

Brunch

THE DEARBORN

est 2016

   @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-crusted salmon gravlax, caperberry, 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-crusted 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

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

PBJ & BERRIES FRENCH TOAST 24
brioche french toast stuffed with peanut butter sauce & raspberry jam — topped with candied peanuts, chantilly

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 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.

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

- gl

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}

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
- SIERRA NEVADA HAZY LITTLE THING

unfiltered hazy ipa — chico, ca {6.7% abv}

10
- THREE FLOYDS ZOMBIE DUST

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

10

red wine

- gl

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}

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
- HEINEKEN

lager — holland {5% abv}

8
- MAGNERS

cider — ireland {4.5% abv}

9
- VANDERMILL HONEYCRISP CAN

cider — spring lake, mi {5.9% abv}

9
- ERIS PEDESTRIAN CAN

dry, crisp cider — chicago {6% abv}

9
- MOODY TONGUE CHOCOLATE CHURRO

porter — chicago {7.0% abv}

10
- GUINNESS 0.0 NITRO CAN N/A

balanced with bitter & sweet roasted notes
— ireland {0% abv}

9
- ATHLETIC UPSIDE DAWN CAN N/A

classic golden style — connecticut {0% abv}

9

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
- 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

18
- GLUHWEIN {SERVED HOT}

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 American Cancer Society