



THE DEARBORN

est 2016

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



*** a portion of the proceeds of menu items marked with the St. Jude logo will be donated to St. Jude's Children's Hospital

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 | CRISPY BUFFALO CHICKEN 24
crispy chicken thighs, buffalo mozzarella, blue cheese crumbles, pickled red onions, fried jalapeño peppers, buffalo sauce, ranch drizzle, cilantro |
| CHICAGO-MADE PEPPERONI & HOT HONEY 26
tempesta artisan pepperoni, pecorino, fresh basil, heaven's habanero honey, pomodoro sauce, mozzarella | 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 | TODAY'S MARKET VEGETABLES 15
local. seasonable. reasonable. |
| 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


THE DEARBORN
est 2016

   @thedearbornchi

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 17
LA MANCHA, ESP {NV}
elderflower, citrus, stone fruits, gooseberries

WHITE PEACH & RAZZ 13
white peach, raspberry, fever tree sicilian lemonade — served long 

HORCHATA COLADA 13
housemade horchata, coconut cream, seedlip spice 94, seedlip grove 42, pineapple — 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

white wine

gl 28 **LOUREIRO CONTACTO**
VINHO VERDE, PT {2024}

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

14 **PINOT GRIS**
ANNE AMIE
WILLAMETTE VALLEY, OR {2025}

14 **SILVANER DRY**
HANS WIRSCHING
FRANKEN, DE {2022}

MP **GRECO DI TUFO**
FEUDI DI SAN GREGORIO
CAMPANIA, IT {2022}

GRUNER VELTLINER
GLATZER
CARNUNTUM, AT {2023}

14 **CHENIN BLANC**
BADENHORST SECATEURS
SWARTLAND, ZA {2024}

14 **CHARDONNAY**
AMICI CELLARS
SONOMA COAST, CA {2024}

red wine

gl 16 **PINOT NOIR**
KÜHLING-GILLOT
RHEINHESSEN, DE {2023}

15 **FRAPPATO & MASCALESE**
CARUSO E MININI
SICILY, IT {2023}

15 **BARBERA D' ASTI**
GUIDO BERTA
PIEDMONT, IT {2022}

15 **CANNONAU**
OLIANAS
SARDINIA, IT {2023}

16 **SANGIOVESE**
SALCHETO
VINO NOBILE DE MONTEPULCIANO
TUSCANY, IT {2021}

15 **SYRAH**
REMI NIERO
COLLINES RHODANNIENES, FR {2023}

16 **CABERNET SAUVIGNON**
PEPI LIGNANA
MAREMMA, TUSCANY IT {2021}

24 **CABERNET SAUVIGNON**
BURGESS "CONTADINA"
NAPA VALLEY, CA {2018}

drafts

10 **ERIS CIDER HOUSE PUNX**
pineapple upside-down cake cider — chicago {6% abv}

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

10 **MOODY TONGUE GRAPEFRUIT PILSNER**
light pilsner — chicago {4.5% abv}

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

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

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

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

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

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

package brews

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

9 **REVOLUTION FREEDOM OF SPEECH CAN**
session sour — chicago {4.5% abv}

9 **GOOSE ISLAND 312 CAN**
summer ale — chicago {4.2% abv}

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

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

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

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

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

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

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

dearborn classic cocktails

18 **OLD FASHIONED**
george dickel 8yr bourbon, raw sugar demerara, regan's orange bitters — ice block

18 **DALEY MANHATTAN**
drip-infused select dickel rye 90p, carpano classico sweet vermouth, angostura bitters — rocks or up

17 **DB SPANISH G&T**
db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet

18 **LUCKY OLD FASHIONED**
teeling small batch irish whiskey, raw sugar demerara, angostura bitters, regan's orange bitters — ice block

spring is in the air... 18

PARAÍSO INCLUSIVO
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
rose-infused ketel one, lychee, grand marnier, chambord, el guapo rose cordial, yuzu liqueur, lemon — up

A NEGRONI A DAY...
flor de luna condesa prickly pear & orange blossom gin, doña vega mezcál espadin, aperol, tempus fugit kina l'aero quinquina, amaro montenegro — ice block

SI SE PUEDE, TÍA!
la gritona reposado tequila, casa noble tequila blanco, doña vega mezcál espadin, king crimson hibiscus, blackberry agave, lime, chicatana mora -sea salt rim — rocks

PUNCH! BOOM!
matcha-infused koval rye vodka, strawberry-infused grey goose vodka, kota pandan liqueur, yuzu liqueur, white chocolate ganache, lime — ice block

NEGRONI BÁN
sipsmith london dry gin, alessio vermouth bianco, cocchi americano, lemon — ice block



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