

starters

- PARKER HOUSE ROLLS** 10
whipped duck fat butter
- PERUVIAN-STYLE CEVICHE*** 20
shrimp & crab, lime, cilantro, leche con tigre, red onions, garlic chips, fresno chili, avocado, hominy
- THE DEARBORN 'MEZE' PLATE** 20
white bean hummus, eggplant mousse, tabbouleh, fattoush salad, tzatziki, pita bread
- BURRATA** 19
marinated beets, blistered tomato, mâche, ohba, sweet miso vinaigrette, country sourdough
- PROSCIUTTO & WHITE CHEDDAR CROQUETTES** 18
brussels sprout salad, dried cranberries, chipotle-yogurt sauce
- MIDWEST FRIED CHICKEN** 21
buttermilk-marinated chicken, maple mustard glaze, dill pickle, housemade hot sauce

EAT YOUR VEGGIES

- CHARRED GARDEN VEGETABLES** 16
medley of oven-roasted vegetables, pickled fresno chili, garlic chips, lemon, heaven's habanero honey
- CARROTS & LABNEH** 17
duck fat-roasted carrots, garam masala, pepitas, nigella seeds, olive oil, housemade pita
- CORN & MORELS** 20
sweet corn, morel mushrooms, red bell peppers, arugula, feta, lime

salads & soup

- add ons:
white spanish anchovies +3
roasted chicken +8
gulf shrimp +10
scottish salmon* +12
- MIDWEST IS BEST SALAD** 20
werp farms greens, port-soaked cranberries, 6 month-aged manchego cheese, honeycrisp apples, candied pecans, lardons of Nueske's bacon, champagne-mustard seed vinaigrette
- MARKET SALAD** 18
hand-selected local finds from market today
- "SPRING" CAESAR** 18
little gem, endive, crouton crumbs, shaved pecorino, egg yolk vinaigrette, spring peas, white anchovies
- SPICY CHICKEN & MUSHROOM SOUP** 8/16
spicy chicken broth, sesame, napa cabbage, four star mushroom medley, pulled chicken, Nueske's bacon, scallions



dearborn "tavern" pizza

{ thin & crispy crust, garlic butter, square cut }

- PROSCIUTTO & FRIED EGG** 25
truffle bianca sauce, saba, arugula, mozzarella, chili flakes

- CURED MEATS & HOT HONEY** 25
pepperoni, spanish chorizo, jamon serrano, pecorino, mozzarella, housemade pomodoro sauce, fresh basil, heaven's habanero honey

- BABY KALE & WILD MUSHROOM** 22
four star mushroom medley, petite kale, housemade pomodoro sauce, mozzarella

sun's out, buns out

- THE DEARBORN BURGER** 20
cdk farms beef, wisconsin cheddar, special sauce, dill pickle, bibb lettuce, brioche bun
- CORNED BEEF REUBEN** 20
sauerkraut, swiss, 1000 island, marble rye
- BUFFALO CHICKEN SANDWICH** 19
blue cheese-boursin spread, buttermilk-battered chicken breast, dill pickle, housemade buffalo sauce, rainbow slaw, ciabatta
- SPANISH HAM SANDWICH** 22
jamon serrano, chorizo, manchego cheese, black olive, piquillo peppers, mayo, heirloom tomato, fresh basil, red onion, arugula, truffle oil, rustic ciabatta

stuff on toast

- USDA PRIME ROAST BEEF*** 26
thinly-shaved rare ny strip, dijonnaise, chive, frisée, country sourdough
- "DEVILED" CRAB** 25
marinated snow crab, avocado, sweet chili aioli, soft-boiled egg, cilantro, seeds & nuts, country sourdough
- CURRY CHICKEN SALAD** 19
roasted and pulled amish chicken, curry aioli, dried cranberries, almonds, maytag blue cheese, housemade pita
- KING OYSTER MUSHROOMS** 18
black truffle boursin spread, herb-roasted mushrooms, wilted black kale, country sourdough

lunch entrees

- SHRIMP AND GRITS** 21
cheddar & fresh corn grits, gulf shrimp, creole butter
add an egg +2
- FISH & CHIPS** 24
THE ONE THAT BEAT BOBBY FLAY!
icelandic cod, dearborn fries, rainbow slaw, charred lemon & malt vinegar
add a side of japanese curry + 4
- PROTEIN BOWL** 19
baby kale, arugula, tatsoi, quinoa, herb-yogurt dressing, pepitas, feta cheese, avocado, cucumber, shaved carrots, medium-boiled egg
add blackened chicken + 8
add blackened salmon* + 12



enhancements

- PARMESAN TRUFFLE FRIES** 12
truffle oil, parmesan
- CRISPY BRUSSELS SPROUTS** 13
pepitas, parmesan, champagne-mustard seed dressing

proprietors AMY LAWLESS & CLODAGH LAWLESS

chef AARON CUSCHIERI

* 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

   @thedearbornchi

bubbles & rosé

PROSECCO ZARDETTO VENETO, IT {NV}	gl 14
CREMANT D' ALSACE BRUT ROSE LUCIEN ALBRECHT ALSACE, FR {NV}	16
CHAMPAGNE 1818 BY BILLECART-SALMON MAREUIL-SUR-AY, FR {NV}	27
LAMBRUSCO VENTURINI BALDINI EMILIA-ROMAGNA, IT {NV}	14
DAILY STILL ROSÉ ASK YOUR SERVER FOR TODAY'S FEATURE	MP

dry & sweet

MANZANILLA SHERRY {3oz pour} LA CIGARRERA SANLUCAR DE BARRAMEDA, ES	14
MOSCATO D' ASTI BRICCO RIELLA PIEDMONT, IT {2022}	14

all the fun, no booze

DR. LO ALCOHOL-FREE SPARKLING RIESLING MOSEL, GERMANY {NV}	14
POMEGRANATE-ANISE SPRITZ seedlip spice 94, pomegranate, anise, lemon, dr. lo's sparkling riesling n/a — wine glass over ice	11
STRAWBERRY NO-JITO strawberry, lemon, mint, club soda — served long	11
MANGO TANGO mango, passionfruit, seedlip agave, seedlip grove 108, lime, fever tree sicilian lemonade — served long	11

inspired cocktails {17}

OLD FASHIONED NICOLE AUSTIN , GENERAL MANAGER & DISTILLER, GEORGE DICKEL george dickel 8yr bourbon, raw sugar demerara, regan's orange bitters — ice block
DALEY MANHATTAN NICOLE AUSTIN , GENERAL MANAGER & DISTILLER, GEORGE DICKEL drip-infused select dickel rye 90p, carpano classico sweet vermouth, angostura bitters — rocks or up
DB SPANISH G&T 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
BLOODY GOOD MULE STEPHANIE MACLEOD , MASTER BLENDER, JOHN DEWARS & SONS dewar's 12yr scotch, blood orange, giffard rhubarb, lime, fever tree blood orange ginger beer — crushed ice
BELLE CURVE NANCY DUARTE , MASTER BLENDER, SANTA TERESA RUM santa teresa 1796 rum, giffard banane du bresil, chocolate mole bitters, espresso bean, lemon, lime — rocks

white wine

SAUVIGNON BLANC SARL G.L. DELAILLE LOIRE, FR {2022}	gl 15
PECORINO JASCI ABRUZZO, IT {2022}	14
VERMENTINO SELLA & MOSCA SARDEGNA, IT {2021}	14
PINOT GRIGIO SCARPETTA FRUILI, IT {2022}	14
ALBARINO O FILLO DA CONDESSA RIAS BAIXAS, ES {2022}	14
RIESLING AUGUST KESSELER RHEINGAU, DE {2022}	14
RIBOLLA GIALLA CANTINA PUIATTI VENEZIA-GIULLA, IT {2022}	16
CHARDONNAY BRAVIUM RUSSIAN RIVER VALLEY, CA {2022}	18

drafts

MOODY TONGUE DEARBORN LAGER 9 light, crisp rice lager — chicago {5.5% abv}
GUINNESS IRISH STOUT 9 irish dry stout — ireland {4.4% abv}
HALF ACRE BODEM IPA 9 east style meets west — chicago {6.7% abv}
MOODY TONGUE ORANGE BLOSSOM 9 belgian-style blonde ale — chicago {5.4% abv}
THREE FLOYDS GUMBALLHEAD 9 wheat pale ale — munster, indiana {5.6% abv}
OFF COLOR BEER FOR TACOS 9 gose with lime & salt — chicago {4.5% abv}
KROMBACHER PILSNER 9 german pilsner — germany {4.8% abv}
REVOLUTION COLD TIME 9 lager — chicago {4.8% abv}
ERIS PEDESTRIAN CIDER 9 dry, crisp, tart cider — chicago {5.9% abv}

red wine

GAMAY DOMAINE ROMY VIEILLES VIGNES BEAUJOLAIS, FR {2021}	gl 15
PINOT NOIR PRESQU'ILE SANTA BARBARA COUNTY, CA {2022}	19
BARBERA D' ASTI GUIDO BERTA PIEDMONT, IT {2021}	14
GRENACHE & CINSULT CUISINE EN FAMILLE SOUTHERN RHONE, FR {2021}	15
MALBEC ALPATACO PATAGONIA, AR {2022}	14
TINTO FINO HITO RIBERA DEL DUERO, ES {2021}	15
SYRAH & NERELLO MASCALESE CANTINE COLOSI SICILY, IT {2021}	14
CABERNET SAUVIGNON PEPI LIGNANA MAREMMA, TUSCANY IT {2020}	19

package brews

MOODY TONGUE CARAMELIZED CHOCOLATE CHURRO PORTER 9 oaxacan chocolate, cinnamon, madagascar vanilla — chicago {7% abv}
MODELO ESPECIAL 8 pilsner lager — mexico {4.6% abv}
REVOLUTION ANTI-HERO 8 india pale ale — chicago {6.7% abv}
COORS LIGHT 8 pale lager — golden, co {4.2% abv}
MILLER LITE 8 pale lager — milwaukee, wi {4.2% abv}
CORONA EXTRA 8 pale lager — mexico {4.6% abv}
WEIHENSTEPHANER 9 hefeweizen — germany {5.4% abv}
VANDER MILL HONEYCRISP CIDER {GF} 9 classic dry — spring lake, mi {5% abv}
KROMBACHER WEIZEN N/A 8 — germany {<.5% abv}
GUINNESS 0.0 NITRO CAN N/A 9 balance with bitter & sweet roasted notes — ireland {0% abv}

PROPER VAQUERO CATALINA GAËTE-BENTZ , OWNER/FOUNDER, CATAN PISCO pineapple & cactus-infused catan pisco, strega, giffard pineapple, lemon, agave — georgian up
MARKET DAYS KAT HANTAS, NICOLE EMMANUEL & SARIKA SINGH , FOUNDERS/ OWNERS, 21 SEEDS 21 seeds valencia orange tequila, giffard pamplemousse, papaya, agave, lime, tajin — rocks
ZACAPA'S PONCHE LORENA VASQUEZ , MASTER BLENDER, RON ZACAPA RUM ron zacapa solera 23 rum, lemongrass, coconut, pineapple, lime, nutmeg — ice block
LINCOLN COUNTY METHOD FAWN WEAVER , CEO/FOUNDER, UNCLE NEAREST PREMIUM WHISKEY VICTORIA EADY BUTLER , MASTER DISTILLER, UNCLE NEAREST uncle nearest 1884 small batch whiskey, cherry heering, cardamom bitters, honeycrisp apple, lime — rocks