



# THE DEARBORN

est 2016

   @thedearbornchi

## atelier

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

## first course

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

## salads & soup

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

## mains

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

## dearborn "tavern" pizza

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

## burgers

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

<b>PARMESAN TRUFFLE FRIES</b>	13
<b>CRISPY BRUSSELS SPROUTS</b>	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}

**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}

## all the fun, no booze

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

**WHITE PEACH & RAZZ** 13  
white peach, raspberry, fever tree sicilian  
lemonade — 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

**FREDDIE'S ROOT BEER** 8  
buffalo trace distillery — frankfort, ky

## white wine

gl	
28	<b>LOUREIRO</b> CONTACTO VINHO VERDE, PT {2024}
15	<b>SAUVIGNON BLANC</b> SARL G.L. DELAILLE LOIRE, FR {2024}
14	<b>JACQUÈRE</b> CHARLES GONNET CHIGNIN, SAVOIE, FR {2024}
14	<b>GRECO DI TUFO</b> FEUDI DI SAN GREGORIO CAMPANIA, IT {2022}
MP	<b>GRUNER VELTLINER</b> GLATZER CARNUNTUM, AT {2023}
	<b>ALVARINHO</b> GRAÇA DA PEDRA MONÇÃO E MELGAÇO, PT {2022}
14	<b>CHENIN BLANC</b> BADENHORST SECATEURS SWARTLAND, ZA {2024}
14	<b>CHARDONNAY</b> AMICI CELLARS SONOMA COAST, CA {2023}

## drafts

10	<b>HALF ACRE FOAM FAIRY</b> pale ale — chicago {5.5% abv}
10	<b>SMITHWICK'S IRISH ALE</b> balanced red ale — ireland {4.5% abv}
10	<b>MOODY TONGUE ORANGE BLOSSOM</b> blonde ale — chicago {6% abv}
10	<b>YUENGLING AMBER LAGER</b> traditional lager — pottsville, pa {4.5% abv}
10	<b>REVOLUTION COLD TIME LAGER</b> clean, crisp lager — chicago {4.8% abv}
11	<b>GUINNESS IRISH STOUT</b> irish dry stout — ireland {4.4% abv}
10	<b>HALF ACRE BODEM IPA</b> east style meets west — chicago {6.7% abv}
10	<b>KROMBACHER PILSNER</b> german pilsner — germany {4.8% abv}
10	<b>GOOSE ISLAND HAZY BEER HUG</b> hazy ipa — chicago {6.8% abv}

## dearborn classic cocktails

**OLD FASHIONED** 18  
george dickel 8yr bourbon, raw sugar demerara, regan's orange  
bitters — ice block

**DALEY MANHATTAN** 18  
drip-infused select dickel rye 90p, carpano classico sweet vermouth,  
angostura bitters — rocks or up

## spring is in the air... 18

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

**ROSY CHEEKS**  
rose-infused ketel one, lychee, grand marnier, chambord,  
el guapo rose cordial, yuzu liqueur, lemon — up

**MOTHER MARY'S CRUSADE**  
roe & co. irish whiskey, high west double rye, domaine de canton,  
amaro nonino quintessentia, giffard banane du bresil, guava honey,  
lemon, absinthe — ice block

## red wine

gl	
16	<b>PINOT NOIR</b> CLINE SEVEN RANGLANDS SONOMA COUNTY, CA {2023}
15	<b>FRAPPATO &amp; MASCALESE</b> CARUSO E MININI SICILY, IT {2023}
15	<b>BARBERA D' ASTI</b> GUIDO BERTA PIEDMONT, IT {2022}
16	<b>CANNONAU</b> OLIANAS SARDINIA, IT {2023}
15	<b>SANGIOVESE</b> SALCHETO VINO NOBILE DE MONTEPULCIANO TUSCANY, IT {2021}
14	<b>SYRAH</b> REMI NIERO COLLINES RHODANNIENES, FR {2023}
16	<b>CABERNET SAUVIGNON</b> PEPI LIGNANA MAREMMA, TUSCANY IT {2021}
24	<b>CABERNET SAUVIGNON</b> BURGESS "CONTADINA" NAPA VALLEY, CA {2018}

## package brews

9	<b>MODELO ESPECIAL</b> pilsner lager — mexico {4.6% abv}
9	<b>REVOLUTION FREEDOM OF SPEACH CAN</b> session sour — chicago {4.5% abv}
8	<b>MILLER LITE</b> light lager — milwaukee, wi {4.2% abv}
8	<b>COORS LIGHT</b> light lager — golden, co {4.2% abv}
9	<b>ERIS PEDESTRIAN CAN</b> dry, crisp cider — chicago {6% abv}
10	<b>MOODY TONGUE CHOCOLATE CHURRO</b> porter — chicago {7.0% abv}
9	<b>BEST DAY KOLSCH-STYLE CAN N/A</b> light, crisp, toasty malt character — ca {<.5% abv}
9	<b>ATHLETIC FREE WAVE CAN N/A</b> hazy ipa style — connecticut {<.5% abv}
9	<b>GUINNESS 0.0 NITRO CAN N/A</b> n/a version of the classic — ireland {<.5% abv}

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

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

**A NEGRONI A DAY...**  
flor de luna condesa prickly pear & orange blossom gin, doña vega  
mezcal espadin, aperol, tempus fugit kina l'aero quinquina, amaro  
montenegro — ice block

**SI SE PUEDE, TÍA!**  
la gritona reposado tequila, casa noble tequila blanco, doña vega  
mezcal espadin, king crimson hibiscus, blackberry agave, lime,  
chicatana mora -sea salt rim — rocks

**PUNCH! BOOM!**  
matcha-infused koval rye vodka, strawberry-infused grey goose vodka,  
kota pandan liqueur, yuzu liqueur, white chocolate ganache, lime — ice  
block