

# THE DEARBORN

www.thedearborn Tavern.com

urban american tavern



@thedearbornchi

## starters

- TASTING OF THREE PROSCUITTOS** 21  
la quercia prosciutto, smoking goose duck prosciutto, cibo prosciutto di parma - served with toasted bread, housemade ricotta cheese, cornichon, truffle oil
- CONFIT RABBIT POUTINE** 18  
confit rabbit, cheese curds, curry gravy, fries, scallion  
add foie gras+21 | add egg +2
- BONE MARROW & BLUE CRAB** 20  
marinated blue crab, roasted bone marrow, cucumber, fresh herb salad, pickled mustard seed, toasted baguette  
save the bone and take a shot! +10
- BURRATA** 17  
marinated beet, blistered tomato, mâche, sweet miso vinaigrette, grilled bread
- MIDWEST FRIED CHICKEN** 19  
buttermilk-marinated chicken, maple mustard glaze, dill pickle, housemade hot sauce
- THE DEARBORN 'MEZE' PLATE** 18  
white bean hummus, eggplant mousse, tabbouleh, fatoush salad, tzatziki, housemade pita bread
- CEVICHE** 15  
cod, salmon, shrimp, crab, fennel, orange, tomato, cilantro, coriander-lime dressing, crispy tortillas  
save the juice & take a shot! +10

## salads & soup

- add avocado +3 | add roasted chicken +8  
add seared shrimp +10 | add salmon\* +13
- MARKET SALAD** 16  
hand-selected local finds from market today
- LITTLE GEM CAESAR** 16  
torn croutons, anchovy dressing, grana padano, cherry tomato, pickled red onion  
add white spanish anchovies +3
- CHICKEN & BABY KALE SOUP** 8/13  
pulled chicken, wilted baby kale, israeli couscous, carrot, onion, foraged mushrooms, parmesan, thyme-scented broth

## db classics

- add caramelized onion +2 | add baker's bacon +5  
add wild mushrooms +8 | add foie gras +21
- THE DEARBORN BURGER** 17  
catalpa grove beef, wisconsin cheddar, special sauce, dill pickle, bibb lettuce, brioche bun
- THE DB STEAKHOUSE BURGER** 22  
8oz bone marrow-studded beef, kona coffee rub, balsamic-marinated onion, maytag blue cheese, leaf lettuce, tomato, garlic aioli, housemade steak sauce

### AS SEEN ON BEAT BOBBY FLAY! FISH 'N' CHIPS

tempura-battered cod, rainbow slaw, remoulade sauce, charred lemon, fries  
22

*dearborn "tavern" pizza*

{thin & crispy crust, db tomato sauce, square cut, finished with garlic oil}

**VOLPI PEPPERONI & FRESH MOZZARELLA** 22  
classic housemade pomodoro sauce, midwest pepperoni, fresh mozzarella, fontina & parmesan

**PROSCUITTO & FRIED EGG** 24  
truffle bianca sauce, saba, arugula, fontina, chili flakes

**BABY KALE & WILD MUSHROOM** 20  
medley of foraged mushrooms, petite kale, housemade pomodoro sauce, fontina & mozzarella

add white spanish anchovies to any pizza +4

## mains

- FRESH HERB ROASTED CHICKEN** 33  
fava bean, english pea, foraged mushrooms, housemade gnocchi, spicy chicken sausage, tarragon-scented jus, charred lemon
- ROASTED ROHAN DUCK BREAST** 40  
poblano pepper, foie gras & roasted corn succotash, corn purée, duck rilette "cigar", cherry-thyme hunting jus
- BEEF TENDERLOIN** 47  
kona coffee rub, hedgehog mushroom, heirloom carrot, celery root purée, roasted pearl onion, bone marrow steak sauce
- ROBATA GRILLED SALMON** 36  
avocado-wasabi dressing, smashed edamame, fennel, hearts of palm & date salad

### FOR ONE OR TWO... WE DON'T JUDGE, WE'RE HUNGRY, TOO!

35-DAY AGED 24OZ PORTERHOUSE  
served with natural jus & white anchovy butter  
110

with a reasonable portion of foie gras 135  
with an unreasonable portion of foie gras 185

## enhancements

- EVERYTHING PARKER HOUSE ROLLS** 6  
boursin-cream sheese spread
- MASHED POTATOES** 10  
yukon golds, cream, really good butter  
add gravy +2
- CRISPY BRUSSELS SPROUTS** 12  
pepitas, parmesan, champagne-mustard seed dressing
- PARMESAN TRUFFLE FRIES** 9  
truffle oil, parmesan
- JUST FRIES** 7  
ketchup and housemade ranch

awaken, my love! 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.



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## sparkling & rosé

|   |    |
|---|----|
| <b>PROSECCO</b><br>ZARDETTO<br>VENETO, ITALY {NV}<br>crisp & refreshing   | 13 |
| <b>SPARKLING BRUT ROSÉ</b><br>ROYAL MARINE<br>WESTERN CAPE, REPUBLIC<br>OF SOUTH AFRICA {NV}<br>red berries, grapefruit & spice   | 12 |
| <b>CHAMPAGNE</b><br>HENRIOT "BRUT SOUVERAIN"<br>REIMS, FRANCE {NV}<br>citrus, elderberry & brioche                                | 20 |
| <b>ROSÉ OF SANGIOVESE</b><br>STOLPMAN "LOVE YOU BUNCHES"<br>BALLARD CANYON, CA {2020}<br>strawberry, red grapefruit & pomegranate | 14 |
| <b>ROSÉ OF SYRAH</b><br>FAILLENC SAINTE -MARIE<br>CORBIERES, FRANCE {2019}<br>ripe strawberry, watermelon & mineral               | 14 |

## white wine

|   |    |
|---|----|
| <b>GAVI</b><br>PICOLLO ERNESTO<br>VENETO, ITALY {2019}<br>light, bright, fresh pear                     | 13 |
| <b>RIESLING</b><br>SELBACH "INCLINE"<br>MOSEL, GERMANY {2019}<br>sweet fruit, slate, & mineral          | 13 |
| <b>SAUVIGNON BLANC</b><br>WAIRAU RIVER<br>MARLBOROUGH, NZ {2019}<br>grapefruit, more grapefruit & grass | 14 |
| <b>SAUVIGNON BLANC</b><br>FAMILLE THOMAS<br>LOIRE, FRANCE {2018}<br>citrus, grapefruit & green apple    | 16 |
| <b>CHARDONNAY</b><br>MORGAN "METALLICO"<br>MONTERREY, CA {2018}<br>asian pear, lemon zest & ginger      | 14 |
| <b>CHARDONNAY</b><br>B SIDE<br>NORTH COAST, CA {2019}<br>baked apple, stone fruit & honey               | 15 |

## red wine

|   |    |
|---|----|
| <b>PINOT NOIR</b><br>AYRES<br>RIBBON RIDGE, OR {2018}<br>bing cherry, plum & mulberry   | 16 |
| <b>GAMAY</b><br>JM AUJOUX "CLAIRE CHANTÉ"<br>BURGUNDY, FRANCE {2018}<br>all the rich red fruits                                   | 14 |
| <b>SANGIOVESE</b><br>PODERE IL PALAZZINO<br>TUSCANY, IT {2014}<br>currant, cranberry & flowers                                    | 13 |
| <b>CABERNET SAUVIGNON</b><br>AERENA "LEAN IN"<br>LAKE COUNTY, CA {2019}<br>ripe plum, black cherry & dark chocolate               | 14 |
| <b>BOURDEAUX BLEND</b><br>CHATEAU BOURDIEU<br>COTES-DE-BOURDEAUX, FRANCE {2016}<br>forest fruits, cassis & spice                  | 13 |
| <b>MALBEC BLEND</b><br>CATENA "TINTO HISTORICO"<br>VALLE DE UCO, ARGENTINA {2017}<br>dark & red fruit, lavender, violet & leather | 14 |

## drafts

|  |   |
|--|---|
| <b>KROMBACHER PILSNER</b><br>euro pale lager, germany {4.8% abv}           | 8 |
| <b>MODELO NEGRA</b><br>munich dunkel-style lager, mexico {5.4% abv}        | 8 |
| <b>OFF COLOR APEX PREDATOR</b><br>farmhouse ale, chicago, il {6.8% abv}    | 8 |
| <b>GUINNESS</b><br>irish dry stout, ireland {4.2% abv}                     | 9 |
| <b>LAGUNITAS IPA</b><br>india pale ale, chicago, il {6.2% abv}             | 8 |
| <b>HALF ACRE DAISY CUTTER</b><br>american pale ale, chicago, il {5.2% abv} | 8 |

## all the fun, no booze

|  |   |
|--|---|
| <b>SPILL THE TEA</b><br>ginger tea, hibiscus tea, peach nectar, lemon,<br>candied ginger — wine glass over ice | 8 |
| <b>WINDMILL ORIGINAL &amp; SEASONAL GINGER BREW</b><br>fresh ginger root & all-natural fruit, geneva, il       | 8 |
| <b>Q MIXERS INDIAN TONIC</b>   | 5 |

## cocktails

|  |    |
|--|----|
| <b>THE DB GIN &amp; INDIAN TONIC</b><br>db gin, q mixers indian tonic, sliced lemon,<br>thyme & juniper berries — classic bubble<br>goblet | 14 |
| <b>BESOS DE BAYAS</b><br>codigo 1530 tequila, giffard creme de<br>framboise, aperol, mint, lime — crushed<br>ice                           | 14 |
| <b>CEILING BREAKER</b><br>db gin, giffard creme de pamplemousse,<br>luxardo marischino, lemon, peychaud's<br>bitters — up in coupe         | 14 |

|   |    |
|---|----|
| <b>NOBLE SOCIETY</b><br>irish whiskey, orange marmalade<br>demerara, regan's orange bitters,<br>angostura bitters, smoked applewood<br>chip — gold leaf ice block       | 14 |
| <b>HOT GIRL SUMMER</b><br>playpen vodka, giffard lichi-li liqueur,<br>domaine de canton ginger, lemon, regan's<br>orange bitters, topped with prosecco —<br>up in coupe | 14 |
| <b>OLD FASHIONED</b><br>maker's mark 46 bourbon, raw sugar<br>demerara, bitters — ice block   | 14 |

## package brews

|   |   |
|---|---|
| <b>HISTRIONIC TOLVANERA 16OZ CAN</b><br>hazy ipa (with pineapple), chicago, il {6.5% abv}   | 8 |
| <b>MONTUCKY COLD SNACK</b><br>crisp american lager, bozeman, mt {4.1% abv}                  | 7 |
| <b>LAGUNITAS DAYTIME CAN</b><br>session ipa, chicago, il {4% abv}                           | 7 |
| <b>LAGUNITAS LITTLE SUMPIN' SUMPIN' CAN</b><br>hoppy pale wheat ale, chicago, il {7.5% abv} | 7 |
| <b>SMITHWICK'S</b><br>red ale, ireland {4.5% abv}   | 7 |
| <b>COORS LIGHT</b><br>pale lager, golden, co {4.2% abv}                                     | 7 |
| <b>MILLER LITE</b><br>pale lager, milwaukee, wi {4.2% abv}                                  | 7 |
| <b>WEIHENSTEPHANER</b><br>hefeweizen, germany {5.4% abv}                                    | 8 |
| <b>CORONA EXTRA</b><br>lager, mexico {4.6% abv}   | 7 |
| <b>KROMBACHER WEIZEN N/A</b><br>germany {<.5% abv}  | 7 |
| <b>VANDER MILL "VANDY" CIDER</b><br>{GF} classic dry, spring lake, mi {4.3% abv}            | 7 |

{GF} = gluten-free

|  |    |
|--|----|
| <b>CHILEAN GARDEN</b><br>catan pisco, chateau aloe liqueur, blood<br>orange, lemon, egg white, peychaud's<br>bitters, matcha powder — georgian glass | 14 |
| <b>DALEY MANHATTAN</b><br>drip-infused knob creek rye 100, punt e<br>mes sweet vermouth, angostura bitters —<br>rocks or up in a coupe               | 14 |
| <b>SMOKEY VAN GOGH</b><br>el silencio mezcal joven, windmill mango<br>ginger beer, lime, tajin rim — rocks   | 14 |

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