THE DEARBORN

est 2016

@thedearbornchi

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

TODAY'S MARKET VEGETABLES 18
selections from local farmers, garlic chips, pickled fresno chili, heaven's habanero honey

first course

BURRATA 20
heirloom tomatoes, grilled quince, shiso, balsamic vinaigrette, really good olive oil, mâche, 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

"HAM & CHEESE" CROQUETTES 18
catalpa grove farms cured ham, hook's cheddar, brussels sprout salad, dried cranberries, chipotle-yogurt sauce

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, catalpa grove farms 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 parmesan, 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
add ons: caramelized onion +2 | egg +2 | black pepper bacon +5 | wild mushrooms +8

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

LAMB & PORK GYRO ON SESAME 22
tzatziki, green zhug, housemade lamb gyro, red cabbage slaw, heirloom tomatoes, feta cheese, sesame bread

DELICE GRILLED CHEESE 18
grilled frillman farms pears, fig jam, balsamic & port-braised tropia onions, triple cream delice cheese, cold pressed quince syrup, pressed sourdough

THE TRIPLE "BLT" 22
confit pork shoulder, thick-cut cherrywood bacon, country style ham, heirloom tomatoes, mixed greens, garlic aioli, balsamic vinegar, toasted sourdough

PAN FRIED WALLEYE BÁNH MÌ 28
sweet chili aioli, cilantro, cucumber, shaved carrots & kohlrabi, pickled jalapeños, soft baguette

dearborn "tavern" pizza

FOUR CHEESE 21
fontina, gruyère, gouda, mozzarella, chives, garlic butter

PEPPERONI & HOT HONEY 26
cupping pepperoni, fresh basil, heaven's habanero honey, pomodoro sauce, mozzarella, parmesan

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

MUSHROOM & MOZZARELLA 22
truffle bianca sauce, four star mushrooms, mozzarella, truffle oil

mains

PROTEIN BOWL* 24
arugula, spinach, 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
parmesan, truffle oil

CRISPY BRUSSELS SPROUTS 13
parmesan, pepitas, champagne-mustard vinaigrette

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

* 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

	gl
CHAMPAGNE BARON-FUENTÉ VALLÉE DE LA MARNE, FR, {NV}	28
CREMANT D' ALSACE ROSÉ JOSEPH CATTIN ALSACE, 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

dry & sweet

MANZANILLA SHERRY {3oz pour} LA CIGARRERA SANLUCAR DE BARRAMEDA, ES	14
MOSCATO D' ASTI BRICCO RIELLA PIEDMONT, IT {2024}	14

white wine

	gl
SAUVIGNON BLANC PAUL BUISSE TOURAINE, LOIRE VALLEY, FR {2025}	15
ARNEIS VINCHIO VAGLIO ROERO, PIEDMONT, IT {2025}	16
PINOT GRIGIO CANTINA LAVIS TRENTINO, IT {2025}	14
SAUVIGNON BLANC BLACKBIRD NORTH COAST, CA {2024}	18
RIESLING NIK WEIS MOSEL, DE {2024}	15
WHITE BLEND BIG SALT OREGON, {2025}	15
CHENIN BLANC CURATOR RESERVE SWARTLAND, ZA {2025}	16
CHARDONNAY LINGUA FRANCA AVNI WILLAMETTE VALLEY, OR {2023}	21

red wine

	gl
PINOT NOIR LAURENT CHARDIGNY BURGUNDY, FR {2024}	17
GAMAY **CHÂTEAU DE DURETTE** JULIÉNAS, BURGUNDY, FR {2021}	17
CABERNET FRANC NICOLAS REAU ANJOU, LOIRE VALLEY, FR {2024}	16
BARBERA D' ASTI GUIDO BERTA PIEDMONT, IT {2023}	14
RHÔNE BLEND VICTOR BERARD LIRAC, FR {2023}	15
SANGIOVESE SALCHETO VINO NOBILE DE MONTEPULCIANO TUSCANY, IT {2022}	19
CABERNET SAUVIGNON PEPI LIGNANA MAREMMA, TUSCANY IT {2022}	19
CABERNET SAUVIGNON MATTHEWS COLUMBIA VALLEY, WA {2022}	21

dearborn classic cocktails

OLD FASHIONED 18
bulleit bourbon, raw sugar demerara, regan's orange bitters — ice block

DALEY MANHATTAN 18
drip-infused bulleit rye, carpano classico sweet vermouth, angostura bitters — rocks or up

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

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

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

RHUBY'S BOULEVARD 28
four roses select bourbon barrel 110p, giffard rhubarb liqueur, carpano classico sweet vermouth, campari, fee brothers rhubarb bitters —nick & nora
four roses select barrel chosen to commemorate the dearborn 10-year anniversary; aged 10 years & 10 months

seasonal sips 18

MARGARITA'S HARVEST
casa noble blanco, la gritona reposado, pumpkin agave, maple, pumpkin spice {cinnamon, nutmeg, allspice, ginger, cloves}, domaine de canton, lime — rocks

FIG-URE IT OUT
ume plum liqueur, drumshanbo fig & laurel gin, yuzu, lime, agave — nick & nora

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

MAN- LET'S -GO!
mango-infused macchu pisco, hennessy vs, giffard passion fruit, amaretto disaronno, fernet-branca, lime — coupe

KRYSTAL KLEAR
db decade gin, koval thresh & winnow foret gin, cocchi americano, luxardo bitter bianco, italicus rosolio di bergamotto, orange — nick & nora

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

all the fun, no booze

NOUVIE DE-ALCOHOLIZED SPARKLING VERDEJO 17
LA MANCHA, ESP {NV}
elderflower, citrus, stone fruits, gooseberries

LYRE'S CLASSICO ROSÉ 15
premium non-alcoholic sparkling crafted in the style of a dry rosé sparkling wine

POINSETTIA SPRITZ 13
pomegranate-cranberry reduction, hibiscus, cinnamon, seedlip grove 42, seedlip spice 94, topped with nouvie NA sparkling verdejo — wine glass over ice

CHAI-DER 13
chai-infused earth first farms cider, maple foam — 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

drafts

MOODY TONGUE NUT BROWN ALE 10
brown ale — chicago {5.5% abv}

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

ERIS CIDER HOUSE PUNX 11
pineapple upside-down cake cider — chicago {6% 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 NA 9
light, crisp, toasty malt character— ca {< .5% abv}

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

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