

# THE DEARBORN

www.thedearborntavern.com urban american tavern



@thedearbornchi

## starters

<b>OYSTERS*</b>	22/44
cucumber mignonette & bloody mary cocktail sauce {have a drink ~ Henriot "Brut Souverain" Champagne, Reims, FR ~ 21}	
<b>BURRATA</b>	18
marinated beet, blistered tomato, mâche, ohba, sweet miso vinaigrette, grilled bread	
<b>MIDWEST FRIED CHICKEN</b>	20
buttermilk-marinated chicken, maple mustard glaze, dill pickle, housemade hot sauce	
<b>THE DEARBORN 'MEZE' PLATE</b>	19
white bean hummus, eggplant mousse, tabbouleh, fatoush salad, tzatziki, housemade pita bread	
<b>CEVICHE*</b>	18
cod, salmon, shrimp, fennel, orange, tomato, cilantro, coriander-lime dressing, crispy tortillas {salud ~ Iris Pinot Gris, Willamette Valley, OR ~ 14}	
save the juice & take a shot! +10	
<b>DUCK CONFIT</b>	21
crispy skin confit leg, watercress & frisée salad, kohlrabi, watermelon radish, cilantro, cucumber, pomegranate seeds, "saganaki" cheese, sumac vinaigrette, lime	

## salads & soup

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

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

## db classics

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

<b>THE DEARBORN BURGER*</b>	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}	

### 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}

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

add white spanish anchovies to any pizza +4

## mains

<b>ROASTED AIRLINE CHICKEN BREAST*</b>	39
boursin, spinach & grilled artichoke stuffing, housemade parmesan gnocchi, seasonal mushroom, fava beans, spicy chicken sausage, natural jus	
<b>ROHAN DUCK BREAST*</b>	50
duck confit cigar, warm kabocha squash soup, goat cheese, castelvetrano olives, endive, honey-lavender glaze	
<b>PAN ROASTED WILD STRIPED BASS*</b>	48
poached asparagus, lemon, chili, brown butter, dill fingerling potato	
<b>PORK THREE WAYS</b>	44
soy-braised pork belly, petite loin, confit cheeks, warm salad of sugar snap peas, delicata squash & bosc pears, wilted werp farms spinach, sunchoke mousse, apple cider gastrique, toasted garlic	
<b>CATALPA GROVE FARMS DAILY CUT*</b>	MP
haricot verts, chanterelle mushroom, toasted garlic, charred radicchio, bone marrow steak sauce, chimichurri	

## featured gems by the glass

### DÖNHOFF RIESLING TROCKEN

NAHE, GERMANY {2020}

summer fruit, mineral & salinity  
19 gl/76btl

### R. LOPEZ DE HEREDIA "VINA BOSCONIA"

RIOJA, SPAIN {2009}

dark berries, tobacco, & vanilla  
20 gl/95 btl

## enhancements

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

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

## red wine

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

## sparkling & rosé

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

## drafts

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

## all the fun, no booze

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

## cocktails

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

## package brews

<b>MOODY TONGUE CARAMELIZED CHOCOLATE CHURRO PORTER</b> oaxacan chocolate, cinnamon & madagascar vanilla, chicago, il {7% abv}	9
<b>GOOSE ISLAND LOST PALATE HAZY IPA CAN</b> (with mango & cinnamon), chicago, il {6.3% abv}	8
<b>MONTUCKY COLD SNACK 160Z CAN</b> crisp american lager, bozeman, mt {4.1% abv}	8
<b>REVOLUTION ANTI-HERO</b> india pale ale, chicago, il {6.7% abv}	8
<b>LAGUNITAS DAYTIME CAN</b> session ipa, chicago, il {4% abv}	8
<b>LAGUNITAS LITTLE SUMPIN' SUMPIN' CAN</b> hoppy pale wheat ale, chicago, il {7.5% abv}	8
<b>COORS LIGHT</b> pale lager, golden, co {4.2% abv}	8
<b>MILLER LITE</b> pale lager, milwaukee, wi {4.2% abv}	8
<b>CORONA EXTRA</b> pale lager, mexico {4.6% abv}	8
<b>WEIHENSTEPHANER</b> hefeweizen, germany {5.4% abv}	9
<b>KROMBACHER WEIZEN N/A</b> germany {<.5% abv}	8
<b>VANDER MILL "VANDY" CIDER</b> {GF} classic dry, spring lake, mi {4.3% ab}	9

{GF} = gluten-free

## 'tis the season

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

awaken, my love!

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proprietors

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