

atelier

- PARKER HOUSE ROLLS** 10

nordic creamery wisconsin butter, maldon sea salt, chives
- PERUVIAN-STYLE CEVICHE*** 20

shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresno chili, avocado, hominy
- PROSCIUTTO & WHITE CHEDDAR CROQUETTES** 18

brussels sprout salad, dried cranberries, chipotle-yogurt sauce

first course

- 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
- MEZE PLATTER & HOUSEMADE PITA** 21

white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad

salads & soup

- salad add ons:** white spanish anchovies +3 | roasted chicken breast +8 | gulf shrimp +10 | scottish salmon* +12
- '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** 8/16

spicy chicken broth, sesame, napa cabbage, four star mushrooms medley, pulled chicken, nueske's bacon, scallions

between bread

- DEARBORN BURGER*** 22

cdk farms beef, wisconsin cheddar, special sauce, bibb lettuce, dill pickle, brioche bun
- THE CUBANO** 21

pork belly carnitas, prosciutto, spicy yellow mustard, aged swiss, dill pickles, soft grilled baguette
- CORNERED BEEF REUBEN** 22

housemade corned beef, sauerkraut, aged swiss, 1000 island, marble rye
- BUFFALO CHICKEN** 21

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

feta cheese, marinated red cabbage, roasted garlic sauce, housemade hot sauce, pressed & grilled lavash
- MUSHROOM MELT** 20

four star mushrooms medley, truffle boursin spread, aged swiss, caramelized onions, shiitake dipping broth
- FRIED CALAMARI BLT** 22

dill & caper aioli, black pepper bacon, lettuce, heirloom tomato, rustic ciabatta

dearborn "tavern" pizza

- all pizzas made with mozzarella cheese, housemade tomato pomodoro, and topped with garlic butter, cut into traditional "party cut" style**
- LA QUERCIA PROSCIUTTO*** 26

sunny-side-up egg, werp farms arugula, grilled asparagus, truffle oil, chili flakes
- CHICAGO-MADE PEPPERONI & HOT HONEY** 26

tempesta artisan pepperoni, pecorino, fresh basil, heaven's habanero honey
- BABY KALE & WILD MUSHROOM** 22

four star mushrooms medley, petite kale

main

- PROTEIN BOWL*** 20

baby kale, arugula, tatsoi, quinoa, herb-yogurt dressing, pepitas, feta cheese, avocado, cucumber, shaved carrots, medium-boiled egg
- FISH & CHIPS** 26

icelandic cod, dearborn fries, rainbow slaw, charred lemon & malt vinegar
- SHRIMP & GRITS** 21

wild gulf shrimp, cheddar & fresh corn grits, creole butter

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

bubbles & rosé

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