

atelier

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

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

**PROSCIUTTO &
WHITE CHEDDAR CROQUETTES**
brussels sprout salad, dried cranberries,
chipotle-yogurt sauce
- 10

20

18

first course

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

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

MEZE PLATTER & HOUSEMADE PITA
white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad
- 19

21

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

MARKET SALAD
hand-selected local finds from market today

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

SPICY CHICKEN & MUSHROOM SOUP
spicy chicken broth, sesame, napa cabbage, four star mushrooms medley, pulled chicken, nueske’s bacon, scallions
- 20

18

18

8/16

between bread

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

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

CORNEBEEF REUBEN
housemade corned beef, sauerkraut, aged swiss, 1000 island, marble rye

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

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

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

FRIED CALAMARI BLT
dill & caper aioli, black pepper bacon, lettuce, heirloom tomato, rustic ciabatta
- 24

21

22

21

20

20

22

dearborn “tavern” pizza

- PROSCIUTTO “TARTE FLAMBÉE”**
truffle bianca sauce, la quercia prosciutto,
caramelized onions, aged gruyère cheese,
cured egg yolk drizzle, grated parmesan, chives

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

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

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

23

main

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

FISH & CHIPS
icelandic cod, dearborn fries, rainbow slaw,
charred lemon & malt vinegar

SHRIMP & GRITS
wild gulf shrimp, cheddar & fresh corn grits,
creole butter
- 20

26

21

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

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

champagne & sparkling

PROSECCO ZARDETTO VENETO, IT {NV}	gl 14
CREMANT DE LIMOUX GERARD BERTRAND LIMOUX, FR {NV}	16
CHAMPAGNE GIMONNET GONET L'ORIGINE BLANC DE BLANC, GRAND CRU LE MESNIL SUR OGER, FR {NV}	35
LAMBRUSCO VENTURINI BALDINI EMILIA-ROMAGNA, IT {NV}	14

dry & sweet

MANZANILLA SHERRY {3oz pour} LA CIGARRERA SANLUCAR DE BARRAMEDA, ES	14
MOSCATO D' ASTI RICOSSA PIEDMONT, IT {2023}	14

white wine

CARRICANTE & CATARRATTO MURGO ETNA BIANCO SICILY, IT {2023}	gl 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
ALBARINO O FILLO DA CONDESSA RIAS BAIXAS, ES {2023}	15
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

SCHIAVA ROTTENSTEINER ALTO ADIGE, IT {2023} served chilled	gl 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
BLAUFRANKISCH WEINGUT ESTERHAZY LEITHABERG, AT {2020}	17
BARBERA D' ASTI GUIDO BERTA PIEDMONT, IT {2022}	14
MONTEPULCIANO NEVIO ABRUZZO, IT {2021}	15
CABERNET SAUVIGNON PEPI LIGNANA MAREMMA, TUSCANY IT {2021}	18

featured rosé

BARIANO PROSECCO ROSÉ
VENETO, IT {NV} \$15

light & lively, hints of rose petals & green apples, & strawberries

CHATEAU HAUT-GARRIGA
BORDEAUX, FR {2024} \$13

juicy & light with notes of strawberries & watermelon rind

happy hour special
mon-fri 4p-6p

\$12 Bariano
\$10 Haut-Garriga

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
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 DEARBORN LAGER toasted rice lager — chicago {5.5% 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
MAKE IT LUCKY with teeling small batch irish whiskey	18
DALEY MANHATTAN drip-infused select dickel rye 90p, carpano classico sweet vermouth, angostura bitters — rocks or up	18
DB SPANISH G&T db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet	17
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
PANIC AT THE PISCO! grey goose vodka, catan pisco, chinola passion fruit liqueur, passion fruit demerara, tempus fugit kina l'aero d'or, lime, el guapo vanilla barrel-aged bitters — served up	18

FLEET 17 vanilla & butterfly pea flower-infused grey goose vodka, lavender honey, lemon, pear — georgian	18
SOUTH OF VERDITA HILL drumshambo pineapple gin, drumshambo gundpowder gin, coconut demerara, lime, mint, cilantro — nick & nora	18
CARNAVAL TUMBAO CBD coconut-washed bacardi light rum, giffard banane du bresil, giffard caribbean pineapple, dill, agave tropical, lime — rocks	18
VOLCAN DE PUEBLA casamigos tequila blanco OR 400 conejos mezcal joven, with ~ ancho reyes chile liqueur, bitter truth apricot liqueur, mirin, gochujang chamoy agave, cucumber, fever tree sparkling grapefruit, black sea salt — served long	18
WOLVES DON'T LIE la gritona reposado tequila, mezcal 400 conejos, giffard passion fruit liqueur, mango-habanero agave, lime, guajillo-sea salt rim — georgian	18