

Brunch

THE DEARBORN

est 2016

f i t @thedearbornchi

PARKER HOUSE ROLLS 12
nordic creamery wisconsin butter, maldon sea salt, chives

DEARBORN QUICHE 15
always vegetarian, ask your server about today's ingredients

SALMON GRAVLAX PLATE 18
black pepper-crust salmon gravlax, cornichon, cucumber, heirloom cherry tomato, pickled red onion, herb cream cheese, bagel crisps

PORK CARNITAS 'CHILAQUILES'* 20
tomatillo salsa, slow-roasted pork belly carnitas, tortilla chips, queso fresco, over-easy eggs, cilantro, avocado, crema, blistered jalapeño, charred lime



#BASICAF AMERICAN BREAKFAST 22
eggs, hashbrowns, bacon, sausage, toast

FRIED PERCH BENEDICT 28
cornflake-crust lake superior perch, wilted spinach, english muffin, poached eggs, creole hollandaise

FRIED CHICKEN & WAFFLES 25
buttermilk-breaded chicken thighs, square waffles, maple mustard glaze, heaven's habanero honey, pickled fresno chili

SHRIMP & GRITS 25
wild gulf shrimp, cheddar & fresh corn grits, creole butter
add an egg +2

CORNED BEEF HASH & EGGS 27
housemade corned beef, onions, creole potatoes, emmental cheese sauce, fried eggs

SHAKSHUKA 22
harissa-based tomato & pepper broth, baked eggs, feta cheese, cilantro, toasted sourdough for dipping

sweet treats

FROM THE PASTRY DEPARTMENT

CROISSANT MONKEY BREAD 12
crème anglaise

SOURDOUGH FRENCH TOAST 18
thick-cut sourdough, vanilla-maple butter, candied peanuts, mascarpone chantilly

BEIGNETS {2pcs} 10
new orleans-style beignets, nutella sauce

ENGLISH MUFFIN & HOUSEMADE SEASONAL JAM 6

dearborn "tavern" pizza

add white spanish anchovies to any pizza +3

PROSCIUTTO "TARTE FLAMBÉE" 26
truffle bianca sauce, la quercia prosciutto, caramelized onions, aged gruyère cheese, cured egg yolk drizzle, grated parmesan, chives

CHICAGO-MADE PEPPERONI & HOT HONEY 26
tempesta artisan pepperoni, pecorino, fresh basil, heaven's habanero honey, pomodoro sauce, mozzarella cheese

SPICY LOBSTER, SHRIMP & BURRATA 40
marinated lobster & shrimp, pomodoro, burrata, basil oil, calabrian chili, crispy shallots, chives

CRISPY BUFFALO CHICKEN 24
crispy chicken thighs, buffalo mozzarella, blue cheese crumbles, pickled red onions, fried jalapeño peppers, buffalo sauce, ranch drizzle, cilantro

salads

white spanish anchovies +3 |
roasted chicken +8 | gulf shrimp +10 |
scottish salmon* +12

MARKET SALAD 18
hand-selected local finds from market today

MIDWEST IS BEST SALAD 20
werp farms greens, port-soaked cranberries, 6 month-aged manchego, honeycrisp apples, candied pecans, lardons of Nueske's bacon, champagne-mustard seed vinaigrette

NEW SKOOL CAESAR 18
little gem, endive, crouton crumbs, shaved pecorino, egg yolk vinaigrette, spring peas, white anchovies

PROTEIN BOWL 24
baby kale, arugula, tatsoi, quinoa, herb-yogurt dressing, pepitas, feta cheese, avocado, cucumber, shaved carrots, medium-boiled egg

classics

MIDWEST FRIED CHICKEN {4 PCS} 22
24-hour salt brine, buttermilk marinade, maple mustard glaze, dill pickle, housemade hot sauce

THE DEARBORN BURGER 25
USDA prime ground beef, wisconsin cheddar, special sauce, dill pickle, bibb lettuce, brioche bun

BUFFALO CHICKEN SANDWICH 23
blue cheese-boursin spread, buttermilk-battered chicken thigh, dill pickle, housemade buffalo sauce, rainbow slaw, ciabatta

CHICAGO'S FINEST FISH & CHIPS!

28

icelandic cod, served with dearborn fries, rainbow slaw, charred lemon, remoulade & malt vinegar

{THE ONE THAT BEAT BOBBY FLAY}

ADD A SMASH SLIDER +\$8
smash patty, cheddar cheese, garlic aioli, red onion, pickle, butter bun

BLOODY MARY \$17

ketel one vodka, housemade bloody mary mix, cheese curd, salami, pepperoncini

WE OFFER BIG SHOULDERS COFFEE & ESPRESSO DRINKS & KILOGRAM TEAS

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.



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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

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

DALEY MANHATTAN 18
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

white wine

gl 28 **LOUREIRO**
CONTACTO
VINHO VERDE, PT {2024}

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

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

14 **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 **HALF ACRE FOAM FAIRY**
pale ale — chicago {5.5% abv}

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

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

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

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

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

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

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

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

red wine

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

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

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

16 **CANNONAU**
OLIANAS
SARDINIA, IT {2023}

15 **SANGIOVESE**
SALCHETO
VINO NOBILE DE MONTEPULCIANO
TUSCANY, IT {2021}

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

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

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

package brews

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

9 **REVOLUTION FREEDOM OF SPEECH CAN**
session sour — chicago {4.5% abv}

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

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

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

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

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

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

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

DB SPANISH G&T 17
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

LUCKY OLD FASHIONED (IT IS MARCH, AFTER ALL...) 18
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