

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
STICKY CATALPA GROVE FARMS PORK RIBS braised & flash fried, sweet-chili sauce, cilantro, garlic chips	22

first course

BURRATA marinated beets, blistered tomato, mâche, ohba, sweet miso vinaigrette, country sourdough	20
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
PROSCIUTTO & WHITE CHEDDAR CROQUETTES brussels sprout salad, dried cranberries, chipotle-yogurt sauce	18
MEZE PLATTER & HOUSEMADE PITA white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad	21
CACIO E PEPE CARAMELLE PASTA pecorino & black pepper stuffed pasta, black truffle-cream sauce, chives	26

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, chanterelle & four star mushrooms, roasted delicata squash, 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	28
PAN-ROASTED DAY BOAT SCALLOPS* cauiflower purée, frisée & radicchio salad, lemon-caper beurre blanc, fresh citrus	45
STUFFED MILLER AMISH CHICKEN foie gras & herb-stuffed chicken breast, kabocha squash purée, mélange of farrow, chanterelle mushrooms, butternut & delicata squash, salad of cilantro, pickled fresnos & shaved fennel	36
AMISH CHICKEN CURRY spring peas, potatoes, sweet & spicy curry paste, toasted almonds, clantro, housemade pita bread	36
WAGYU SHORT RIB aged hooks cheddar polenta, pomegranate jus, crispy shallots, fried mortadella	45

dearborn "tavern" pizza

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

burgers

DEARBORN BURGER* USDA prime ground beef, wisconsin cheddar, special sauce, bibb lettuce, dill pickles, brioche bun	25	BURGER WELLINGTON* USDA prime ground beef, cambozola, caramelized onions, mushroom, puff pastry, dijonaise, frisée	30
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enhancements

PARMESAN TRUFFLE FRIES	13
CRISPY BRUSSELS SPROUTS	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	28
BARON-FUENTÉ	
VALLÉE DE LA MARNE, FR, {NV}	
CREMANT DE LOIRE	15
ELISA BY VEUVE AMIOT	
LOIRE VALLEY, FR {NV}	
PROSECCO	14
ZARDETTO	
VENETO, IT {NV}	
LAMBRUSCO	14
VENTURINI BALDINI	
EMILIA-ROMAGNA, IT {NV}	
DAILY ROSE	MP
ASK YOUR SERVER FOR DETAILS	
MANZANILLA SHERRY {3oz pour}	14
LA CIGARRERA	
SANLUCAR DE BARRAMEDA, ES	
MOSCATO D' ASTI	14
BRICCO RIELLA	
PIEDMONT, IT {2024}	

dry & sweet

white wine

CARRICANTE & CATARRATTO	17
MURGO ETNA BIANCO	
SICILY, IT {2023}	
SAUVIGNON BLANC	15
SARL G.L. DELAILLE	
LOIRE, FR {2024}	
JACQUÈRE	15
CHARLES GONNET	
CHIGNIN, SAVOIE, FR {2024}	
GRECO DI TUFO	16
FEUDI DI SAN GREGORIO	
CAMPANIA, IT {2022}	
GRUNER VELTLINER	15
GLATZER	
CARNUNTUM, AT {2023}	
ALVARINHO	14
GRAÇA DA PEDRA	
MONÇÃO E MELGAÇO, PT {2022}	
CHENIN BLANC	16
BADENHORST SECATEURS	
SWARTLAND, ZA {2024}	
CHARDONNAY	24
AMICI CELLARS	
SONOMA COAST, CA {2023}	

red wine

FRAPPATO & MASCALESE	14
CARUSO E MININI	
SICILY, IT {2023}	
PINOT NOIR	15
CLINE SEVEN RANCHLANDS	
SONOMA COUNTY, CA {2023}	
CANNONAU	15
OLIANAS	
SARDINIA, IT {2023}	
SANGIOVESE	19
SALCHETO	
VINO NOBILE DE MONTEPULCIANO	
TUSCANY, IT {2021}	
CORVINA & RONDINELLA	17
BUGLIONI I'MPERFETTO SUPERIORE	
VALPOLICELLA CLASSICO, IT {2022}	
BARBERA D' ASTI	14
GUIDO BERTA	
PIEDMONT, IT {2022}	
CABERNET SAUVIGNON	18
PEPI LIGNANA	
MAREMMA, TUSCANY IT {2021}	
CABERNET SAUVIGNON	30
MINER "EMILY'S CUVEE"	
NAPA VALLEY, CA {2019}	

all the fun, no booze

NOUVIE DE-ALCOHOLIZED	17
SPARKLING VERDEJO	
LA MANCHA, ESP {NV}	
elderflower, citrus, stone fruits, gooseberries	
WHITE PEACH & RAZZ	13
white peach, raspberry, fever tree sicilian	
lemonade — served long	
CUCUMBER PIÑA-SERRANO "LIMEADE"	13
pineapple-cucumber chili agave, seedlip	
notas de agave, seedlip garden 108, fever	
tree lime & yuzu sparkling — served long	
BLOOD ORANGE-STRAWBERRY	13
blood orange-strawberry demerara,	
seedlip spice 94, seedlip grove 42, fever	
tree sparkling grapefruit — 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	
VALRHONA HOT CHOCOLATE	12
housemade marshmallow	

drafts

THREE FLOYDS ZOMBIE DUST	10
undead pale ale — munster, in {6.5% abv}	
MOODY TONGUE ORANGE BLOSSOM	10
blonde ale — 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}	
OFF COLOR APEX PREDATOR	10
saison — chicago {6.5% abv}	
KROMBACHER PILSNER	10
german pilsner — germany {4.8% abv}	
HALF ACRE DAISY CUTTER	10
pale ale — chicago {5.2% abv}	
GOOSE ISLAND HAZY BEER HUG	10
hazy ipa — chicago {6.8% abv}	

package brews

INDUSTRY ALES OUT OF FOCUS 16oz CAN	9
hazy ipa — chicago {5.8% abv}	
MODELO ESPECIAL	9
pilsner lager — mexico {4.6% abv}	
REVOLUTION ANTI-HERO CAN	9
india pale ale — chicago {6.7% abv}	
MODELO NEGRA	9
munich dunkel-style lager — mexico {5.4% abv}	
MILLER LITE	8
light lager — milwaukee, wi {4.2% abv}	
COORS LIGHT	8
light lager — golden, co {4.2% abv}	
VANDERMILL HONEYCRISP CAN	9
cider — spring lake, mi {5.9% 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 {0% abv}	
ATHLETIC FREE WAVE CAN N/A	9
hazy ipa style — connecticut {0% abv}	
GUINNESS 0.0 NITRO CAN N/A	9
n/a version of the classic — ireland {0% abv}	

cocktails

OLD FASHIONED	18
george dickel 8yr bourbon, raw sugar demerara, regan's orange	
bitters — ice block	
MAKE IT LUCKY with teeling small batch irish whiskey	18
DALEY MANHATTAN	18
drip-infused select dickel rye 90p, carpano classico sweet vermouth,	
angostura bitters — rocks or up	
DB SPANISH G&T	17
db gin, fever tree tonic, fresh lemon, thyme & juniper berries	
— classic bubble goblet	
SPICY BEE-ACH	18
db gin, mathilde mandarin liqueur, ketel one peach & orange	
blossom vodka, suze gentian, heaven's hot honey, lemon — coupe	
PINK DOVE	18
centenario plata tequila, giffard pamplemousse liqueur, chipotle-	
strawberry agave, ancho reyes chili liqueur, lime, regan's orange	
bitters, club soda, tajin rim — served long	

HUNG UP ON LYCHEES	18
jasmine green tea-infused koval vodka & bombay gin, ketel one	
cucumber & mint vodka, st. germain elderflower liqueur, yuzu,	
lychee, lemon — served up	
CARIBBEAN DAYDREAM	18
ten to one white rum, bacardi reserva ocho rum, giffard rhubarb	
liqueur, giffard banane du bresil, raspberry, coconut cream, lime	
— collins over crushed ice	
NOT YOUR 'ANTS' MARGARITA...	18
casa noble tequila blanco, doña vega mezcal espadín, hibiscus,	
blackberry agave, lime, chicatana mora salt rim, (chili-ant salt)	
— rocks	
TASTE OF HOPE	18
grey goose vodka, rhubarbe liqueur, allspice dram, fruitful yuzu,	
cinnamon shrub, lime — up	
GLUHW EIN {SERVED HOT}	16
burgundy, tawny porto, brandy, cinnamon, star anise, clove,	
allspice, lemon, orange, golden raisin, dried apricot	