

atelier

- PARKER HOUSE ROLLS**
nordic creamery wisconsin butter,
maldon sea salt, chives

12
- PERUVIAN-STYLE CEVICHE***
shrimp & crab, lime, cilantro, leche de tigre, red
onions, garlic chips, fresnos, avocado, hominy

20
- PROSCIUTTO &
WHITE CHEDDAR CROQUETTES**
brussels sprout salad, dried cranberries,
chipotle-yogurt sauce

18

first course

- BURRATA**
marinated beets, blistered tomatoes, mâche, ohba, sweet miso vinaigrette,
country sourdough

20
- MIDWEST FRIED CHICKEN**
24-hour salt brine, buttermilk marinade, maple mustard glaze, dill pickles,
housemade hot sauce

22
- MEZE PLATTER & HOUSEMADE PITA**
white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad

21

salads & soup

- salad add ons:** white spanish anchovies +3 | roasted chicken breast +8 | gulf shrimp +10 | scottish salmon* +12
- '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, nueske's bacon, scallions

8/16

between bread

- DEARBORN BURGER***
USDA prime ground beef, wisconsin cheddar, special sauce, bibb lettuce, dill pickles, brioche bun

25
- THE CUBANO**
pork belly carnitas, prosciutto, spicy yellow mustard, aged swiss, dill pickles, soft grilled baguette

24
- CORNERED BEEF REUBEN**
housemade corned beef, sauerkraut, aged swiss, 1000 island, marble rye

24
- BUFFALO CHICKEN**
blue cheese-boursin spread, buttermilk-battered chicken thigh, dill pickles, housemade buffalo sauce, rainbow slaw, ciabatta

23
- CHICKEN SHAWARMA LAVASH**
feta, marinated red cabbage, roasted garlic sauce, housemade hot sauce, pressed & grilled lavash

26
- MUSHROOM MELT**
four star mushrooms medley, truffle boursin spread, aged swiss, caramelized onions, shiitake dipping broth

23
- FRIED CALAMARI BLT**
dill & caper aioli, black pepper bacon, bibb lettuce, heirloom tomato, rustic ciabatta

27

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
- CHICAGO-MADE PEPPERONI
& HOT HONEY**
tempesta artisan pepperoni, pecorino, fresh basil,
heaven's habanero honey, pomodoro sauce,
mozzarella

26
- CRISPY BUFFALO CHICKEN**
crispy chicken thighs, buffalo mozzarella,
blue cheese crumbles, pickled red onions,
fried jalapeño peppers, buffalo sauce, ranch drizzle,
cilantro

24
- BURRATA & HEIRLOOM TOMATOES**
white anchovies, fresh basil, kalamata olives,
almond pesto drizzle, saba, mâche

23

main

- PROTEIN BOWL***
arugula, tatsoi, quinoa, herb-yogurt
dressing, pepitas, feta cheese, avocado,
cucumber, shaved carrots,
medium-boiled egg

24
- FISH & CHIPS**
icelandic cod, dearborn fries, rainbow slaw,
charred lemon & malt vinegar
{THE ONE THAT BEAT BOBBY FLAY}

28
- SHRIMP & GRITS**
wild gulf shrimp, cheddar & fresh corn grits,
creole butter

25

enhancements

- PARMESAN TRUFFLE FRIES

13
- CRISPY BRUSSELS SPROUTS

13

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 surcharge removed from your check.

chef AARON CUSCHIERI

proprietors AMY LAWLESS & CLODAGH LAWLESS

champagne & sparkling

gl

CHAMPAGNE GIMONNET GONET L'ORIGINE BLANC DE BLANC, GRAND CRU LE MESNIL SUR OGER, FR {NV}	35
CREMANT DE LOIRE ELISA BY VEUVE AMIOT LOIRE VALLEY, FR {NV}	15
PROSECCO ZARDETTO VENETO, IT {NV}	14
LAMBRUSCO VENTURINI BALDINI EMILIA-ROMAGNA, IT {NV}	14

dry & sweet

MANZANILLA SHERRY {3oz pour} LA CIGARRERA SANLUCAR DE BARRAMEDA, ES	14
MOSCATO D' ASTI BRICCO RIELLA PIEDMONT, IT {2024}	14

white wine

gl

CARRICANTE & CATARRATTO MURGO ETNA BIANCO SICILY, IT {2023}	17
SAUVIGNON BLANC SARL G.L. DELAILLE LOIRE, FR {2023}	15
GRUNER VELTLINER GLATZER CARNUNTUM, AT {2023}	15
PINOT GRIGIO CA' MONTINI TERRA DI VALFREDDA TRENTINO, IT {2023}	14
ALVARINHO GRAÇA DA PEDRA MONÇÃO E MELGAÇO, PT {2022}	14
RIESLING FESS PARKER SANTA BARBARA COUNTY, CA {2023}	14
CHENIN BLANC BADENHORST SECATEURS SWARTLAND, ZA {2024}	16
CHARDONNAY AMICI CELLARS SONOMA COAST, CA {2023}	24

red wine

gl

SCHIAVA ROTTENSTEINER ALTO ADIGE, IT {2023} served chilled	16
PINOT NOIR CLINE SEVEN RANCHLANDS SONOMA COUNTY, CA {2022}	15
GAMAY VIEILLES VIGNES STEPHANE AVIRON JULIENAS, BEAUJOLAIS, FR {2020} served chilled	20
SANGIOVESE TREGOLE CHIANTI CLASSICO TUSCANY, IT {2022}	21
CORVINA & RONDINELLA BUGLIONI I'IMPERFETTO SUPERIORE VALPOLICELLA CLASSICO, IT {2022}	17
BARBERA D' ASTI GUIDO BERTA PIEDMONT, IT {2022}	14
CABERNET SAUVIGNON PEPI LIGNANA MAREMMA, TUSCANY IT {2021}	18
CABERNET SAUVIGNON MINER "EMILY'S CUVÉE" NAPA VALLEY, CA {2019}	30

all the fun, no booze

DR. LO ALCOHOL-FREE SPARKLING RIESLING MOSEL, GERMANY {NV}	14
WHITE PEACH & RAZZ white peach, raspberry, fever tree sicilian lemonade — served long	13
CUCUMBER PIÑA-SERRANO "LIMEADE" pineapple-cucumber chili agave, seedlip notas de agave, seedlip garden 108, fever tree lime & yuzu sparkling — served long	13
BLOOD ORANGE-STRAWBERRY blood orange-strawberry demerara, seedlip spice 94, seedlip grove 42, fever tree sparkling grapefruit — served long	13
LYRE'S AMALFI SPRITZ classic green apple tartness, soft pear, peach & red apple — wine glass over ice	15
FREDDIE'S ROOT BEER buffalo trace distillery — frankfort, ky	8

package brews

MODELO ESPECIAL pilsner lager — mexico {4.6% abv}	9
REVOLUTION ANTI-HERO india pale ale — chicago {6.7% abv}	9
MODELO NEGRA munich dunkel-style lager — mexico {5.4% abv}	9
MILLER LITE light lager — milwaukee, wi {4.2% abv}	8
COORS LIGHT light lager — golden, co {4.2% abv}	8
VANDERMILL HONEYCRISP CAN cider — spring lake, mi {5% abv}	9
ERIS STRAWBARBARELLA CAN strawberry-rhubarb cider — chicago {6% abv}	9
MOODY TONGUE CHOCOLATE CHURRO porter — chicago {7.0% abv}	10
GUINNESS 0.0 NITRO CAN N/A balanced with bitter & sweet roasted notes — ireland {0% abv}	9
ATHLETIC UPSIDE DAWN CAN N/A classic craft golden style, light-bodied & refreshing — connecticut {0% abv}	9

drafts

MOODY TONGUE ORANGE BLOSSOM blonde ale — chicago {6% abv}	10
YUENGLING AMBER LAGER traditional lager — pottsville, pa {4.5% abv}	10
MOODY TONGUE HOPFENWEISSE hoppy, german-style hefe — chicago {7% abv}	10
REVOLUTION COLD TIME LAGER clean, crisp lager — chicago {4.8% abv}	10
GUINNESS IRISH STOUT irish dry stout — ireland {4.4% abv}	11
HALF ACRE BODEM IPA east style meets west — chicago {6.7% abv}	10
OFF COLOR APEX PREDATOR farmhouse ale — chicago {6.5% abv}	10
KROMBACHER PILSNER german pilsner — germany {4.8% abv}	10
HALF ACRE DAISY CUTTER pale ale — chicago {5.2% abv}	10
GOOSE ISLAND HAZY BEER HUG hazy ipa — chicago {6.8% abv}	10
THREE FLOYDS ZOMBIE DUST undead pale ale — munster, in {6.5% abv}	10

cocktails

OLD FASHIONED george dickel 8yr bourbon, raw sugar demerara, regan's orange bitters — ice block	18	PINK DOVE centenario plata tequila, giffard pamplemousse liqueur, chipotle- strawberry agave, ancho reyes chili liqueur, lime, regan's orange bitters, club soda, tajin rim — served long	18
MAKE IT LUCKY with teeling small batch irish whiskey	18	HUNG UP ON LYCHEES jasmine green tea-infused koval vodka & bombay gin, ketel one cucumber & mint vodka, st. germain elderflower liqueur, yuzu, lychee, lemon — served up	18
DALEY MANHATTAN drip-infused select dickel rye 90p, carpano classico sweet vermouth, angostura bitters — rocks or up	18	CARIBBEAN DAYDREAM ten to one white rum, bacardi reserva ocho rum, giffard rhubarb liqueur, giffard banane du brasil, raspberry, coconut cream, lime — collins over crushed ice	18
DB SPANISH G&T db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet	17	NOT YOUR 'ANTS' MARGARITA... casa noble tequila blanco, doña vega mezcal espadín, hibiscus, blackberry agave, lime, chicatana mora salt rim, (chili-ant salt) — rocks	18
SPICY BEE-ACH db gin, mathilde mandarin liqueur, ketel one peach & orange blossom vodka, suze gentian, heaven's hot honey, lemon — coupe	18		
SOUTH OF VERDITA HILL drumshanbo pineapple gin, drumshanbo gundpowder gin, coconut demerara, lime, mint, cilantro — nick & nora	18		