

# THE DEARBORN

www.thedearborn Tavern.com urban american tavern



@thedearbornchi

## smaller plates

<b>EVERYTHING PARKER HOUSE ROLLS</b> boursin-cream cheese spread	8
<b>OYSTERS*</b> cucumber mignonette & bloody mary cocktail sauce {have a drink ~ Henriot "Brut Souverain" Champagne, Reims, FR ~ 21}	21/42
<b>SALMON GRAVLAX PLATE</b> black pepper-crust salmon gravlax, caperberry, cucumber, heirloom cherry tomato, pickled red onion, herb cream cheese, bagel crisps	18
<b>MIDWEST FRIED CHICKEN</b> buttermilk-marinated chicken, maple mustard glaze, housemade hot sauce, dill pickle	20
<b>SHRIMP &amp; GRITS</b> wild gulf shrimp, cheddar & fresh corn grits, creole butter	20
<b>SEASONAL VEGETABLE QUICHE</b> housemade vegetable & cheese quiche	15

## chef julianna's sweet shop

<b>CINNAMON ROLL MONKEY BREAD</b> chef julianna's classic cinnamon roll dough in pull apart monkey bread form, glazed & topped with confectioner's sugar & chantilly cream, pecan pieces	14
<b>BEIGNETS</b> nola-style fried dough, powdered sugar, nutella dip, raspberry jam	11
<b>DUTCH APPLE PANCAKES</b> apple compote, cinnamon streusel, maple syrup, honey	19

## salads

add avocado +3 | add roasted chicken +8  
add seared shrimp +10 | add salmon\* +13

<b>MARKET SALAD</b> hand-selected local finds from market today	17
<b>LITTLE GEM CAESAR</b> torn croutons, anchovy dressing, grana padano, cherry tomato, pickled red onion add white spanish anchovies +3	17

### THE ONE THAT BEAT BOBBY FLAY!

**FISH 'N' CHIPS 23**  
tempura-battered cod, rainbow slaw, remoulade sauce, charred lemon, fries

**AS SEEN ON TV!**  
sub wild alaskan halibut +15

## brunch enhancements

<b>DEARBORN 'CAJUN' POTATOES</b> yukon gold potatoes, poblano & red bell peppers, red onions, cajun spice	9
<b>BREAKFAST SAUSAGE</b>	9

### dearborn "tavern" pizza

{thin & crispy crust, db tomato sauce, square cut }

<b>THE BRUNCH</b> asparagus, goat cheese, la quercia prosciutto, grilled scallions, fried egg, truffle oil	23
<b>VOLPI PEPPERONI &amp; FRESH MOZZARELLA</b> classic housemade pomodoro sauce, midwest pepperoni, fresh mozzarella, fontina & parmesan, garlic butter	23
<b>BABY KALE &amp; WILD MUSHROOM</b> medley of foraged mushrooms, petite kale, housemade pomodoro sauce, fontina & mozzarella, garlic butter	21

add white spanish anchovies to any pizza +4

## a fantasy of eggs

<b>CHORIZO &amp; POBLANO HASH</b> yukon gold & sweet potatoes, poblano pepper, onion, shaved brussels sprouts, housemade chorizo, fontina, eggs over easy, chipotle yogurt sauce, cilantro	22
<b>CHICKEN TINGA TOSTADAS</b> fried corn tortillas, black beans, avocado, marinated chicken, queso fresco, eggs over easy, mexican crema, charred lime	19
<b>CHEF'S OMELET</b> brie, spinach, hedgehog mushroom, caramelized onion, Dearborn 'cajun' potatoes, charred tomato	20
<b>ALL AMERICAN BREAKFAST</b> two eggs your way, bacon or sausage, toasted miche, Dearborn 'cajun' potatoes	22

## lunch-ish

<b>THE DEARBORN BURGER</b> cdk farms beef, wisconsin cheddar, special sauce, dill pickle, bibb lettuce, brioche bun add caramelized onions +2 {raise a glass ~ Paolo Scavino Barbera D'Alba, Piedmont, Italy ~ 15}	18
<b>BUFFALO CHICKEN SANDWICH</b> blue cheese - boursin spread, buttermilk-battered chicken breast, dill pickle, housemade buffalo sauce, rainbow slaw	18
<b>CURRY CHICKEN SALAD ON CROISSANT</b> housemade butter croissant, currant, apple, almond, melted brie, leaf lettuce, tomato	16
<b>EGG &amp; AVOCADO BLT</b> toasted miche, two eggs over easy, avocado mousse, alfalfa sprouts, everything spice, baker's bacon, heirloom tomatoes, bibb lettuce	17

<b>CRISPY BRUSSELS SPROUTS</b> pepitas, champagne-mustard seed vinaigrette, parmesan	13
<b>BAKER'S BACON</b>	9
<b>ADD AN EGG</b>	2

awaken, my love! 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.



# THE DEARBORN

www.thedearborntavern.com urban american tavern



## white wine

<b>PINOT GRIS</b> IRIS WILLAMETTE VALLEY, OR {2019} citrus, pear & apple	gl/btl 14/56
<b>SAUVIGNON BLANC</b> WITHER HILLS MARLBOROUGH, NZ {2020} guava, citrus & mineral	15/60
<b>SAUVIGNON BLANC</b> CHÂTEAU DE THAUVENAY SANCERRE, LOIRE VALLEY, FRANCE {2020} exotic fruit, citrus & apple	15/60
<b>RIESLING</b> SELBACH "INCLINE" MOSEL, GERMANY {2019} sweet fruit, slate & mineral	14/56
<b>CHARDONNAY</b> COMTESSE DE LIGNY CHABLIS, BURGUNDY, FRANCE {2018} grapefruit, pine tree & mineral	16/64
<b>CHARDONNAY</b> B SIDE NORTH COAST, CA {2019} baked apple, stone fruit & honey	16/64

## red wine

<b>PINOT NOIR</b> MCKINLAY VINEYARDS WILLAMETTE VALLEY, OR {2019} dried cranberry, fresh cherry & forest	gl/btl 16/64
<b>BARBERA D'ALBA</b> PAOLO SCAVINO PIEDMONT, ITALY {2020} blackberry & licorice	15/60
<b>SANGIOVESE</b> PODERE IL PALAZZINO TUSCANY, ITALY {2018} currant, cranberry & flowers	15/60
<b>CABERNET SAUVIGNON</b> SMITH & HOOK CENTRAL COAST, CA {2019} dark berry, vanilla, mocha & spice	15/60
<b>BOURDEAUX BLEND</b> L DE LAFITTE LAUJAC MÉDOC, FRANCE {2018} red fruit, menthol & spice	14/56
<b>MALBEC BLEND</b> CATENA "TINTO HISTORICO" VALLE DE UCO, ARGENTINA {2017} dark & red fruit, lavender,	15/60

## sparkling & rosé

<b>PROSECCO</b> ZARDETTO VENETO, ITALY {NV} crisp & refreshing	gl/btl 13/52
<b>BRUT ROSÉ CAP CLASSIQUE</b> GRAHAM BECK WESTERN CAPE, REPUBLIC OF SOUTH AFRICA {NV} raspberry & red cherry	16/64
<b>CHAMPAGNE</b> HENRIOT "BRUT SOUVERAIN" REIMS, FRANCE {NV} citrus, elderberry & brioche	21/80
<b>ROSÉ OF GRENACHE</b> DOMAINE GASSIER RHÔNE, FRANCE {2020} fresh strawberry, cassis, red currant	15/60
<b>ROSÉ OF CINSAULT</b> COCHON WINES SONOMA, CA {2020} berries, melon & grapefruit	17/68

## drafts

<b>HALF ACRE PONY PILSNER</b> american lager, chicago, il {5.5% abv}	9
<b>HALF ACRE LAGERTOWN OCTOBERFEST</b> munich-style lager, chicago, il {5.7% abv}	9
<b>OFF COLOR APEX PREDATOR</b> farmhouse ale, chicago, il {6.8% abv}	9
<b>KROMBACHER PILSNER</b> german lager, germany {4.8% abv}	9
<b>GUINNESS</b> irish dry stout, ireland {4.2% abv} {add a dram shot of Teeling Small Batch 1oz}	+9
<b>LAGUNITAS IPA</b> india pale ale, chicago, il {6.2% abv}	9
<b>HALF ACRE DAISY CUTTER</b> american pale ale, chicago, il {5.2% abv}	9

## package brews

<b>GOOSE ISLAND LOST PALATE HAZY IPA CAN</b> (with mango & cinnamon), chicago, il {6.3% abv}	8
<b>MONTUCKY COLD SNACK 16OZ CAN</b> crisp american lager, bozeman, mt {4.1% abv}	8
<b>REVOLUTION ANTI-HERO</b> india pale ale, chicago, il {6.7% abv}	8
<b>LAGUNITAS DAYTIME CAN</b> session ipa, chicago, il {4% abv}	8
<b>LAGUNITAS LITTLE SUMPIN' SUMPIN' CAN</b> hopy pale wheat ale, chicago, il {7.5% abv}	8
<b>COORS LIGHT</b> pale lager, golden, co {4.2% abv}	8
<b>MILLER LITE</b> pale lager, milwaukee, wi {4.2% abv}	8
<b>CORONA EXTRA</b> pale lager, mexico {4.6% abv}	8
<b>WEIHENSTEPHANER</b> hefeweizen, germany {5.4% abv}	9
<b>KROMBACHER WEIZEN N/A</b> germany {<.5% abv}	8
<b>VANDER MILL "VANDY" CIDER</b> {GF} classic dry, spring lake, mi {4.3% ab}	9

{GF} = gluten-free

## all the fun, no booze

<b>CRIMSON ZINGER</b> blood orange, black pepper, club soda — served over ice	9
<b>REJUVENATION STATION</b> pineapple, sage, lime, club soda — wine glass over ice	9
<b>WINDMILL ORIGINAL OR BLACK CURRANT GINGER BREW</b> fresh ginger root & all-natural fruit, geneva, il	9

## cocktails

<b>DB SPANISH G&amp;T</b> db gin, fever tree indian tonic, fresh lemon, thyme & juniper berries — served long	15	<b>THE PINK RIBBON</b> codigo 1530 tequila blanco, giffard rhubarb liqueur, aperol, windmill black currant ginger brew, lemon — martini	15	<b>MORNINGSTAR</b> playpen vodka, lemongrass & ginger, the bitter truth cucumber bitters, fever tree cucumber tonic, lemon, lime, mint — served long on crushed ice	15
<b>CEILING BREAKER</b> db gin, giffard crème de pamplemousse, luxardo maraschino, lemon, psychaud's bitters — up in coupe	15	<b>NOBLE SOCIETY</b> aberfeldy 12yr single malt scotch, orange marmalade demerara, regan's orange bitters, angostura bitters, smoked applewood chip — gold leaf ice block	15	<b>VIOLET MACHETE</b> sipsmith london dry gin, tempus fugit alessio vermouth-bianco di torini, concord grape ice wine & fresh celery gastrique, the bitter truth lemon bitters, butterfly pea flower— crushed ice	15
<b>THE GOLDEN HATCHET</b> coconut-washed catan pisco, cherry heering, pineapple, agave, french honey concentrate, scrappy's lime bitters, black lime zest— rocks	15	<b>DALEY MANHATTAN</b> drip-infused knob creek rye 100, punt e mes sweet vermouth, angostura bitters — rocks or up in a coupe	14	<b>OLD FASHIONED</b> maker's mark 46 bourbon, raw sugar demerara, bitters — ice block	15

awaken, my love! CHEF AARON CUSCHIERI

proprietors AMY LAWLESS & CLODAGH LAWLESS