

# THE DEARBORN

www.thedearborntavern.com

urban american tavern



@thedearbornchi

## starters

- CONFIT RABBIT POUTINE** 18  
confit rabbit, cheese curds, curry gravy, fries, scallion  
add foie gras+21 | add egg +2
- BURRATA** 17  
marinated beet, blistered tomato, mhche,  
sweet miso vinaigrette, grilled bread
- MIDWEST FRIED CHICKEN** 19  
buttermilk-marinated chicken, maple mustard glaze,  
dill pickle, housemade hot sauce
- THE DEARBORN 'MEZE' PLATE** 18  
white bean hummus, eggplant mousse, tabbouleh,  
fatoush salad, tzatziki, housemade pita bread
- CEVICHE** 15  
cod, salmon, shrimp, crab, fennel, orange, tomato, cilantro,  
coriander-lime dressing, crispy tortilla  
save the juice & take a shot! +10

## salads & soup

- add avocado +3 | add roasted chicken +8  
add seared shrimp +10 | add salmon\* +13
- MARKET SALAD** 16  
hand-selected local finds from market today
- LITTLE GEM CAESAR** 16  
torn croutons, anchovy dressing, grana padano,  
cherry tomato, pickled red onion  
add white spanish anchovies +3
- CHICKEN & BABY KALE SOUP** 8/13  
pulled chicken, wilted baby kale, israeli couscous, carrot,  
onion, foraged mushrooms, parmesan, thyme-scented broth

## lunch entrees

- SHRIMP & GRITS** 20  
cheddar & fresh corn grits, gulf shrimp, creole butter  
add an egg +2
- ROBATA GRILLED SALMON STEAK** 36  
avocado-wasabi dressing, smashed edamame,  
fennel, hearts of palm & date salad
- DUCK & FRIES** 32  
pan-roasted rohan duck breast, fries, chimichurri

### AS SEEN ON BEAT BOBBY FLAY!

**FISH 'N' CHIPS**  
tempura-battered cod, rainbow slaw,  
remoulade sauce, charred lemon, fries  
22

## dearborn "tavern" pizza

{thin & crispy crust, db tomato sauce, square cut,  
finished with garlic oil}

- VOLPI PEPPERONI & FRESH MOZZARELLA** 22  
classic housemade pomodoro suace, midwest  
pepperoni, fresh mozzarella, fontina & parmesan
- PROSCIUTTO & FRIED EGG** 24  
truffle bianca sauce, saba, arugula, fontina,  
chili flakes
- BABY KALE & WILD MUSHROOM** 20  
medley of foraged mushrooms, petite kale, housemade  
pomodoro sauce, fontina & mozzarella
- add white spanish anchovies to any pizza +4

## sandwiches

- add caramelized onion +2 | add baker's bacon +5  
add wild mushrooms +8 | add foie gras +21
- THE DEARBORN BURGER** 17  
catalpa grove beef, wisconsin cheddar, special sauce,  
dill pickle, bibb lettuce, brioche bun
- THE DB STEAKHOUSE BURGER** 22  
8oz bone marrow-studded beef, kona coffee rub,  
balsamic-marinated onion, maytag blue cheese, leaf lettuce,  
tomato, garlic aioli, housemade steak sauce
- BUFFALO CHICKEN SANDWICH** 16  
blue cheese-boursin spread, buttermilk-battered  
chicken breast, dill pickle, housemade buffalo sauce,  
rainbow slaw
- TASTING OF THREE PROSCIUTTOS** 20  
la quercia prosciutto, smoking goose duck prosciutto,  
soprano prosciutto di parma. served with toasted bread,  
housemade ricotta, cornichons, truffle oil
- CORNED BEEF REUBEN** 16  
special sauce, swiss cheese, sauerkraut, marble rye
- ROASTED PEAR GRILLED CHEESE** 16  
fontina, swiss & brie, roasted pear, caramelized onion,  
sherry gastrique, honey, toasted country mhche

## enhancements

- EVERYTHING PARKER HOUSE ROLLS** 6  
boursin-cream cheese spread
- MASHED POTATOES** 10  
yukon golds, cream, really good butter  
add gravy +2
- CRISPY BRUSSELS SPROUTS** 12  
pepitas, parmesan, champagne-mustard seed dressing
- PARMESAN TRUFFLE FRIES** 9  
truffle oil, parmesan
- JUST FRIES** 7  
ketchup and 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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## sparkling & rosé

- PROSECCO** 13  
ZARDETTO  
VENETO, ITALY {NV}  
crisp & refreshing
- SPARKLING BRUT ROSÉ** 12  
ROYAL MARINE  
WESTERN CAPE, REPUBLIC  
OF SOUTH AFRICA {NV}  
red berries, grapefruit & spice
- CHAMPAGNE** 20  
HENRIOT "BRUT SOUVERAIN"  
REIMS, FRANCE {NV}  
citrus, elderberry & brioche
- ROSÉ OF SANGIOVESE** 14  
STOLPMAN "LOVE YOU BUNCHES"  
BALLARD CANYON, CA {2020}  
strawberry, red grapefruit & pomegranate

## white wine

- GAVI** 13  
PICOLLO ERNESTO  
VENETO, ITALY {2019}  
light, bright, fresh pear
- RIESLING** 13  
SELBACH "INCLINE"  
MOSEL, GERMANY {2019}  
sweet fruit, slate, & mineral
- SAUVIGNON BLANC** 14  
WAIRAU RIVER  
MARLBOROUGH, NZ {2019}  
grapefruit, more grapefruit & grass
- SAUVIGNON BLANC** 16  
FAMILLE THOMAS  
LOIRE, FRANCE {2018}  
citrus, grapefruit & green apple
- CHARDONNAY** 14  
MORGAN "METALLICO"  
MONTERREY, CA {2018}  
asian pear, lemon zest & ginger
- CHARDONNAY** 15  
B SIDE  
NORTH COAST, CA {2019}  
baked apple, stone fruit & honey

## red wine

- PINOT NOIR** 16  
AYRES  
RIBBON RIDGE, OR {2018}  
bing cherry, plum & mulberry
- GAMAY** 14  
JM AUJOUX "CLAIRE CHANTÉ"  
BURGUNDY, FRANCE {2018}  
all the rich red fruits
- SANGIOVESE** 13  
PODERE IL PALAZZINO  
TUSCANY, IT {2014}  
currant, cranberry & flowers
- CABERNET SAUVIGNON** 14  
AERENA "LEAN IN"  
LAKE COUNTY, CA {2019}  
ripe plum, black cherry & dark chocolate
- BOURDEAUX BLEND** 13  
CHATEAU BOURDIEU  
COTES-DE-BOURDEAUX, FRANCE {2016}  
forest fruits, cassis & spice
- MALBEC BLEND** 14  
CATENA "TINTO HISTORICO"  
VALLE DE UCO, ARGENTINA {2017}  
dark & red fruit, lavender, violet & leather

## drafts

- KROMBACHER PILSNER** 8  
euro pale lager, germany {4.8% abv}
- MODELO NEGRA** 8  
munich dunkel-style lager, mexico {5.4% abv}
- OFF COLOR APEX PREDATOR** 8  
farmhouse ale, chicago, il {6.8% abv}
- GUINNESS** 9  
irish dry stout, ireland {4.2% abv}
- LAGUNITAS IPA** 8  
india pale ale, chicago, il {6.2% abv}
- HALF ACRE DAISY CUTTER** 8  
american pale ale, chicago, il {5.2% abv}

## all the fun, no booze

- SPILL THE TEA** 8  
ginger tea, hibiscus tea, peach nectar, lemon,  
candied ginger — wine glass over ice
- WINDMILL ORIGINAL & SEASONAL GINGER BREW** 8  
fresh ginger root & all-natural fruit, geneva, il
- Q MIXERS INDIAN TONIC** 5

## cocktails

- THE DB GIN & INDIAN TONIC** 14  
db gin, q mixers indian tonic, sliced lemon,  
thyme & juniper berries — classic bubble  
goblet
- BESOS DE BAYAS** 14  
codigo 1530 tequila, giffard creme de  
framboise, aperol, mint, lime — crushed  
ice
- CEILING BREAKER** 14  
db gin, giffard creme de pamplemousse,  
luxardo marischino, lemon, peychaud's  
bitters — up in coupe

- NOBLE SOCIETY** 14  
irish whiskey, orange marmalade  
demerara, regan's orange bitters,  
angostura bitters, smoked applewood  
chip — gold leaf ice block
- HOT GIRL SUMMER** 14  
playpen vodka, giffard lichi-li liqueur,  
domaine de canton ginger, lemon, regan's  
orange bitters, topped with prosecco —  
up in coupe
- OLD FASHIONED** 14  
maker's mark 46 bourbon, raw sugar  
demerara, bitters — ice block

## package brews

- HISTRIONIC TOLVANERA 16OZ CAN** 8  
hazy ipa (with pineapple), chicago, il {6.5% abv}
  - MONTUCKY COLD SNACK** 7  
crisp american lager, mt {4.1% abv}
  - LAGUNITAS DAYTIME CAN** 7  
session ipa, chicago, il {4% abv}
  - LAGUNITAS LITTLE SUMPIN' SUMPIN' CAN** 7  
hoppy pale wheat ale, chicago, il {7.5% abv}
  - SMITHWICK'S** 7  
red ale, ireland {4.5% abv}
  - COORS LIGHT** 7  
pale lager, golden, co {4.2% abv}
  - MILLER LITE** 7  
pale lager, milwaukee, wi {4.2% abv}
  - WEIHENSTEPHANER** 8  
hefeweizen, germany {5.4% abv}
  - CORONA EXTRA** 7  
lager, mexico {4.6% abv}
  - KROMBACHER WEIZEN N/A** 7  
germany {<.5% abv}
  - VANDER MILL "VANDY" CIDER** 7  
{GF} classic dry, spring lake, mi {4.3% abv}
- {GF} = gluten-free

- CHILEAN GARDEN** 14  
catan pisco, chateau aloe liqueur, blood  
orange, lemon, egg white, peychaud's  
bitters, matcha powder — georgian glass
- DALEY MANHATTAN** 14  
drip-infused knob creek rye 100, punt e  
mes sweet vermouthe, angostura bitters —  
rocks or up in a coupe
- SMOKEY VAN GOGH** 14  
el silencio mezcal joven, windmill mango  
ginger beer, lime, tajin rim — rocks

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