

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, cornichon, cucumber,
heirloom cherry tomato, pickled red onion,
herb cream cheese, montelimar everything bagel

#BASICAF AMERICAN BREAKFAST 22
eggs, hashbrowns, bacon, sausage, toast

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



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

SOURDOUGH FRENCH TOAST 18
thick-cut sourdough, vanilla-maple butter,
candied peanuts, mascarpone chantilly

BEIGNETS {2pcs} 10
new orleans-style beignets, nutella sauce

**ENGLISH MUFFIN &
HOUSEMADE SEASONAL JAM** 6

dearborn "tavern" pizza

add white spanish anchovies to any pizza +3

FOUR CHEESE 21
mozzarella, comte, parmesan, burrata,
chives, garlic butter

**CHICAGO-MADE PEPPERONI
& HOT HONEY** 26
tempesta artisan pepperoni, pecorino, fresh
basil, heaven's habanero honey, pomodoro
sauce, mozzarella

SPICY SAUSAGE & PEPPERS 24
mint creek farm boar sausage, peppers &
onions, mozzarella, calabrian chili

MUSHROOM & COMTE 22
truffle bianca sauce, four star mushrooms,
comte cheese, truffle oil

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 nukes'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
arugula, spinach, tatsoi, quinoa, herb-
yogurt dressing, pepitas, feta cheese,
avocado, cucumber, shaved carrots,
medium-boiled egg

classics

MIDWEST FRIED CHICKEN {4 PCS} 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}

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

WE OFFER BIG SHOULDERS COFFEE & ESPRESSO DRINKS & KILOGRAM TEAS

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

CREMANT D' ALSACE ROSÉ
JOSEPH CATTIN
ALSACE, 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

- 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}
- 14

WHITE BLEND
BIG SALT
OREGON, {2025}
- 14

CHENIN BLANC
CURATOR RESERVE
SWARTLAND, ZA {2024}
- 14

CHARDONNAY
LINGUA FRANCA AVNI
WILLAMETTE VALLEY, OR {2023}

red wine

- gl

16

PINOT NOIR
KÜHLING-GILLOT
RHEINHESSEN, DE {2023}
- 15

CABERNET FRANC
NICOLAS REAU
ANJOU, LOIRE VALLEY, FR {2024}
- 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}
- 21

CABERNET SAUVIGNON
BURGESS " CONTADINA"
NAPA VALLEY, CA {2022}

dearborn classic cocktails

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

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

DB DECADE NEGRONI
db decade london dry gin, carpano rosso vermouht,
campari — ice block
- 18

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

18

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

18

RHUBY'S BOULEVARD
four roses select bourbon barrel 110p, giffard rhubarb liqueur,
carpano classico sweet vermouht, campari, fee brothers
rhubarb bitters — ice block
- four roses select barrel chosen to commemorate the dearborn
10-year anniversary; aged 10 years & 10 months

seasonal selections 18

- BLUSHING WITH PRIDE
rose-infused grey goose vodka, lychee, grand marnier,
chambord, el guapo rose cordial, yuzu liqueur, lemon — up

PARAÍSO INCLUSIVO
tonka-infused ron zacapa 23 solera rum, cherry heering,
giffard passionfruit liqueur, bitter truth golden falernum,
passionfruit demerara, el guapo barrel-aged vanilla bitters
— served long

MY ANT'S GARDEN
casa noble tequila blanco, 400 conejos mezcal joven,
ancho reyes poblano liqueur, cucumber-agave, lime,
chicatana mora -sea salt rim — rocks
- CEILING BREAKER
db gin, luxardo maraschino, pamplemousse, lemon — coupe

BEWARE THE JACKALOPE
old forester bourbon, amaro lucano, punt e mes aperitivo,
raspberry, angostura, lemon — coupe

PEACHES, PEACHES, PEACHES, PEACHES, PEACHES
db gin, ketel one peach and orange blossom vodka, aperol,
prosecco — wine glass with ice

HAMILTON: THE COCKTAIL
beefeater gin, suze gentian, cocchi americano, tangerine-sage-honey
— coupe

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

drafts

- HALF ACRE GALWAY GIRLS LAGER 10
centennial lager — chicago {5.2% abv}
brented in celebration of our 10-yr anniversary

ERIS CIDER HOUSE PUNX 11
pineapple upside-down cake cider
— chicago {6% abv}

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

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

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

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

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

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

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

package brews

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

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

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

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

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

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

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

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

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