



# THE DEARBORN

est 2016

   @thedearbornchi

## atelier

- PARKER HOUSE ROLLS** 12  
nordic creamery wisconsin butter, maldon sea salt, chives
- SALMON TATAKI \*** 20  
sweet soy-sesame sauce, garlic chips, pickled fresnos, cilantro
- PERUVIAN-STYLE CEVICHE\*** 20  
shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresno chili, avocado, hominy
- STICKY CATALPA GROVE FARMS PORK RIBS** 22  
braised & flash fried, sweet-chili sauce, cilantro, garlic chips

## first course

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

## salads & soup

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

## mains

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

## dearborn "tavern" pizza

- 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
- CRISPY BUFFALO CHICKEN** 24  
crispy chicken thighs, buffalo mozzarella, blue cheese crumbles, pickled red onions, fried jalapeño peppers, buffalo sauce, ranch drizzle, cilantro
- SPICY LOBSTER, SHRIMP & BURRATA** 40  
marinated lobster & shrimp, pomodoro, burrata, basil oil, calabrian chili, crispy shallots, chives

## burgers

- DEARBORN BURGER\*** 25  
USDA prime ground beef, wisconsin cheddar, special sauce, bibb lettuce, dill pickles, brioche bun
- BURGER WELLINGTON\*** 30  
USDA prime ground beef, cambozola, caramelized onions, mushroom, puff pastry, dijonaise, frisée

## 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

f i t @thedearbornchi

## sparkling & rose

<b>CHAMPAGNE</b> BARON-FUENTÉ VALLÉE DE LA MARNE, FR, {NV}	28
<b>CREMANT DE LOIRE</b> ELISA BY VEUVE AMIOT LOIRE VALLEY, FR {NV}	15
<b>PROSECCO</b> ZARDETTO VENETO, IT {NV}	14
<b>LAMBRUSCO</b> VENTURINI BALDINI EMILIA-ROMAGNA, IT {NV}	14
<b>DAILY ROSE</b> ASK YOUR SERVER FOR DETAILS	MP
<b>MANZANILLA SHERRY</b> {3oz pour} LA CIGARRERA SANLUCAR DE BARRAMEDA, ES	14
<b>MOSCATO D' ASTI</b> BRICCO RIELLA PIEDMONT, IT {2024}	14

## dry & sweet

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

## all the fun, no booze

<b>NOUVIE DE-ALCOHOLIZED SPARKLING VERDEJO</b> LA MANCHA, ESP {NV} elderflower, citrus, stone fruits, gooseberries	17
<b>WHITE PEACH &amp; RAZZ</b> white peach, raspberry, fever tree sicilian lemonade — served long	13
<b>CUCUMBER PIÑA-SERRANO "LIMEADE"</b> pineapple-cucumber chili agave, seedlip notas de agave, seedlip garden 108, fever tree lime & yuzu sparkling — served long	13
<b>BLOOD ORANGE-STRAWBERRY</b> blood orange-strawberry demerara, seedlip spice 94, seedlip grove 42, fever tree sparkling grapefruit — served long	13
<b>LYRE'S AMALFI SPRITZ</b> classic green apple tartness, soft pear, peach & red apple — wine glass over ice	15
<b>FREDDIE'S ROOT BEER</b> buffalo trace distillery — frankfort, ky	8
<b>VALRHONA HOT CHOCOLATE</b> housemade marshmallow	12

## white wine

<b>CARRICANTE &amp; CATARRATTO</b> MURGO ETNA BIANCO SICILY, IT {2023}	17
<b>SAUVIGNON BLANC</b> SARL G.L. DELAILLE LOIRE, FR {2023}	15
<b>JACQUÈRE</b> CHARLES GONNET CHIGNIN, SAVOIE, FR {2024}	15
<b>SAUVIGNON BLANC</b> ORCHARD LANE MARLBOROUGH, NZ {2024}	15
<b>GRUNER VELTLINER</b> GLATZER CARNUNTUM, AT {2023}	15
<b>ALVARINHO</b> GRAÇA DA PEDRA MONÇÃO E MELGAÇO, PT {2022}	14
<b>CHENIN BLANC</b> BADENHORST SECATEURS SWARTLAND, ZA {2024}	16
<b>CHARDONNAY</b> AMICI CELLARS SONOMA COAST, CA {2023}	24

## drafts

<b>MOODY TONGUE WINTER ALE</b> belgian-style dark ale — chicago {6.5% abv}	10
<b>GREAT LAKES CHRISTMAS ALE</b> honey, cinnamon, ginger — cleveland, oh {7.5% abv}	10
<b>MOODY TONGUE ORANGE BLOSSOM</b> blonde ale — chicago {6% abv}	10
<b>YUENGLING AMBER LAGER</b> traditional lager — pottsville, pa {4.5% abv}	10
<b>REVOLUTION COLD TIME LAGER</b> clean, crisp lager — chicago {4.8% abv}	10
<b>GUINNESS IRISH STOUT</b> irish dry stout — ireland {4.4% abv}	11
<b>HALF ACRE BODEM IPA</b> east style meets west — chicago {6.7% abv}	10
<b>OFF COLOR APEX PREDATOR</b> farmhouse ale — chicago {6.5% abv}	10
<b>KROMBACHER PILSNER</b> german pilsner — germany {4.8% abv}	10
<b>HALF ACRE DAISY CUTTER</b> pale ale — chicago {5.2% abv}	10
<b>GOOSE ISLAND HAZY BEER HUG</b> hazy ipa — chicago {6.8% abv}	10

## red wine

<b>FRAPPATO &amp; MASCALESE</b> CARUSO E MININI SICILY, IT {2023}	14
<b>PINOT NOIR</b> CLINE SEVEN RANGLANDS SONOMA COUNTY, CA {2022}	15
<b>CANNONAU</b> OLIANAS SARDINIA, IT {2023}	15
<b>SANGIOVESE</b> SALCHETO VINO NOBILE DE MONTEPULCIANO TUSCANY, IT {2021}	19
<b>CORVINA &amp; RONDINELLA</b> BUGLIONI I'MPERFETTO SUPERIORE VALPOLICELLA CLASSICO, IT {2022}	17
<b>BARBERA D' ASTI</b> GUIDO BERTA PIEDMONT, IT {2022}	14
<b>CABERNET SAUVIGNON</b> PEPI LIGNANA MAREMMA, TUSCANY IT {2021}	18
<b>CABERNET SAUVIGNON</b> MINER "EMILY'S CUVEE" NAPA VALLEY, CA {2019}	30

## package brews

<b>MODELO ESPECIAL</b> pilsner lager — mexico {4.6% abv}	9
<b>REVOLUTION ANTI-HERO CAN</b> india pale ale — chicago {6.7% abv}	9
<b>MODELO NEGRA</b> munich dunkel-style lager — mexico {5.4% abv}	9
<b>MILLER LITE</b> light lager — milwaukee, wi {4.2% abv}	8
<b>COORS LIGHT</b> light lager — golden, co {4.2% abv}	8
<b>HEINEKEN</b> lager — holland {5% abv}	9
<b>VANDERMILL HONEYCRISP CAN</b> cider — spring lake, mi {5.9% abv}	9
<b>ERIS PEDESTRIAN CAN</b> dry, crisp cider — chicago {6% abv}	9
<b>MOODY TONGUE CHOCOLATE CHURRO</b> porter — chicago {7.0% abv}	10
<b>GUINNESS 0.0 NITRO CAN N/A</b> n/a version of the classic — ireland {0% abv}	9
<b>ATHLETIC UPSIDE DAWN CAN N/A</b> classic golden style — connecticut {0% abv}	9

## cocktails

<b>OLD FASHIONED</b> george dickel 8yr bourbon, raw sugar demerara, regan's orange bitters — ice block	18	<b>HUNG UP ON LYCHEES</b> jasmine green tea-infused koval vodka & bombay gin, ketel one cucumber & mint vodka, st. germain elderflower liqueur, lychee, lemon — served up	18
<b>MAKE IT LUCKY</b> with teeling small batch irish whiskey	18	<b>CARIBBEAN DAYDREAM</b> 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
<b>DALEY MANHATTAN</b> drip-infused select dickel rye 90p, carpano classico sweet vermouth, angostura bitters — rocks or up	18	<b>NOT YOUR 'ANTS' MARGARITA...</b> casa noble tequila blanco, doña vega mezcal espadín, hibiscus, blackberry agave, lime, chichatana mora salt rim, (chili-ant salt) — rocks	18
<b>DB SPANISH G&amp;T</b> db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet	17		
<b>SPICY BEE-ACH</b> db gin, mathilde mandarin liqueur, ketel one peach & orange blossom vodka, suze gentian, heaven's hot honey, lemon — coupe	18		
<b>PINK DOVE</b> 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		
<b>GLUHWEIF {SERVED HOT}</b> burgundy, tawny porto, brandy, cinnamon, star anise, clove, allspice, lemon, orange, golden raisin, dried apricot	16		

**TASTE OF HOPE 18**  
grey goose vodka, rhubarbe liqueur, allspice dram, fruitful yuzu, pomegranate-cinnamon shrub, lime — up  
\*portion of proceeds donated to Bags for Boobs, providing care & comfort items for women undergoing chemotherapy treatment

