

THE DEARBORN

www.thedearborn Tavern.com urban american tavern



@thedearbornchi

starters

OYSTERS*	22/44
cucumber mignonette & bloody mary cocktail sauce {have a drink ~ Henriot "Brut Souverain" Champagne, Reims, FR ~ 21}	
BURRATA	18
marinated beet, blistered tomato, mâche, ohba, sweet miso vinaigrette, grilled bread	
MIDWEST FRIED CHICKEN	20
buttermilk-marinated chicken, maple mustard glaze, dill pickle, housemade hot sauce	
THE DEARBORN 'MEZE' PLATE	19
white bean hummus, eggplant mousse, tabbouleh, fatoush salad, tzatziki, housemade pita bread	
CEVICHE	18
cod, salmon, shrimp, fennel, orange, tomato, cilantro, coriander-lime dressing, crispy tortilla save the juice & take a shot! +10	

salads & soup

add avocado +3 | add roasted chicken +8
add seared shrimp +10 | add salmon* +12

MARKET SALAD	17
hand-selected local finds from market today	
LITTLE GEM CAESAR	17
torn croutons, anchovy dressing, grana padano, cherry tomato, pickled red onion add white spanish anchovies +3 {salud ~ Iris Pinot Gris, Willamette Valley, OR ~ 14}	
AUTUMN SQUASH & APPLE BISQUE	9
butternut, kabocha, delicata, acorn squash, apple, fennel, cilantro, garlic-chili oil, baguette crouton	
JAPANESE MUSHROOM & SHORT RIB SOUP	11
medley of japanese mushrooms, braised short rib, beef broth, carrot, napa cabbage, lotus root, scallions, baby bok choy, tofu, ginger, garlic	

lunch entrees

SHRIMP & GRITS	20
cheddar & fresh corn grits, gulf shrimp, creole butter add an egg +2	
PAN ROASTED WILD STRIPED BASS*	43
smashed fava beans, grilled scallion vinaigrette, salad of dates, fennel, hearts of palm & frisée	

THE ONE THAT BEAT BOBBY FLAY!

FISH 'N' CHIPS

24

tempura-battered cod, rainbow slaw, remoulade sauce, charred lemon, fries

dearborn "tavern" pizza

{thin & crispy crust, db tomato sauce, square cut, finished with garlic oil}

VOLPI PEPPERONI & FRESH MOZZARELLA	23
classic housemade pomodoro sauce, midwest pepperoni, fresh mozzarella, fontina & parmesan	
PROSCIUTTO & FRIED EGG	25
truffle bianca sauce, saba, arugula, fontina, chili flakes	
BABY KALE & WILD MUSHROOM	22
medley of foraged mushrooms, petite kale, housemade pomodoro sauce, fontina & mozzarella	

add white spanish anchovies to any pizza +4

sandwiches

add caramelized onion +2 | add baker's bacon +5
add wild mushrooms +8 | add foie gras +21

THE DEARBORN BURGER	20
cdk farms beef, wisconsin cheddar, special sauce, dill pickle, bibb lettuce, brioche bun {raise a glass ~ Paolo Scavino Barbera D'Alba, Piedmont, Italy ~ 15}	
BUFFALO CHICKEN SANDWICH	18
blue cheese-boursin spread, buttermilk-battered chicken breast, dill pickle, housemade buffalo sauce, rainbow slaw	
CORNED BEEF REUBEN	18
special sauce, swiss cheese, sauerkraut, marble rye	
ROASTED PEAR GRILLED CHEESE	17
fontina, swiss & brie, roasted pear, caramelized onion, sherry gastrique, honey, toasted country miche	
CDK MEATBALL PANINI	17
CDK beef meatballs, housemade pomodoro sauce, mozzarella & fontina cheese, fresh basil, pressed hoagie roll	

enhancements

EVERYTHING PARKER HOUSE ROLLS	8
boursin-cream cheese spread	
MASHED POTATOES	11
yukon golds, cream, really good butter add gravy +2	
CRISPY BRUSSELS SPROUTS	13
pepitas, parmesan, champagne-mustard seed dressing	
PARMESAN TRUFFLE FRIES	12
truffle oil, parmesan	
JUST FRIES	8
ketchup & housemade ranch	

awaken, my love! 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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white wine

	gl/btl
PINOT GRIS	14/56
IRIS WILLAMETTE VALLEY, OR {2019} citrus, pear & apple	
SAUVIGNON BLANC	15/60
WAIRAU RIVER MARLBOROUGH, NZ {2020} guava, citrus zest, & stone fruits	
ALBARINO	14/56
LICIA RIAS BAIXAS, SPAIN {2020} grapefruit, green apple, & mineral	
RIESLING	14/56
SELBACH "INCLINE" MOSEL, GERMANY {2019} sweet fruit, slate & mineral	
CHARDONNAY	16/64
COMTE DE BERNADOTTE CHABLIS, BURGUNDY, FRANCE {2019} lemon, grapefruit, coriander & mineral	
CHARDONNAY	16/64
B SIDE NORTH COAST, CA {2019} baked apple, stone fruit & honey	

red wine

	gl/btl
PINOT NOIR	16/64
MCKINLAY VINEYARDS WILLAMETTE VALLEY, OR {2020} dried cranberry, fresh cherry & forest	
BARBERA DEL MONFERRATO	15/60
CANTINE VALPANE PIEDMONT, ITALY {2015} black currant, clove & bright fruit	
GARNACHA	13/52
BODEGAS ATTECA CALATAYUD, SPAIN {2018} red fruits, coco, & vanilla	
CABERNET SAUVIGNON	15/60
ARROWOOD SONOMA VALLEY, CA {2017} black cherry, ripe fruits, cedar	
BOURDEAUX BLEND	14/56
L DE LAFFITTE LAUJAC MÉDOC, FRANCE {2018} red fruit, menthol & spice	
MALBEC BLEND	15/60
CATENA "TINTO HISTORICO" VALLE DE UCO, ARGENTINA {2019} dark & red fruit, lavender,	

sparkling & rosé

	gl/btl
PROSECCO	14/52
ZARDETTO VENETO, ITALY {NV} crisp & refreshing	
BRUT ROSÉ CAP CLASSIQUE	16/64
GRAHAM BECK WESTERN CAPE, REPUBLIC OF SOUTH AFRICA {NV} raspberry & red cherry	
CHAMPAGNE	21/80
HENRIOT "BRUT SOUVERAIN" REIMS, FRANCE {NV} citrus, elderberry & brioche	
ROSÉ OF CINSULT	17/68
COCHON WINES SONOMA, CA {2020} berries, melon & grapefruit	

drafts

MOODY TONGUE DEARBORN LAGER	9
light, crisp rice lager, chicago, il {5.5% abv}	
OFF COLOR APEX PREDATOR	9
farmhouse ale, chicago, il {6.8% abv}	
KROMBACHER PILSNER	9
german lager, germany {4.8% abv}	
GUINNESS IRISH STOUT	9
irish dry stout, ireland {4.2% abv}	
	{add a dram shot of Teeling Small Batch 1oz} +9
LAGUNITAS IPA	9
india pale ale, chicago, il {6.2% abv}	
HALF ACRE DAISY CUTTER	9
american pale ale, chicago, il {5.2% abv}	

package brews

MOODY TONGUE CARAMELIZED CHOCOLATE CHURRO PORTER	9
oaxacan chocolate, cinnamon & madagascar vanilla, chicago, il {7% abv}	
GOOSE ISLAND LOST PALATE HAZY IPA CAN	8
(with mango & cinnamon), chicago, il {6.3% abv}	
MONTUCKY COLD SNACK 16OZ CAN	8
crisp american lager, bozeman, mt {4.1% abv}	
REVOLUTION ANTI-HERO	8
india pale ale, chicago, il {6.7% abv}	
LAGUNITAS DAYTIME CAN	8
session ipa, chicago, il {4% abv}	
LAGUNITAS LITTLE SUMPIN' SUMPIN' CAN	8
hoppy pale wheat ale, chicago, il {7.5% abv}	
COORS LIGHT	8
pale lager, golden, co {4.2% abv}	
MILLER LITE	8
pale lager, milwaukee, wi {4.2% abv}	
CORONA EXTRA	8
pale lager, mexico {4.6% abv}	
WEIHENSTEPHANER	9
hefeweizen, germany {5.4% abv}	
KROMBACHER WEIZEN N/A	8
germany {<.5% abv}	
VANDER MILL "VANDY" CIDER	9
{GF} classic dry, spring lake, mi {4.3% ab}	

{GF} = gluten-free

all the fun, no booze

REJUVENATION STATION	9
pineapple, sage, lime, club soda — wine glass over ice	
WINDMILL ORIGINAL OR BLACK CURRANT GINGER BREW	9
fresh ginger root & all-natural fruit, geneva, il	

cocktails

OLAF'S ELIXIR	15	SMASHIN PASSION	15
codigo 1530 tequila blanco, giffard rhubarb liqueur, aperol, windmill black currant ginger brew, lemon — martini		old forester bourbon, aperol, passionfruit, lemon — rocks	
CEILING BREAKER	15	MORNINGSTAR	15
db gin, giffard crème de pamplemousse, luxardo maraschino, lemon, psychaud's bitters — up in coupe		playpen vodka, lemongrass & ginger, the bitter truth cucumber bitters, fever tree cucumber tonic, lemon, lime, mint — served long on crushed ice	
DALEY MANHATTAN	14	NOBLE SOCIETY	15
drip-infused knob creek rye 100, punt e mes sweet vermouth, angostura bitters — rocks or up in a coupe		aberfeldy 12yr single malt scotch, orange marmalade demerara, regan's orange bitters, angostura bitters, smoked applewood chip — gold leaf ice block	
OLD FASHIONED	15	DB SPANISH G&T	15
maker's mark 46 bourbon, raw sugar demerara, bitters — ice block		db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet	

'tis the season

GLUHWEIN	14
hot mulled red wine, brandy, ruby port, lemon, orange, allspice, cinnamon, clove, star anise, golden raisins, dried apricots	
CHEF JULIANNA'S HOT CHOCO-CHATA	14
steamed to order, rumchata, housemade marshmallow	

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