

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, cornichon, 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

SOURDOUGH FRENCH TOAST 18
thick-cut sourdough, vanilla-maple butter, candied peanuts, mascarpone 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 {4 PCS} 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	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	
GLUHWIEIN {SERVED HOT}	16
burgundy, tawny porto, brandy, cinnamon, star anise, clove,	
allspice, lemon, orange, golden raisin, dried apricot	