

Brunch

THE DEARBORN

est 2016

f i t @thedearbornchi

PARKER HOUSE ROLLS 10
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 21
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

dearborn "tavern" pizza

all pizzas made with mozzarella cheese, housemade tomato pomodoro, and topped with garlic butter, cut into traditional "party cut" style

PROSCIUTTO "TART FLAMBÉE"* 26
truffle bianca sauce, la quercia prosciutto, caramelized onions, aged gruyère cheese, cured egg yolk drizzle, grated parmesan

CHICAGO-MADE PEPPERONI & HOT HONEY 26
tempesta artisan pepperoni, pecorino, fresh basil, heaven's habanero honey

BURRATA & HEIRLOOM TOMATOES 23
white anchovies, fresh basil, kalamata olives, almond pesto drizzle, saba, mêche

CRISPY BUFFALO CHICKEN 24
crispy chicken thighs, buffalo mozzarella, blue cheese crumbles, pickled red onions, fried jalapeno peppers, buffalo sauce, ranch drizzle, cilantro

classics

MIDWEST FRIED CHICKEN 21
24-hour salt brine, buttermilk marinade, maple mustard glaze, dill pickle, housemade hot sauce

THE DEARBORN BURGER 22
cdk farms beef, wisconsin cheddar, special sauce, dill pickle, bibb lettuce, brioche bun

BUFFALO CHICKEN SANDWICH 20
blue cheese-boursin spread, buttermilk-battered chicken thigh, dill pickle, housemade buffalo sauce, rainbow slaw, ciabatta

CHICAGO'S FINEST FISH & CHIPS!

26

icelandic cod, served with dearborn fries, rainbow slaw, charred lemon, remoulade & malt vinegar

{THE ONE THAT BEAT BOBBY FLAY}

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 20
baby kale, arugula, tatsoi, quinoa, herb-yogurt dressing, pepitas, feta cheese, avocado, cucumber, shaved carrots, medium-boiled egg
roasted chicken + 8
scottish salmon* +12

sweet treats

FROM THE PASTRY DEPARTMENT

CROISSANT MONKEY BREAD 12
crème anglaise

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

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

zero-proof refreshers

DR. LO NON-ALCOHOLIC SPARKLING RIESLING 14
MOSEL, GERMANY {NV}

LYRE'S AMALFI SPRITZ 15
classic green apple tartness, soft pear, peach & red apple — wine glass over ice

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.

★

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

★

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

july featured rosé

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

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

LA P'TITE PIERRE
LANGUEDOC, FR {2024} \$13

crisp & refreshing with juicy summer fruits of cherries and lemons

happy hour special

mon-fri 4p-6p

\$12 Bariano
\$10 La P'tite Pierre

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
BIDI BOM DREAMIN' doña vega mezcal espadin, mezcal unión, centenario plata tequila, blueberry, pineapple, lemon, agave — rocks	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
FLEET 17 vanilla & butterfly pea flower-infused grey goose vodka, lavender honey, lemon, pear — georgian	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
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