

atelier

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

12
- PERUVIAN-STYLE CEVICHE***
shrimp & crab, lime, cilantro, leche de tigre, red
onions, garlic chips, fresnos, avocado, hominy

20
- PROSCIUTTO &
WHITE CHEDDAR CROQUETTES**
brussels sprout salad, dried cranberries,
chipotle-yogurt sauce

18

first course

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

20
- MIDWEST FRIED CHICKEN**
24-hour salt brine, buttermilk marinade, maple mustard glaze, dill pickles,
housemade hot sauce

22
- MEZE PLATTER & HOUSEMADE PITA**
white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad

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

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, pulled chicken, scallions

8/16

between bread

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

25
- THE CUBANO**
pork belly carnitas, prosciutto, spicy yellow mustard, aged swiss, dill pickles, soft grilled baguette

24
- CORNEBEEF REUBEN**
housemade corned beef, sauerkraut, aged swiss, 1000 island, marble rye

24
- BUFFALO CHICKEN**
blue cheese-boursin spread, buttermilk-battered chicken thigh, dill pickles, housemade buffalo sauce, rainbow slaw, ciabatta

23
- CHICKEN SHAWARMA LAVASH**
feta, marinated red cabbage, roasted garlic sauce, housemade hot sauce, pressed & grilled lavash

26
- MUSHROOM MELT**
four star mushrooms medley, truffle boursin spread, aged swiss, caramelized onions, shiitake dipping broth

23
- FRIED CALAMARI BLT**
dill & caper aioli, black pepper bacon, bibb lettuce, heirloom tomato, rustic ciabatta

27

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

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

24
- SPICY LOBSTER, SHRIMP & BURRATA**
marinated lobster & shrimp, pomodoro, burrata,
basil oil, calabrian chili, crispy shallots, chives

40

main

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

24
- FISH & CHIPS**
icelandic cod, dearborn fries, rainbow slaw,
charred lemon & malt vinegar
{THE ONE THAT BEAT BOBBY FLAY}

28
- SHRIMP & GRITS**
wild gulf shrimp, cheddar & fresh corn grits,
creole butter

25

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

sparkling & rose

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

dry & sweet

white wine

CARRICANTE & CATARRATTO	17
MURGO ETNA BIANCO	
SICILY, IT {2023}	
SAUVIGNON BLANC	15
SARL G.L. DELAILLE	
LOIRE, FR {2024}	
JACQUÈRE	15
CHARLES GONNET	
CHIGNIN, SAVOIE, FR {2024}	
GRECO DI TUFO	16
FEUDI DI SAN GREGORIO	
CAMPANIA, IT {2022}	
GRUNER VELTLINER	15
GLATZER	
CARNUNTUM, AT {2023}	
ALVARINHO	14
GRAÇA DA PEDRA	
MONÇÃO E MELGAÇO, PT {2022}	
CHENIN BLANC	16
BADENHORST SECATEURS	
SWARTLAND, ZA {2024}	
CHARDONNAY	24
AMICI CELLARS	
SONOMA COAST, CA {2023}	

red wine

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

all the fun, no booze

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

drafts

THREE FLOYDS ZOMBIE DUST	10
undead pale ale — munster, in {6.5% abv}	
MOODY TONGUE ORANGE BLOSSOM	10
blonde ale — chicago {6% abv}	
YUENGLING AMBER LAGER	10
traditional lager — pottsville, pa {4.5% abv}	
REVOLUTION COLD TIME LAGER	10
clean, crisp lager — chicago {4.8% abv}	
GUINNESS IRISH STOUT	11
irish dry stout — ireland {4.4% abv}	
HALF ACRE BODEM IPA	10
east style meets west — chicago {6.7% abv}	
OFF COLOR APEX PREDATOR	10
saison — chicago {6.5% abv}	
KROMBACHER PILSNER	10
german pilsner — germany {4.8% abv}	
HALF ACRE DAISY CUTTER	10
pale ale — chicago {5.2% abv}	
GOOSE ISLAND HAZY BEER HUG	10
hazy ipa — chicago {6.8% abv}	

package brews

INDUSTRY ALES OUT OF FOCUS 16oz CAN	9
hazy ipa — chicago {5.8% abv}	
MODELO ESPECIAL	9
pilsner lager — mexico {4.6% abv}	
REVOLUTION ANTI-HERO CAN	9
india pale ale — chicago {6.7% abv}	
MODELO NEGRA	9
munich dunkel-style lager — mexico {5.4% abv}	
MILLER LITE	8
light lager — milwaukee, wi {4.2% abv}	
COORS LIGHT	8
light lager — golden, co {4.2% abv}	
VANDERMILL HONEYCRISP CAN	9
cider — spring lake, mi {5.9% abv}	
ERIS PEDESTRIAN CAN	9
dry, crisp cider — chicago {6% abv}	
MOODY TONGUE CHOCOLATE CHURRO	10
porter — chicago {7.0% abv}	
BEST DAY KOLSCH-STYLE CAN N/A	9
light, crisp, toasty malt character— ca {0% abv}	
ATHLETIC FREE WAVE CAN N/A	9
hazy ipa style — connecticut {0% abv}	
GUINNESS 0.0 NITRO CAN N/A	9
n/a version of the classic — ireland {0% abv}	

cocktails

OLD FASHIONED	18
george dickel 8yr bourbon, raw sugar demerara, regan's orange	
bitters — ice block	
MAKE IT LUCKY with teeling small batch irish whiskey	18
DALEY MANHATTAN	18
drip-infused select dickel rye 90p, carpano classico sweet vermouth,	
angostura bitters — rocks or up	
DB SPANISH G&T	17
db gin, fever tree tonic, fresh lemon, thyme & juniper berries	
— classic bubble goblet	
SPICY BEE-ACH	18
db gin, mathilde mandarin liqueur, ketel one peach & orange	
blossom vodka, suze gentian, heaven's hot honey, lemon — coupe	
PINK DOVE	18
centenario plata tequila, giffard pamplemousse liqueur, chipotle-	
strawberry agave, ancho reyes chili liqueur, lime, regan's orange	
bitters, club soda, tajin rim — served long	

HUNG UP ON LYCHEES	18
jasmine green tea-infused koval vodka & bombay gin, ketel one	
cucumber & mint vodka, st. germain elderflower liqueur, yuzu,	
lychee, lemon — served up	
CARIBBEAN DAYDREAM	18
ten to one white rum, bacardi reserva ocho rum, giffard rhubarb	
liqueur, giffard banane du bresil, raspberry, coconut cream, lime	
— collins over crushed ice	
NOT YOUR 'ANTS' MARGARITA...	18
casa noble tequila blanco, doña vega mezcal espadín, hibiscus,	
blackberry agave, lime, chicatana mora salt rim, (chili-ant salt)	
— rocks	
TASTE OF HOPE	18
grey goose vodka, rhubarbe liqueur, allspice dram, fruitful yuzu,	
cinnamon shrub, lime — up	
GLUHW EIN {SERVED HOT}	16
burgundy, tawny porto, brandy, cinnamon, star anise, clove,	
allspice, lemon, orange, golden raisin, dried apricot	