

atelier

STICKY CATALPA GROVE FARMS PORK RIBS braised & flash fried, sweet-chili sauce, cilantro, garlic chips	22
PERUVIAN-STYLE CEVICHE* shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresno chili, avocado, hominy	20
PARMESAN GNOCCHI nueske's bacon, chanterelle & four star mushrooms, roasted delicata squash, parmesan, chive-butter sauce	26
SALMON TATAKI * sweet soy-sesame sauce, garlic chips, pickled fresnos, cilantro	20

first course

PARKER HOUSE ROLLS nordic creamery wisconsin butter, maldon sea salt, chives	12
BURRATA marinated beets, blistered tomato, mâche, ohba, sweet miso vinaigrette, country sourdough	20
MIDWEST FRIED CHICKEN 24-hour salt brine, buttermilk marinade, maple mustard glaze, dill pickle, housemade hot sauce	22
PROSCIUTTO & WHITE CHEDDAR CROQUETTES brussels sprout salad, dried cranberries, chipotle-yogurt sauce	18
MEZE PLATTER & HOUSEMADE PITA white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad	21

salads & soup

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

mains

JUMBO STRIPED BASS* lobster-cognac broth, a tranche of fresh shellfish, jimmy nardello peppers, tomato, sourdough, cilantro	55
CHICAGO'S FINEST FISH 'N' CHIPS {THE ONE THAT BEAT BOBBY FLAY} icelandic cod, served with dearborn fries, rainbow slaw, charred lemon, remoulade & malt vinegar	28
STUFFED MILLER AMISH CHICKEN foie gras & herb-stuffed chicken breast, kabocha squash purée, mélange of farrow, chanterelle mushrooms, butternut & delicata squash, salad of cilantro, pickled fresnos & shaved fennel	36
AMISH CHICKEN CURRY spring peas, potatoes, sweet & spicy curry paste, toasted almonds, cilantro, housemade pita bread	36
10oz MARGARET RIVER FARMS WAGYU STRIPLOIN* BMS 8-9 australian wagyu beef, celery root purée, roasted knob onions, blistered jimmy nardello peppers, house steak sauce, grilled scallion chimichurri	80

dearborn "tavern" pizza

PROSCIUTTO "TARTE FLAMBÉE" truffle bianca sauce, la quercia prosciutto, caramelized onions, aged gruyère cheese, cured egg yolk drizzle, grated parmesan, chives	26	CRISPY BUFFALO CHICKEN crispy chicken thighs, buffalo mozzarella, blue cheese crumbles, pickled red onions, fried jalapeño peppers, buffalo sauce, ranch drizzle, cilantro	24
CHICAGO-MADE PEPPERONI & HOT HONEY tempesta artisan pepperoni, pecorino, fresh basil, heaven's habanero honey, pomodoro sauce, mozzarella	26	SPICY LOBSTER, SHRIMP & BURRATA marinated lobster & shrimp, pomodoro, burrata, basil oil, calabrian chili, crispy shallots, chives	40

burgers

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

sparkling & rose

- CHAMPAGNE

GIMONNET GONET L'ORIGINE
BLANC DE BLANC, GRAND CRU
LE MESNIL SUR OGER, 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
- CUCUMBER PIÑA-SERRANO "LIMEADE"

pineapple-cucumber chili agave, seedlip
notas de agave, seedlip garden 108, fever
tree lime & yuzu sparkling — served long
- BLOOD ORANGE-STRAWBERRY

blood orange-strawberry demerara,
seedlip spice 94, seedlip grove 42, fever
tree sparkling grapefruit — 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
- VALRHONA HOT CHOCOLATE

housemade marshmallow

white wine

- 35

CARRICANTE & CATARRATTO
MURGO ETNA BIANCO
SICILY, IT {2023}
- 15

SAUVIGNON BLANC
SARL G.L. DELAILLE
LOIRE, FR {2023}
- 14

SAUVIGNON BLANC
ORCHARD LANE
MARLBOROUGH, NZ {2024}
- 14

GRUNER VELTLINER
GLATZER
CARNUNTUM, AT {2023}
- 14

ALVARINHO
GRAÇA DA PEDRA
MONÇÃO E MELGAÇO, PT {2022}
- MP

CHENIN BLANC
BADENHORST SECATEURS
SWARTLAND, ZA {2024}
- 14

CHARDONNAY
BRAVIUM
RUSSIAN RIVER VALLEY, CA {2024}
- 14

CHARDONNAY
AMICI CELLARS
SONOMA COAST, CA {2023}

drafts

- MOODY TONGUE ORANGE BLOSSOM

blonde ale — chicago {6% abv}
- YUENGLING AMBER LAGER

traditional lager — pottsville, pa {4.5% abv}
- MOODY TONGUE HOPFENWEISSE

hoppy, german-style hefe — chicago {7% abv}
- REVOLUTION COLD TIME LAGER

clean, crisp lager — chicago {4.8% abv}
- GUINNESS IRISH STOUT

irish dry stout — ireland {4.4% abv}
- HALF ACRE BODEM IPA

east style meets west — chicago {6.7% abv}
- OFF COLOR APEX PREDATOR

farmhouse ale — chicago {6.5% abv}
- KROMBACHER PILSNER

german pilsner — germany {4.8% abv}
- HALF ACRE DAISY CUTTER

pale ale — chicago {5.2% abv}
- SIERRA NEVADA HAZY LITTLE THING

unfiltered hazy ipa — chico, ca {6.7% abv}
- THREE FLOYDS ZOMBIE DUST

undead pale ale — munster, in {6.5% abv}

red wine

- 17

FRAPPATO & MASCALESE
CARUSO E MININI
SICILY, IT {2023}
- 15

PINOT NOIR
CLINE SEVEN RANCHLANDS
SONOMA COUNTY, CA {2022}
- 15

CANNONAU
OLIANAS
SARDINIA, IT {2023}
- 15

SANGIOVESE
TREGOLE CHIANTI CLASSICO
TUSCANY, IT {2022}
- 14

CORVINA & RONDINELLA
BUGLIONI I'IMPERFETTO SUPERIORE
VALPOLICELLA CLASSICO, IT {2022}
- 16

BARBERA D' ASTI
GUIDO BERTA
PIEDMONT, IT {2022}
- 17

CABERNET SAUVIGNON
PEPI LIGNANA
MAREMMA, TUSCANY IT {2021}
- 24

CABERNET SAUVIGNON
MINER "EMILY'S CUVÉE"
NAPA VALLEY, CA {2019}

package brews

- MODELO ESPECIAL

pilsner lager — mexico {4.6% abv}
- REVOLUTION ANTI-HERO

india pale ale — chicago {6.7% abv}
- MODELO NEGRA

munich dunkel-style lager — mexico {5.4% abv}
- MILLER LITE

light lager — milwaukee, wi {4.2% abv}
- COORS LIGHT

light lager — golden, co {4.2% abv}
- HEINEKEN

lager — holland {5% abv}
- MAGNERS

cider — ireland {4.5% abv}
- VANDERMILL HONEYCRISP CAN

cider — spring lake, mi {5.9% abv}
- ERIS PEDESTRIAN CAN

dry, crisp cider — chicago {6% abv}
- MOODY TONGUE CHOCOLATE CHURRO

porter — chicago {7.0% abv}
- GUINNESS 0.0 NITRO CAN N/A

balanced with bitter & sweet roasted notes
— ireland {0% abv}
- ATHLETIC UPSIDE DAWN CAN N/A

classic golden style — connecticut {0% abv}

cocktails

- 18

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
- 17

DB SPANISH G&T

db gin, fever tree tonic, fresh lemon, thyme & juniper berries
— classic bubble goblet
- 18

SPICY BEE-ACH

db gin, mathilde mandarin liqueur, ketel one peach & orange
blossom vodka, suze gentian, heaven's hot honey, lemon — coupe
- 18

SOUTH OF VERDITA HILL

drumshanbo pineapple gin, drumshanbo gundpowder gin,
coconut demerara, lime, mint, cilantro — nick & nora
- 18

PINK DOVE

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

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

CARIBBEAN DAYDREAM

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

NOT YOUR 'ANTS' MARGARITA...

casa noble tequila blanco, doña vega mezcal espadín, hibiscus,
blackberry agave, lime, chicatana mora salt rim, (chili-ant salt)
— rocks
- 16

GLUHWEIN {SERVED HOT}

burgundy, tawny porto, brandy, cinnamon, star anise, clove,
allspice, lemon, orange, golden raisin, dried apricot

TASTE OF HOPE 18

grey goose vodka, rhubarbe liqueur,
allspice dram, fruitful yuzu, pomegranate-
cinnamon shrub, lime — up

*portion of proceeds donated to American Cancer Society

