



THE DEARBORN

est 2016

   @thedearbornchi

atelier

PARKER HOUSE ROLLS nordic creamery wisconsin butter, maldon sea salt, chives	12
ARTICHOKE HEARTS A LA PLANCHA meyer lemon, comté cheese, olive oil, mosto cotto	19
SALMON TATAKI * sweet soy-sesame sauce, garlic chips, pickled fresnos, cilantro	20
PERUVIAN-STYLE CEVICHE* shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresno chili, avocado, hominy	20
STICKY CATALPA GROVE FARMS PORK RIBS braised & flash fried, sweet-chili sauce, cilantro, garlic chips	22

first course

BURRATA marinated beets, blistered tomato, mâche, ohba, sweet miso vinaigrette, country sourdough	20
JAPANESE CURRY POUTINE japanese curry, fries, cheese curds, scallions	19
MIDWEST FRIED CHICKEN 24-hour salt brine, buttermilk marinade, maple mustard glaze, dill pickle, housemade hot sauce	22
PROSCIUTTO & WHITE CHEDDAR CROQUETTES brussels sprout salad, dried cranberries, chipotle-yogurt sauce	18
MEZE PLATTER & HOUSEMADE PITA white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad	21
CACIO E PEPE CARMELLE PASTA pecorino & black pepper stuffed pasta, black truffle-cream sauce, chives	26

salads & soup

'MIDWEST IS BEST' SALAD werp farms greens, neuske's bacon, candied pecans, honeycrisp apples, port-soaked cranberries, 6-month aged manchego, mustard seed vinaigrette	20
MARKET SALAD hand-selected local finds from market today	18
NEW SKOOL CAESAR* little gem, endive, crouton crumbs, shaved pecorino, egg yolk vinaigrette, spring peas, white anchovies	18
SPICY CHICKEN & MUSHROOM SOUP spicy chicken broth, sesame, napa cabbage, four star mushrooms medley, pulled chicken, scallions	8

mains

PARMESAN GNOCCHI nueske's bacon, chanterelle & four star mushrooms, roasted delicata squash, parmesan, chive-butter sauce	26
CHICAGO'S FINEST FISH 'N' CHIPS {THE ONE THAT BEAT BOBBY FLAY} icelandic cod, served with dearborn fries, rainbow slaw, charred lemon, remoulade & malt vinegar	28
PAN-ROASTED DAY BOAT SCALLOPS* cauiflower purée, frisée & radicchio salad, lemon-caper beurre blanc, fresh citrus	45
STUFFED MILLER AMISH CHICKEN foie gras & herb-stuffed chicken breast, kabocha squash purée, mélange of farrow, chanterelle mushrooms, butternut & delicata squash, salad of cilantro, pickled fresnos & shaved fennel	36
AMISH CHICKEN CURRY spring peas, potatoes, sweet & spicy curry paste, toasted almonds, cilantro, housemade pita bread	36
WAGYU SHORT RIB aged hooks cheddar polenta, pomegranate jus, crispy shallots, fried mortadella	45

dearborn "tavern" pizza

PROSCIUTTO "TARTE FLAMBÉE" truffle bianca sauce, la quercia prosciutto, caramelized onions, aged gruyère cheese, cured egg yolk drizzle, grated parmesan, chives	26	CRISPY BUFFALO CHICKEN crispy chicken thighs, buffalo mozzarella, blue cheese crumbles, pickled red onions, fried jalapeño peppers, buffalo sauce, ranch drizzle, cilantro	24
CHICAGO-MADE PEPPERONI & HOT HONEY tempesta artisan pepperoni, pecorino, fresh basil, heaven's habanero honey, pomodoro sauce, mozzarella	26	SPICY LOBSTER, SHRIMP & BURRATA marinated lobster & shrimp, pomodoro, burrata, basil oil, calabrian chili, crispy shallots, chives	40

burgers

DEARBORN BURGER* USDA prime ground beef, hook's one year cheddar, special sauce, bibb lettuce, dill pickles, brioche bun	25	BURGER WELLINGTON* USDA prime ground beef, cambozola, caramelized onions, mushroom, puff pastry, dijonnaise, frisée	30
--	----	---	----

enhancements

PARMESAN TRUFFLE FRIES	13
CRISPY BRUSSELS SPROUTS	13

Please Note: As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3.25% surcharge to all checks. we do this in lieu of increased menu prices. you may request to have this taken off your check.

chef AARON CUSCHIERI

proprietors AMY LAWLESS & CLODAGH LAWLESS

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



THE DEARBORN

est 2016




 @thedeardownchi

sparkling & rose

CHAMPAGNE
BARON-FUENTÉ
VALLÉE DE LA MARNE, FR, {NV}

CREMANT DE LOIRE
ELISA BY VEUVE AMIOT
LOIRE VALLEY, FR {NV}

PROSECCO
ZARDETTO
VENETO, IT {NV}

LAMBRUSCO
VENTURINI BALDINI
EMILIA-ROMAGNA, IT {NV}

DAILY ROSE
ASK YOUR SERVER FOR DETAILS

dry & sweet

MANZANILLA SHERRY {3oz pour}
LA CIGARRERA
SANLUCAR DE BARRAMEDA, ES

MOSCATO D' ASTI
BRICCO RIELLA
PIEDMONT, IT {2024}

all the fun, no booze

NOUVIE DE-ALCOHOLIZED SPARKLING VERDEJO
LA MANCHA, ESP {NV}
elderflower, citrus, stone fruits, gooseberries

WHITE PEACH & RAZZ
white peach, raspberry, fever tree sicilian lemonade — served long

HORCHATA COLADA
housemade horchata, coconut cream, seedlip spice 94, seedlip grove 42, pineapple — served long

LYRE'S AMALFI SPRITZ
classic green apple tartness, soft pear, peach & red apple — wine glass over ice

FREDDIE'S ROOT BEER
buffalo trace distillery — frankfort, ky

white wine

28 gl LOUREIRO CONTACTO
VINHO VERDE, PT {2024}

15 gl SAUVIGNON BLANC
SARL G.L. DELAILLE
LOIRE, FR {2024}

14 gl JACQUÈRE
CHARLES GONNET
CHIGNIN, SAVOIE, FR {2024}

14 gl GRECO DI TUFO
FEUDI DI SAN GREGORIO
CAMPANIA, IT {2022}

GRUNER VELTLINER
GLATZER
CARNUNTUM, AT {2023}

ALVARINHO
GRAÇA DA PEDRA
MONÇÃO E MELGAÇO, PT {2022}

CHENIN BLANC
BADENHORST SECATEURS
SWARTLAND, ZA {2024}

CHARDONNAY
AMICI CELLARS
SONOMA COAST, CA {2023}

drafts

10 gl HALF ACRE FOAM FAIRY
pale ale — chicago {5.5% abv}

10 gl SMITHWICK'S IRISH ALE
balanced red ale — ireland {4.5% abv}

10 gl MOODY TONGUE ORANGE BLOSSOM
blonde ale — chicago {6% abv}

10 gl YUENGLING AMBER LAGER
traditional lager — pottsville, pa {4.5% abv}

10 gl REVOLUTION COLD TIME LAGER
clean, crisp lager — chicago {4.8% abv}

11 gl GUINNESS IRISH STOUT
irish dry stout — ireland {4.4% abv}

10 gl HALF ACRE BODEM IPA
east style meets west — chicago {6.7% abv}

10 gl KROMBACHER PILSNER
german pilsner — germany {4.8% abv}

10 gl GOOSE ISLAND HAZY BEER HUG
hazy ipa — chicago {6.8% abv}

red wine

16 gl FRAPPATO & MASCALESE
CARUSO E MININI
SICILY, IT {2023}

15 gl PINOT NOIR
CLINE SEVEN RANGLANDS
SONOMA COUNTY, CA {2023}

15 gl PINOT NOIR RAVINES
FINGER LAKES, NY {2020}

15 gl CANNONAU
OLIANAS
SARDINIA, IT {2023}

19 gl SANGIOVESE
SALCHETO
VINO NOBILE DE MONTEPULCIANO
TUSCANY, IT {2021}

17 gl CORVINA & RONDINELLA
BUGLIONI I'MPERFETTO SUPERIORE
VALPOLICELLA CLASSICO, IT {2022}

14 gl BARBERA D' ASTI
GUIDO BERTA
PIEDMONT, IT {2022}

18 gl CABERNET SAUVIGNON
PEPI LIGNANA
MAREMMA, TUSCANY IT {2021}

package brews

9 gl MODELO ESPECIAL
pilsner lager — mexico {4.6% abv}

9 gl REVOLUTION FREEDOM OF SPEACH CAN
session sour — chicago {4.5% abv}

8 gl MILLER LITE
light lager — milwaukee, wi {4.2% abv}

8 gl COORS LIGHT
light lager — golden, co {4.2% abv}

9 gl ERIS PEDESTRIAN CAN
dry, crisp cider — chicago {6% abv}

10 gl MOODY TONGUE CHOCOLATE CHURRO
porter — chicago {7.0% abv}

9 gl BEST DAY KOLSCH-STYLE CAN N/A
light, crisp, toasty malt character — ca {<.5% abv}

9 gl ATHLETIC FREE WAVE CAN N/A
hazy ipa style — connecticut {<.5% abv}

9 gl GUINNESS 0.0 NITRO CAN N/A
n/a version of the classic — ireland {<.5% abv}

celebrating women's history month

18 gl OLD FASHIONED
NICOLE AUSTIN, GENERAL MANAGER & DISTILLER, GEORGE DICKEL
george dickel 8yr bourbon, raw sugar demerara, regan's orange bitters — ice block

18 gl DALEY MANHATTAN
NICOLE AUSTIN, GENERAL MANAGER & DISTILLER, GEORGE DICKEL
drip-infused select dickel rye 90p, carpano classico sweet vermouth, angostura bitters — rocks or up

revolutionary immigrant women 18

PARAÍSO INCLUSIVO HONORING CECILIA GENTILI
LORENA VASQUEZ, MASTER BLENDER, RON ZACAPA RUM
tonka-infused ron zacapa 23 solera rum, giffard passionfruit liqueur, cherry heering, bitter truth golden falernum, passionfruit demerara, el guapo barrel-aged vanilla bitters — served long

ROSY CHEEKS HONORING MARLENE DIETRICH
rose-infused ketel one, lychee, grand marnier, chambord, el guapo rose cordial, yuzu liqueur, lemon — up

MOTHER MARY'S CRUSADE HONORING MARY "MOTHER" JONES
PATRICIA ROE, GENERAL MANAGER, ROE & CO. IRISH WHISKEY
LORA HEMY, MASTER DISTILLER, ROE & CO. IRISH WHISKEY
roe & co. irish whiskey, high west double rye, domaine de canton, amaro nonino quintessentia, giffard banane du bresil, guava honey, lemon, absinthe — ice block

17 gl DB SPANISH G&T
CLODAGH LAWLESS & AMY LAWLESS, OWNERS/FOUNDERS, DB GIN
SONJA KASSEBAUM, CO-OWNER, OPERATIONS, NORTH SHORE DISTILLERY
db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet

18 gl LUCKY OLD FASHIONED (IT IS MARCH, AFTER ALL...)
teeling small batch irish whiskey, raw sugar demerara, angostura bitters, regan's orange bitters — ice block

A NEGRONI A DAY... HONORING ELIZABETH BLACKWELL
HILLHAMN SALOME, FOUNDER/MASTER DISTILLER, FLOR DE LUNA
SONYA VEGA, OWNER/FOUNDER, DOÑA VEGA MEZCAL
flor de luna condesa prickly pear & orange blossom gin, doña vega mezcal espadin, aperol, tempus fugit kina l'aero quinquina, amaro montenegro — ice block

SI SE PUEDE, TÍA! HONORING DOLORES HUERTA
MELLY BARAJAS, OWNER/FOUNDER/MASTER DISTILLER, LA GRITONA
la gritona reposado tequila, casa noble tequila blanco, doña vega mezcal espadin, king crimson hibiscus, blackberry agave, lime, chicatana mora -sea salt rim — rocks

PUNCH! BOOM! HONORING CHIEN-SHIUNG WU
DR. SONAT BIRNECKER HART, OWNER/FOUNDER, KOVAL DISTILLERY
matcha-infused koval rye vodka, strawberry-infused grey goose vodka, kota pandan liqueur, yuzu liqueur, white chocolate ganache, lime — ice block