

atelier

SMOKED WISCONSIN RAINBOW TROUT SCOTCH EGG*	22
farm egg, house-smoked trout, shaved asparagus salad, fines herbes aioli, Closed Loop Farms petite green salad	
STICKY CATALPA GROVE FARMS PORK RIBS	21
braised & flash fried, sweet-chili sauce, cilantro, garlic chips	
PERUVIAN-STYLE CEVICHE*	20
shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresno chili, avocado, hominy	
UOVO RAVIOLO & SPRING VEGETABLES*	19
Mint Creek Farm egg yolk, ricotta-pecorino filling, morel mushrooms, asparagus, fava beans, Wisconsin cultured butter with sea salt & fines herbes, Closed Loop Farm petite green salad	
SALMON TATAKI *	21
sweet soy-sesame sauce, garlic chips, pickled fresno chili, cilantro	

first course

PARKER HOUSE ROLLS	10
nordic creamery wisconsin butter, maldon sea salt, chives	
BURRATA	19
marinated beets, blistered tomato, mâche, ohba, sweet miso vinaigrette, country sourdough	
MIDWEST FRIED CHICKEN	21
24-hour salt brine, buttermilk marinade, maple mustard glaze, dill pickle, housemade hot sauce	
PROSCIUTTO & WHITE CHEDDAR CROQUETTES	18
brussels sprout salad, dried cranberries, chipotle-yogurt sauce	
MEZE PLATTER & HOUSEMADE PITA	21
white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad	
salads & soup	
'MIDWEST IS BEST' SALAD	20
werp farms greens, neuske's bacon, candied pecans, honeycrisp apples, port-soaked cranberries, 6-month aged manchego, mustard seed vinaigrette	
MARKET SALAD	18
hand-selected local finds from market today	
NEW SKOOL CAESAR*	18
little gem, endive, crouton crumbs, shaved pecorino, egg yolk vinaigrette, spring peas, white anchovies	
SPICY CHICKEN & MUSHROOM SOUP	8
spicy chicken broth, sesame, napa cabbage, four star mushrooms medley, pulled chicken, nueske's bacon, scallions	

main

PAN-FRIED LAKE SUPERIOR WALLEYE*	36
grilled corn succotash, piperade, wilted cavolo nero, brown butter beurre blanc	
CHICAGO'S FINEST FISH 'N' CHIPS {THE ONE THAT BEAT BOBBY FLAY}	26
icelandic cod, served with dearborn fries, rainbow slaw, charred lemon, remoulade & malt vinegar	
STUFFED MILLER AMISH CHICKEN	34
foie gras & herb-stuffed chicken breast, minted pea mousse, mélange of farrow, chanterelle mushrooms, corn & peas, salad of cilantro, pickled fresnos & shaved fennel	
AMISH CHICKEN CURRY	33
spring peas, potatoes, sweet & spicy curry paste, toasted almonds, cilantro, housemade pita bread	
ROHAN DUCK BREAST*	45
cassis-beet gel, grilled summer stone fruit, tart cherry-port jus, duck rillettes "cigar"	
10oz 45-DAY DRY AGED USDA PRIME RIBEYE*	55
celery root purée, roasted knob onions, grilled scallion chimichurri, blistered jimmy nardello peppers, house steak sauce	

dearborn "tavern" pizza

PROSCIUTTO "TARTE FLAMBÉE"	26	CRISPY BUFFALO CHICKEN	24
truffle bianca sauce, la quercia prosciutto, caramelized onions, aged gruyère cheese, cured egg yolk drizzle, grated parmesan, chives		crispy chicken thighs, buffalo mozzarella, blue cheese crumbles, pickled red onions, fried jalapeno peppers, buffalo sauce, ranch drizzle, cilantro	
CHICAGO-MADE PEPPERONI & HOT HONEY	26	BURRATA & HEIRLOOM TOMATOES	23
tempesta artisan pepperoni, pecorino, fresh basil, heaven's habanero honey, pomodoro sauce, mozzarella cheese		white anchovies, fresh basil, kalamata olives, almond pesto drizzle, saba, mâche	

burgers

DEARBORN BURGER*	24	BURGER WELLINGTON*	26
USDA prime ground beef, wisconsin cheddar, special sauce, bibb lettuce, dill pickle, brioche bun		USDA prime ground beef, cambozola, caramelized onions, mushroom, puff pastry, dijonnaise, frisée	

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.

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 BRICCO RIELLA PIEDMONT, IT {2024}	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
ALVARINHO GRAÇA DA PEDRA MONÇÃO E MELGAÇO, PT {2022}	14
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
CORVINA & RONDINELLA BUGLIONI I'MPERFETTO SUPERIORE VALPOLICELLA CLASSICO, IT {2022}	17
BARBERA D' ASTI GUIDO BERTA PIEDMONT, IT {2022}	14
CABERNET SAUVIGNON PEPI LIGNANA MAREMMA, TUSCANY IT {2021}	18
CABERNET SAUVIGNON MINER "EMILY'S CUVÉE" NAPA VALLEY, CA {2019}	30

featured rosé

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

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

CHATEAU HAUT-GARRIGA
BORDEAUX, FR {2024} \$13

juicy & light with notes of strawberries & watermelon rind

happy hour special
mon-fri 4p-6p

\$12 Bariano
\$10 Haut-Garriga

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
ERIS STRAWBARBARELLA CAN strawberry-rhubarb 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 craft golden style, light-bodied & refreshing — connecticut {0% abv}	9

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
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
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
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

FLEET 17 vanilla & butterfly pea flower-infused grey goose vodka, lavender honey, lemon, pear — georgian	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