



THE DEARBORN

est 2016

   @thedearbornchi

atelier

PARKER HOUSE ROLLS nordic creamery wisconsin butter, maldon sea salt, chives	12
ARTICHOKE HEARTS A LA PLANCHA meyer lemon, comté cheese, olive oil, mosto cotto	19
SALMON TATAKI * sweet soy-sesame sauce, garlic chips, pickled fresnos, cilantro	20
PERUVIAN-STYLE CEVICHE* shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresno chili, avocado, hominy	20
STICKY CATALPA GROVE FARMS PORK RIBS braised & flash fried, sweet-chili sauce, cilantro, garlic chips	22

first course

BURRATA marinated beets, blistered tomato, mâche, ohba, sweet miso vinaigrette, country sourdough	20
JAPANESE CURRY POUTINE japanese curry, fries, cheese curds, scallions	19
MIDWEST FRIED CHICKEN 24-hour salt brine, buttermilk marinade, maple mustard glaze, dill pickle, housemade hot sauce	22
PROSCIUTTO & WHITE CHEDDAR CROQUETTES brussels sprout salad, dried cranberries, chipotle-yogurt sauce	18
MEZE PLATTER & HOUSEMADE PITA white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad	21
CACIO E PEPE CARMELLE PASTA pecorino & black pepper stuffed pasta, black truffle-cream sauce, chives	26

salads & soup

'MIDWEST IS BEST' SALAD werp farms greens, neuske's bacon, candied pecans, honeycrisp apples, port-soaked cranberries, 6-month aged manchego, mustard seed vinaigrette	20
MARKET SALAD hand-selected local finds from market today	18
NEW SKOOL CAESAR* little gem, endive, crouton crumbs, shaved pecorino, egg yolk vinaigrette, spring peas, white anchovies	18
SPICY CHICKEN & MUSHROOM SOUP spicy chicken broth, sesame, napa cabbage, four star mushrooms medley, pulled chicken, scallions	8

mains

PARMESAN GNOCCHI nueske's bacon, chanterelle & four star mushrooms, roasted delicata squash, parmesan, chive-butter sauce	26
CHICAGO'S FINEST FISH 'N' CHIPS {THE ONE THAT BEAT BOBBY FLAY} icelandic cod, served with dearborn fries, rainbow slaw, charred lemon, remoulade & malt vinegar	28
PAN-ROASTED DAY BOAT SCALLOPS* cauiflower purée, frisée & radicchio salad, lemon-caper beurre blanc, fresh citrus	45
STUFFED MILLER AMISH CHICKEN foie gras & herb-stuffed chicken breast, kabocha squash purée, mélange of farrow, chanterelle mushrooms, butternut & delicata squash, salad of cilantro, pickled fresnos & shaved fennel	36
AMISH CHICKEN CURRY spring peas, potatoes, sweet & spicy curry paste, toasted almonds, cilantro, housemade pita bread	36
WAGYU SHORT RIB aged hooks cheddar polenta, pomegranate jus, crispy shallots, fried mortadella	45

dearborn "tavern" pizza

PROSCIUTTO "TARTE FLAMBÉE" truffle bianca sauce, la quercia prosciutto, caramelized onions, aged gruyère cheese, cured egg yolk drizzle, grated parmesan, chives	26	CRISPY BUFFALO CHICKEN crispy chicken thighs, buffalo mozzarella, blue cheese crumbles, pickled red onions, fried jalapeño peppers, buffalo sauce, ranch drizzle, cilantro	24
CHICAGO-MADE PEPPERONI & HOT HONEY tempesta artisan pepperoni, pecorino, fresh basil, heaven's habanero honey, pomodoro sauce, mozzarella	26	SPICY LOBSTER, SHRIMP & BURRATA marinated lobster & shrimp, pomodoro, burrata, basil oil, calabrian chili, crispy shallots, chives	40

burgers

DEARBORN BURGER* USDA prime ground beef, hook's one year cheddar, special sauce, bibb lettuce, dill pickles, brioche bun	25	BURGER WELLINGTON* USDA prime ground beef, cambozola, caramelized onions, mushroom, puff pastry, dijonnaise, frisée	30
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enhancements

PARMESAN TRUFFLE FRIES	13
CRISPY BRUSSELS SPROUTS	13

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.

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sparkling & rose

CHAMPAGNE BARON-FUENTÉ VALLÉE DE LA MARNE, FR, {NV}	28
CREMANT DE LOIRE ELISA BY VEUVE AMIOT LOIRE VALLEY, FR {NV}	15
PROSECCO ZARDETTO VENETO, IT {NV}	14
LAMBRUSCO VENTURINI BALDINI EMILIA-ROMAGNA, IT {NV}	14
DAILY ROSE ASK YOUR SERVER FOR DETAILS	MP
MANZANILLA SHERRY {3oz pour} LA CIGARRERA SANLUCAR DE BARRAMEDA, ES	14
MOSCATO D' ASTI BRICCO RIELLA PIEDMONT, IT {2024}	14

dry & sweet

white wine

CARRICANTE & CATARRATTO MURGO ETNA BIANCO SICILY, IT {2023}	17
SAUVIGNON BLANC SARL G.L. DELAILLE LOIRE, FR {2024}	15
JACQUÈRE CHARLES GONNET CHIGNIN, SAVOIE, FR {2024}	15
GRECO DI TUFO FEUDI DI SAN GREGORIO CAMPANIA, IT {2022}	16
GRUNER VELTLINER GLATZER CARNUNTUM, AT {2023}	15
ALVARINHO GRAÇA DA PEDRA MONÇÃO E MELGAÇO, PT {2022}	14
CHENIN BLANC BADENHORST SECATEURS SWARTLAND, ZA {2024}	16
CHARDONNAY AMICI CELLARS SONOMA COAST, CA {2023}	24

red wine

FRAPPATO & MASCALESE CARUSO E MININI SICILY, IT {2023}	14
PINOT NOIR CLINE SEVEN RANGLANDS SONOMA COUNTY, CA {2023}	15
CANNONAU OLIANAS SARDINIA, IT {2023}	15
SANGIOVESE SALCHETO VINO NOBILE DE MONTEPULCIANO TUSCANY, IT {2021}	19
CORVINA & RONDINELLA BUGLIONI I'MPERFETTO SUPERIORE VALPOLICELLA CLASSICO, IT {2022}	17
BARBERA D' ASTI GUIDO BERTA PIEDMONT, IT {2022}	14
CABERNET SAUVIGNON PEPI LIGNANA MAREMMA, TUSCANY IT {2021}	18
CABERNET SAUVIGNON MINER "EMILY'S CUVÉE" NAPA VALLEY, CA {2019}	30

all the fun, no booze

NOUVIE DE-ALCOHOLIZED SPARKLING VERDEJO LA MANCHA, ESP {NV} elderflower, citrus, stone fruits, gooseberries	17
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
VALRHONA HOT CHOCOLATE housemade marshmallow	12

drafts

THREE FLOYDS ZOMBIE DUST undead pale ale — munster, in {6.5% abv}	10
MOODY TONGUE ORANGE BLOSSOM blonde ale — chicago {6% abv}	10
YUENGLING AMBER LAGER traditional lager — pottsville, pa {4.5% 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 saison — 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
GOOSE ISLAND HAZY BEER HUG hazy ipa — chicago {6.8% abv}	10

package brews

INDUSTRY ALES OUT OF FOCUS 16oz CAN 9 hazy ipa — chicago {5.8% abv}	9
MODELO ESPECIAL pilsner lager — mexico {4.6% abv}	9
REVOLUTION ANTI-HERO CAN 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 {5.9% abv}	9
ERIS PEDESTRIAN CAN dry, crisp cider — chicago {6% abv}	9
MOODY TONGUE CHOCOLATE CHURRO porter — chicago {7.0% abv}	10
BEST DAY KOLSCH-STYLE CAN N/A light, crisp, toasty malt character — ca {0% abv}	9
ATHLETIC FREE WAVE CAN N/A hazy ipa style — connecticut {0% abv}	9
GUINNESS 0.0 NITRO CAN N/A n/a version of the classic — ireland {0% abv}	9

cocktails

OLD FASHIONED george dickel 8yr bourbon, raw sugar demerara, regan's orange bitters — ice block	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
MAKE IT LUCKY with teeling small batch irish whiskey	18	CARIBBEAN DAYDREAM ten to one white rum, bacardi reserva ocho rum, giffard rhubarb liqueur, giffard banane du bresil, raspberry, coconut cream, lime — collins over crushed ice	18
DALEY MANHATTAN drip-infused select dickel rye 90p, carpano classico sweet vermouth, angostura bitters — rocks or up	18	NOT YOUR 'ANTS' MARGARITA... casa noble tequila blanco, doña vega mezcal espadín, hibiscus, blackberry agave, lime, chichatana mora salt rim, (chili-ant salt) — rocks	18
DB SPANISH G&T db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet	17	TASTE OF HOPE grey goose vodka, rhubarbe liqueur, allspice dram, fruitful yuzu, cinnamon shrub, lime — up	18
SPICY BEE-ACH db gin, mathilde mandarin liqueur, ketel one peach & orange blossom vodka, suze gentian, heaven's hot honey, lemon — coupe	18	GLUHWEIN {SERVED HOT} burgundy, tawny porto, brandy, cinnamon, star anise, clove, allspice, lemon, orange, golden raisin, dried apricot	16
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		