



THE DEARBORN

est 2016

   @thedearbornchi

atelier

- PARKER HOUSE ROLLS** 12
nordic creamery wisconsin butter, maldon sea salt, chives
- PERUVIAN-STYLE CEVICHE*** 20
shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresnos, avocado, hominy
- PROSCIUTTO & WHITE CHEDDAR CROQUETTES** 18
brussels sprout salad, dried cranberries, chipotle-yogurt sauce

first course

- BURRATA** 20
marinated beets, blistered tomatoes, mâche, ohba, sweet miso vinaigrette, country sourdough
- MIDWEST FRIED CHICKEN** 22
24-hour salt brine, buttermilk marinade, maple mustard glaze, dill pickles, 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, scallions

between bread

- DEARBORN BURGER*** 25
USDA prime ground beef, Hook's one year cheddar, special sauce, bibb lettuce, dill pickles, brioche bun
- THE CUBANO** 24
pork belly carnitas, prosciutto, spicy yellow mustard, aged swiss, dill pickles, soft grilled baguette
- CORNED BEEF REUBEN** 24
housemade corned beef, sauerkraut, aged swiss, 1000 island, marble rye
- BUFFALO CHICKEN** 23
blue cheese-boursin spread, buttermilk-battered chicken thigh, dill pickles, housemade buffalo sauce, rainbow slaw, ciabatta
- CHICKEN SHAWARMA LAVASH** 26
feta, marinated red cabbage, roasted garlic sauce, housemade hot sauce, pressed & grilled lavash
- MUSHROOM MELT** 23
four star mushrooms medley, truffle boursin spread, aged swiss, caramelized onions, shiitake dipping broth
- FRIED CALAMARI BLT** 27
dill & caper aioli, black pepper bacon, bibb lettuce, heirloom tomato, rustic ciabatta

dearborn "tavern" pizza

- 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
- CRISPY BUFFALO CHICKEN** 24
crispy chicken thighs, buffalo mozzarella, blue cheese crumbles, pickled red onions, fried jalapeño peppers, buffalo sauce, ranch drizzle, cilantro
- SPICY LOBSTER, SHRIMP & BURRATA** 40
marinated lobster & shrimp, pomodoro, burrata, basil oil, calabrian chili, crispy shallots, chives

mains

- PROTEIN BOWL*** 24
arugula, tatsoi, quinoa, herb-yogurt dressing, pepitas, feta cheese, avocado, cucumber, shaved carrots, medium-boiled egg
- FISH & CHIPS** 28
icelandic cod, dearborn fries, rainbow slaw, charred lemon & malt vinegar
{THE ONE THAT BEAT BOBBY FLAY}
- SHRIMP & GRITS** 25
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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



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sparkling & rose

CHAMPAGNE
BARON-FUENTÉ
VALLÉE DE LA MARNE, FR, {NV}

CREMANT DE LOIRE
ELISA BY VEUVE AMIOT
LOIRE VALLEY, FR {NV}

PROSECCO
ZARDETTO
VENETO, IT {NV}

LAMBRUSCO
VENTURINI BALDINI
EMILIA-ROMAGNA, IT {NV}

DAILY ROSE
ASK YOUR SERVER FOR DETAILS

dry & sweet

MANZANILLA SHERRY {3oz pour}
LA CIGARRERA
SANLUCAR DE BARRAMEDA, ES

MOSCATO D' ASTI
BRICCO RIELLA
PIEDMONT, IT {2024}

all the fun, no booze

NOUVIE DE-ALCOHOLIZED SPARKLING VERDEJO
LA MANCHA, ESP {NV}
elderflower, citrus, stone fruits, gooseberries

WHITE PEACH & RAZZ
white peach, raspberry, fever tree sicilian lemonade — served long

HORCHATA COLADA
housemade horchata, coconut cream, seedlip spice 94, seedlip grove 42, pineapple — served long

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

FREDDIE'S ROOT BEER
buffalo trace distillery — frankfort, ky

white wine

28 gl LOUREIRO CONTACTO
VINHO VERDE, PT {2024}

15 gl SAUVIGNON BLANC
SARL G.L. DELAILLE
LOIRE, FR {2024}

14 gl JACQUÈRE
CHARLES GONNET
CHIGNIN, SAVOIE, FR {2024}

14 gl GRECO DI TUFO
FEUDI DI SAN GREGORIO
CAMPANIA, IT {2022}

GRUNER VELTLINER
GLATZER
CARNUNTUM, AT {2023}

ALVARINHO
GRAÇA DA PEDRA
MONÇÃO E MELGAÇO, PT {2022}

CHENIN BLANC
BADENHORST SECATEURS
SWARTLAND, ZA {2024}

CHARDONNAY
AMICI CELLARS
SONOMA COAST, CA {2023}

drafts

10 gl HALF ACRE FOAM FAIRY
pale ale — chicago {5.5% abv}

10 gl SMITHWICK'S IRISH ALE
balanced red ale — ireland {4.5% abv}

10 gl MOODY TONGUE ORANGE BLOSSOM
blonde ale — chicago {6% abv}

10 gl YUENGLING AMBER LAGER
traditional lager — pottsville, pa {4.5% abv}

10 gl REVOLUTION COLD TIME LAGER
clean, crisp lager — chicago {4.8% abv}

11 gl GUINNESS IRISH STOUT
irish dry stout — ireland {4.4% abv}

10 gl HALF ACRE BODEM IPA
east style meets west — chicago {6.7% abv}

10 gl KROMBACHER PILSNER
german pilsner — germany {4.8% abv}

10 gl GOOSE ISLAND HAZY BEER HUG
hazy ipa — chicago {6.8% abv}

red wine

14 gl FRAPPATO & MASCALESE
CARUSO E MININI
SICILY, IT {2023}

15 gl PINOT NOIR
CLINE SEVEN RANGLANDS
SONOMA COUNTY, CA {2023}

25 gl PINOT NOIR RAVINES
FINGER LAKES, NY {2020}

15 gl CANNONAU
OLIANAS
SARDINIA, IT {2023}

19 gl SANGIOVESE
SALCHETO
VINO NOBILE DE MONTEPULCIANO
TUSCANY, IT {2021}

17 gl CORVINA & RONDINELLA
BUGLIONI I'MPERFETTO SUPERIORE
VALPOLICELLA CLASSICO, IT {2022}

14 gl BARBERA D' ASTI
GUIDO BERTA
PIEDMONT, IT {2022}

18 gl CABERNET SAUVIGNON
PEPI LIGNANA
MAREMMA, TUSCANY IT {2021}

package brews

9 gl MODELO ESPECIAL
pilsner lager — mexico {4.6% abv}

9 gl REVOLUTION FREEDOM OF SPEACH CAN
session sour — chicago {4.5% abv}

8 gl MILLER LITE
light lager — milwaukee, wi {4.2% abv}

8 gl COORS LIGHT
light lager — golden, co {4.2% abv}

9 gl ERIS PEDESTRIAN CAN
dry, crisp cider — chicago {6% abv}

10 gl MOODY TONGUE CHOCOLATE CHURRO
porter — chicago {7.0% abv}

9 gl BEST DAY KOLSCH-STYLE CAN N/A
light, crisp, toasty malt character — ca {<.5% abv}

9 gl ATHLETIC FREE WAVE CAN N/A
hazy ipa style — connecticut {<.5% abv}

9 gl GUINNESS 0.0 NITRO CAN N/A
n/a version of the classic — ireland {<.5% abv}

celebrating women's history month

18 gl OLD FASHIONED
NICOLE AUSTIN, GENERAL MANAGER & DISTILLER, GEORGE DICKEL
george dickel 8yr bourbon, raw sugar demerara, regan's orange bitters — ice block

18 gl DALEY MANHATTAN
NICOLE AUSTIN, GENERAL MANAGER & DISTILLER, GEORGE DICKEL
drip-infused select dickel rye 90p, carpano classico sweet vermouth, angostura bitters — rocks or up

revolutionary immigrant women 18

PARAÍSO INCLUSIVO HONORING CECILIA GENTILI
LORENA VASQUEZ, MASTER BLENDER, RON ZACAPA RUM
tonka-infused ron zacapa 23 solera rum, giffard passionfruit liqueur, cherry heering, bitter truth golden falernum, passionfruit demerara, el guapo barrel-aged vanilla bitters — served long

ROSY CHEEKS HONORING MARLENE DIETRICH
rose-infused ketel one, lychee, grand marnier, chambord, el guapo rose cordial, yuzu liqueur, lemon — up

MOTHER MARY'S CRUSADE HONORING MARY "MOTHER" JONES
PATRICIA ROE, GENERAL MANAGER, ROE & CO. IRISH WHISKEY
LORA HEMY, MASTER DISTILLER, ROE & CO. IRISH WHISKEY
roe & co. irish whiskey, high west double rye, domaine de canton, amaro nonino quintessentia, giffard banane du bresil, guava honey, lemon, absinthe — ice block

17 gl DB SPANISH G&T
CLODAGH LAWLESS & AMY LAWLESS, OWNERS/FOUNDERS, DB GIN
SONJA KASSEBAUM, CO-OWNER, OPERATIONS, NORTH SHORE DISTILLERY
db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet

18 gl LUCKY OLD FASHIONED (IT IS MARCH, AFTER ALL...)
teeling small batch irish whiskey, raw sugar demerara, angostura bitters, regan's orange bitters — ice block

A NEGRONI A DAY... HONORING ELIZABETH BLACKWELL
HILLHAMN SALOME, FOUNDER/MASTER DISTILLER, FLOR DE LUNA
SONYA VEGA, OWNER/FOUNDER, DOÑA VEGA MEZCAL
flor de luna condesa prickly pear & orange blossom gin, doña vega mezcal espadin, aperol, tempus fugit kina l'aero quinquina, amaro montenegro — ice block

SI SE PUEDE, TÍA! HONORING DOLORES HUERTA
MELLY BARAJAS, OWNER/FOUNDER/MASTER DISTILLER, LA GRITONA
la gritona reposado tequila, casa noble tequila blanco, doña vega mezcal espadin, king crimson hibiscus, blackberry agave, lime, chicatana mora -sea salt rim — rocks

PUNCH! BOOM! HONORING CHIEN-SHIUNG WU
DR. SONAT BIRNECKER HART, OWNER/FOUNDER, KOVAL DISTILLERY
matcha-infused koval rye vodka, strawberry-infused grey goose vodka, kota pandan liqueur, yuzu liqueur, white chocolate ganache, lime — ice block