

atelier

- PARKER HOUSE ROLLS

nordic creamery wisconsin butter, maldon sea salt, chives

12
- PERUVIAN-STYLE CEVICHE*

shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresnos, avocado, hominy

20
- TODAY'S MARKET VEGETABLES

selections from local farmers, garlic chips, pickled fresno chili, heaven's habanero honey

18

salads & soup

- salad add ons: white spanish anchovies +3 | roasted chicken breast +8 | gulf shrimp +10 | scottish salmon* +12
- 'MIDWEST IS BEST' SALAD

werp farms greens, catalpa grove farms 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 parmesan, 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

8/16

between bread

- DEARBORN BURGER*

USDA prime ground beef, Hook's one year cheddar, special sauce, bibb lettuce, dill pickles, brioche bun

25

add ons: caramelized onion +2 | egg +2 | black pepper bacon +5 | wild mushrooms +8
- THE CUBANO

catalpa grove farms pork carnitas, cured ham, spicy yellow mustard, aged swiss, dill pickles, soft grilled baguette

24
- CORNED BEEF REUBEN

housemade corned beef, sauerkraut, aged swiss, 1000 island, marble rye

24
- BUFFALO CHICKEN

blue cheese-boursin spread, buttermilk-battered chicken thigh, dill pickles, housemade buffalo sauce, rainbow slaw, ciabatta

23
- CHICKEN SHAWARMA LAVASH

feta, marinated red cabbage, roasted garlic sauce, housemade hot sauce, pressed & grilled lavash

26
- MUSHROOM MELT

four star mushrooms medley, truffle boursin spread, aged swiss, caramelized onions, shiitake dipping broth

23
- FRIED CALAMARI BLT

dill & caper aioli, black pepper bacon, bibb lettuce, heirloom tomato, rustic ciabatta

27

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
- PEPPERONI & HOT HONEY

cupping pepperoni, fresh basil, heaven's habanero honey, pomodoro sauce, mozzarella, parmesan

26
- MUSHROOM & MOZZARELLA

truffle bianca sauce, four star mushrooms, mozzarella, truffle oil

22

main

- PROTEIN BOWL*

arugula, spinach, tatsoi, quinoa, herb-yogurt dressing, pepitas, feta cheese, avocado, cucumber, shaved carrots, medium-boiled egg

24
- FISH & CHIPS

icelandic cod, dearborn fries, rainbow slaw, charred lemon & malt vinegar

28

{THE ONE THAT BEAT BOBBY FLAY}
- SHRIMP & GRITS

wild gulf shrimp, cheddar & fresh corn grits, creole butter

25

enhancements

- PARMESAN TRUFFLE FRIES

parmesan, truffle oil

13
- CRISPY BRUSSELS SPROUTS

parmesan, pepitas, champagne-mustard vinaigrette

13

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

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

SAUVIGNON BLANC
BLACKBIRD
NORTH COAST, CA {2024}
- 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

RHÔNE BLEND
VICTOR BERARD
LIRAC, FR {2023}
- 17

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 —nick & nora
- 18

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

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

CEILING BREAKER
db gin, luxardo maraschino, pamplemousse, lemon — coupe

all the fun, no booze

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

LYRE'S CLASSICO ROSÉ
premium non-alcoholic sparkling crafted
in the style of a dry rosé sparkling wine
- 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
- SPRECHER ROOT BEER 16oz — glendale, wi

drafts

- 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}

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}