

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, caperberry, 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

PBJ & BERRIES FRENCH TOAST 24
brioche french toast stuffed with peanut butter sauce & raspberry jam — topped with candied peanuts, 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

BURRATA & HEIRLOOM TOMATOES 23
white anchovies, fresh basil, kalamata olives, almond pesto drizzle, saba, mèche

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 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}

WE OFFER BIG SHOULDERS COFFEE & ESPRESSO DRINKS & KILOGRAM TEAS

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

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 GIMONNET GONET L'ORIGINE BLANC DE BLANC, GRAND CRU LE MESNIL SUR OGER, 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}	

white wine

35	CARRICANTE & CATARRATTO MURGO ETNA BIANCO SICILY, IT {2023}
15	SAUVIGNON BLANC SARL G.L. DELAILLE LOIRE, FR {2023}
14	GRUNER VELTLINER GLATZER CARNUNTUM, AT {2023}
14	PINOT GRIGIO CA' MONTINI TERRA DI VALFREDDA TRENTINO, IT {2023}
14	ALVARINHO GRAÇA DA PEDRA MONÇÃO E MELGAÇO, PT {2022}
MP	RIESLING FESS PARKER SANTA BARBARA COUNTY, CA {2023}
14	CHENIN BLANC BADENHORST SECATEURS SWARTLAND, ZA {2024}
14	CHARDONNAY AMICI CELLARS SONOMA COAST, CA {2023}

red wine

17	FRAPPATO & MASCALESE CARUSO E MININI SICILY, IT {2023}
15	PINOT NOIR CLINE SEVEN RANCHLANDS SONOMA COUNTY, CA {2022}
15	CANNONAU OLIANAS SARDINIA, IT {2023}
14	SANGIOVESE TREGOLE CHIANTI CLASSICO TUSCANY, IT {2022}
14	CORVINA & RONDINELLA BUGLIONI I'IMPERFETTO SUPERIORE VALPOLICELLA CLASSICO, IT {2022}
14	BARBERA D' ASTI GUIDO BERTA PIEDMONT, IT {2022}
18	CABERNET SAUVIGNON PEPI LIGNANA MAREMMA, TUSCANY IT {2021}
30	CABERNET SAUVIGNON MINER "EMILY'S CUVÉE" NAPA VALLEY, CA {2019}

all the fun, no booze

NOUVIE DE-ALCOHOLIZED SPARKLING VERDEJO LA MANCHA, ESP {NV} elderflower, citrus, stone fruits, gooseberries	16
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
ERIS STRAWBARBARELLA CAN strawberry-rhubarb cider — chicago {6% abv}	9
MOODY TONGUE CHOCOLATE CHURRO porter — chicago {7.0% abv}	10
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 ORANGE BLOSSOM blonde ale — chicago {6% 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
SIERRA NEVADA HAZY LITTLE THING unfiltered hazy ipa — chico, ca {6.7% 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	PINK DOVE centenario plata tequila, giffard pamplemousse liqueur, chipotle- strawberry agave, ancho reyes chili liqueur, lime, regan's orange bitters, club soda, tajin rim — served long	18
MAKE IT LUCKY with teeling small batch irish whiskey	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
DALEY MANHATTAN drip-infused select dickel rye 90p, carpano classico sweet vermouth, angostura bitters — rocks or up	18	CARIBBEAN DAYDREAM ten to one white rum, bacardi reserva ocho rum, giffard rhubarb liqueur, giffard banane du brasil, raspberry, coconut cream, lime — collins over crushed ice	18
DB SPANISH G&T db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet	17	NOT YOUR 'ANTS' MARGARITA... casa noble tequila blanco, doña vega mezcal espadín, hibiscus, blackberry agave, lime, chicatana mora salt rim, (chili-ant salt) — rocks	18
SPICY BEE-ACH db gin, mathilde mandarin liqueur, ketel one peach & orange blossom vodka, suze gentian, heaven's hot honey, lemon — coupe	18		
SOUTH OF VERDITA HILL drumshanbo pineapple gin, drumshanbo gundpowder gin, coconut demerara, lime, mint, cilantro — nick & nora	18		