

atelier

PARKER HOUSE ROLLS nordic creamery wisconsin butter, maldon sea salt, chives	12
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
HAMACHI COLLARS twice-cooked hamachi collars, house steak sauce, cilantro, pickled fresno chili	28
STEAK TARTARE* dijon, shallot, capers, pecorino, chives, quail egg, endive salad, sourdough	24

first course

NEW ZEALAND OYSTERS* (6 EACH) cocktail sauce, mignonette	30
BURRATA heirloom tomatoes, grilled stone fruit, shiso, 12 year balsamic, really good olive oil, mâche, country sourdough	20
TODAY'S MARKET VEGETABLES selections from local farmers, garlic chips, pickled fresno chili, heaven's habanero honey	18
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
"HAM & CHESSE" CROQUETTES cured ham, hook's cheddar, brussels sprout salad, dried cranberries, chipotle-yogurt sauce	18
MEZE PLATTER & HOUSEMADE PITA white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad	21

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

main

PARMESAN GNOCCHI nueske's bacon, morel & four star mushrooms, asparagus, sugar snap peas, spring peas, 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 add a side of japanese curry +4	28
1/2 MILLER AMISH CHICKEN marinated & grilled half chicken, morel mushrooms, tarragon-mustard cream sauce, gnocchi, peas	35
AMISH CHICKEN CURRY spring peas, potatoes, sweet & spicy curry paste, toasted almonds, cilantro, housemade pita bread	36
SCOTTISH SALMON* eggplant purée, zucchini & squash, olive tapenade, port reduction	39
10oz USDA PRIME NY STRIPLOIN* housemade skinny fries, garlic aioli, chimichurri, dearborn steak sauce	60

dearborn "tavern" pizza

FOUR CHEESE fontina, gruyère, gouda, mozzarella, chives, garlic butter	21	SPICY SAUSAGE & PEPPERS mint creek farm boar sausage, peppers & onions, mozzarella, calabrian chili	24
CHICAGO-MADE PEPPERONI & HOT HONEY tempesta artisan pepperoni, fresh basil, heaven's habanero honey, pomodoro sauce, mozzarella, parmesan	26	MUSHROOM & MOZZARELLA truffle bianca sauce, four star mushrooms, mozzarella, truffle oil	22

burgers

DEARBORN BURGER* USDA prime ground beef, hook's one year cheddar, special sauce, bibb lettuce, dill pickles, brioche bun	25	BBQ SMOKEHOUSE BURGER* 8oz KJ cattle beef patty, garlic aioli, bbq sauce, fried jalapeños, crispy onions, smoked cheddar, brioche	28
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enhancements

PARMESAN TRUFFLE FRIES parmesan, truffle oil	13
CRISPY BRUSSELS SPROUTS parmesan, pepitas, champagne- mustard vinaigrette	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.

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 vermouth, angostura bitters — rocks or up

DB DECADE NEGRONI
db decade london dry gin, carpano rosso vermouth,
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 vermouth, 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}