



THE DEARBORN

est 2016

   @thedearbornchi

atelier

PARKER HOUSE ROLLS nordic creamery wisconsin butter maldon sea salt, chives	 12
ARTICHOKE HEARTS A LA PLANCHA meyer lemon, comté cheese, olive oil, mosto cotto	19
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 CARMELLE 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, morel & four star mushrooms, ramps, fiddlehead ferns, 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, sauce vin jaune, gnocchi, peas	35
AMISH CHICKEN CURRY spring peas, potatoes, sweet & spicy curry paste, toasted almonds, cilantro, housemade pita bread	36
LOCH DUART SALMON* eggplant purée, zucchini & squash, olive tapenade, port reduction	39
10oz USDA PRIME NY STRIPLOIN housemade skinny fries, garlic aioli, chimichurri, dearborn steak sauce	55

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, hook's one year cheddar, special sauce, bibb lettuce, dill pickles, brioche bun	25	BURGER WELLINGTON* USDA prime ground beef, cambozola, caramelized onions, mushroom, puff pastry, dijonnaise, frisée	30
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enhancements

PARMESAN TRUFFLE FRIES	13
CRISPY BRUSSELS SPROUTS	13
TODAY'S MARKET VEGETABLES local. seasonable. reasonable.	15

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.

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f i t @thedearbornchi

sparkling & rose

CHAMPAGNE
BARON-FUENTÉ
VALLÉE DE LA MARNE, FR. {NV}

CREMANT DE LOIRE
ELISA BY VEUVE AMIOT
LOIRE VALLEY, 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}

all the fun, no booze

NOUVIE DE-ALCOHOLIZED
SPARKLING VERDEJO 17
LA MANCHA, ESP {NV}
elderflower, citrus, stone fruits, gooseberries

WHITE PEACH & RAZZ 13
white peach, raspberry,
fever tree sicilian
lemonade — served long



HORCHATA COLADA 13
housemade horchata, coconut cream,
seedlip spice 94, seedlip grove 42,
pineapple — 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

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}

GRECO DI TUFO
FEUDI DI SAN GREGORIO
CAMPANIA, IT {2022}

GRUNER VELTLINER
GLATZER
CARNUNTUM, AT {2023}

14 **CHENIN BLANC**
BADENHORST SECATEURS
SWARTLAND, ZA {2024}

14 **CHARDONNAY**
AMICI CELLARS
SONOMA COAST, CA {2024}

MP

drafts

10 **ERIS CIDER HOUSE PUNX**
pineapple upside-down cake cider
— chicago {6% abv}

10 **SMITHWICK'S IRISH ALE**
balanced red ale — ireland {4.5% abv}

10 **MOODY TONGUE GRAPEFRUIT PILSNER**
light pilsner — chicago {4.5% abv}

10 **YUENGLING AMBER LAGER**
traditional lager — pottsville, pa {4.5% abv}

10 **REVOLUTION COLD TIME LAGER**
clean, crisp lager — chicago {4.8% abv}

11 **GUINNESS IRISH STOUT**
irish dry stout — ireland {4.4% abv}

10 **HALF ACRE BODEM IPA**
east style meets west — chicago {6.7% abv}

10 **KROMBACHER PILSNER**
german pilsner — germany {4.8% abv}

10 **GOOSE ISLAND HAZY BEER HUG**
hazy ipa — chicago {6.8% abv}

dearborn classic cocktails

OLD FASHIONED 18
george dickel 8yr bourbon, raw sugar demerara, regan's orange
bitters — ice block

DALEY MANHATTAN 18
drip-infused select dickel rye 90p, carpano classico sweet vermouth,
angostura bitters — rocks or up

spring is in the air... 18

PARAÍSO INCLUSIVO
tonka-infused ron zacapa 23 solera rum, giffard passionfruit liqueur,
cherry heering, bitter truth golden falernum, passionfruit demerara,
el guapo barrel-aged vanilla bitters — served long

ROSY CHEEKS
rose-infused ketel one, lychee, grand marnier, chambord,
el guapo rose cordial, yuzu liqueur, lemon — up

A NEGRONI A DAY...
flor de luna condesa prickly pear & orange blossom gin, doña vega
mezcal espadin, aperol, tempus fugit kina l'aero quinquina, amaro
montenegro — ice block

red wine

gl
16 **PINOT NOIR** 16
KÜHLING-GILLOT
RHEINHESSEN, DE {2023}

15 **FRAPPATO & MASCALESE** 14
CARUSO E MININI
SICILY, IT {2023}

15 **BARBERA D' ASTI** 14
GUIDO BERTA
PIEDMONT, IT {2022}

15 **CANNONAU** 15
OLIANAS
SARDINIA, IT {2023}

16 **SANGIOVESE** 19
SALCHETO
VINO NOBILE DE MONTEPULCIANO
TUSCANY, IT {2021}

15 **SYRAH** 18
REMI NIERO
COLLINES RHODANNIENES, FR {2023}

16 **CABERNET SAUVIGNON** 18
PEPI LIGNANA
MAREMMA, TUSCANY IT {2021}

24 **CABERNET SAUVIGNON** 28
BURGESS "CONTADINA"
NAPA VALLEY, CA {2018}

package brews

9 **MODELO ESPECIAL** 9
pilsner lager — mexico {4.6% abv}

9 **REVOLUTION FREEDOM OF SPEECH CAN** 9
session sour — chicago {4.5% abv}

9 **GOOSE ISLAND 312 CAN** 9
summer ale — chicago {4.2% abv}

8 **MILLER LITE** 8
light lager — milwaukee, wi {4.2% abv}

8 **COORS LIGHT** 8
light lager — golden, co {4.2% abv}

9 **ERIS PEDESTRIAN CAN** 9
dry, crisp cider — chicago {6% abv}

10 **MOODY TONGUE CHOCOLATE CHURRO** 10
porter — chicago {7.0% abv}

9 **BEST DAY KOLSCH-STYLE CAN N/A** 9
light, crisp, toasty malt character — ca {< .5% abv}

9 **ATHLETIC FREE WAVE CAN N/A** 9
hazy ipa style — connecticut {< .5% abv}

9 **GUINNESS 0.0 NITRO CAN N/A** 9
n/a version of the classic — ireland {< .5% abv}

DB SPANISH G&T 17
db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic
bubble goblet

LUCKY OLD FASHIONED 18
teeling small batch irish whiskey, raw sugar demerara,
angostura bitters, regan's orange bitters — ice block

SI SE PUEDE, TÍA!
la gritona reposado tequila, casa noble tequila blanco, doña vega
mezcal espadin, king crimson hibiscus, blackberry agave, lime,
chicatana mora -sea salt rim — rocks

PUNCH! BOOM!
matcha-infused koval rye vodka, strawberry-infused grey goose vodka,
kota pandan liqueur, yuzu liqueur, white chocolate ganache, lime — ice
block

NEGRONI BÁN
sipsmith london dry gin, alessio vermouth bianco, cocchi americano,
lemon — ice block



*** a portion of the proceeds of menu items marked with the
St. Jude logo will be donated to St. Jude's Children's Hospital