

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
HAMACHI COLLARS twice-cooked hamachi collars, house steak sauce, cilantro, pickled fresno chili	28
FOIE GRAS & CHICKEN LIVER MOUSSE fig jam, hazelnuts, brioche, cilantro, fresh figs, cold pressed quince syrup	29

first course

EAST COAST OYSTERS* (6 EACH) cocktail sauce, mignonette	30
BURRATA heirloom tomatoes, grilled stone fruit, shiso, balsamic vinaigrette, really good olive oil, mâche, country sourdough	20
TODAY'S MARKET VEGETABLES selections from local farmers, garlic chips, pickled fresno chili, heaven's habanero honey	18
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
"HAM & CHEESE" CROQUETTES catalpa grove farms cured ham, hook's cheddar, brussels sprout salad, dried cranberries, chipotle-yogurt sauce	18
MEZE PLATTER & HOUSEMADE PITA white bean hummus, eggplant mousse, tabbouleh, tzatziki, fattoush salad	21

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

main

PARMESAN GNOCCHI catalpa grove farms bacon, chanterelle & four star mushrooms, asparagus, sugar snap peas, spring peas, 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, chanterelle mushrooms, tarragon-mustard cream sauce, gnocchi, peas	35
AMISH CHICKEN CURRY spring peas, potatoes, sweet & spicy curry paste, toasted almonds, cilantro, housemade pita bread	36
SCOTTISH SALMON* eggplant purée, zucchini & squash, olive tapenade, port reduction	39
10oz USDA PRIME NY STRIPLOIN* housemade skinny fries, garlic aioli, chimichurri, dearborn steak sauce	60

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

burgers

DEARBORN BURGER* USDA prime ground beef, hook's one year cheddar, special sauce, bibb lettuce, dill pickles, brioche bun	25	BBQ SMOKEHOUSE BURGER* 8oz KJ cattle beef patty, garlic aioli, bbq sauce, fried jalapeños, crispy onions, smoked cheddar, brioche	28
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add ons: caramelized onion +2 | egg +2 | black pepper bacon +5 | wild mushrooms +8

enhancements

PARMESAN TRUFFLE FRIES parmesan, truffle oil	13
CRISPY BRUSSELS SPROUTS parmesan, pepitas, champagne- mustard seed vinaigrette	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
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 {2025}
- 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 {2025}
- 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 {2023}
- 15

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

SANGIOVESE
SALCHETO
VINO NOBILE DE MONTEPULCIANO
TUSCANY, IT {2022}
- 15

SYRAH
REMI NIERO
COLLINES RHODANNIENES, FR {2023}
- 16

CABERNET SAUVIGNON
PEPI LIGNANA
MAREMMA, TUSCANY IT {2022}
- 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
four roses select barrel chosen to commemorate the dearborn
10-year anniversary; aged 10 years & 10 months

seasonal sips 18

- TROPICAL VICE
ron zacapa solera 23 rum, chicago cane cooperative overproof rum,
planteray coconut rum, giffard pineapple liqueur, coconut water,
guava, passion fruit, lime — coupe
a portion of proceeds benefits illinois coalition for immigrant & refugee rights

MY ANT'S GARDEN
casa noble tequila blanco, 400 conejos mezcal joven,
ancho reyes poblano liqueur, cucumber-agave, lime,
chicatana chili-sea salt rim — rocks

FIG-URE IT OUT
ume plum liqueur, drumshanbo fig & laurel gin, yuzu, lime,
agave — nick & nora
- BLUSHING WITH PRIDE
rose-infused grey goose vodka, lychee, grand marnier,
chambord, el guapo rose cordial, yuzu liqueur, lemon — up

MAN- LET'S -GO!
mango-infused macchu pisco, hennessy vs, giffard passion fruit,
amaretto disaronno, fernet-branca, lime — coupe

KRYSTAL KLEAR
db decade gin, koval thresh & winnow foret gin, cocchi americano,
luxardo bitter bianco, italicus rosolio di bergamotto, orange
— nick & nora

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

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

COOL AS A CUCUMBER
cucumber agave, seedlip garden 108, fever
tree lime & yuzu, coriander — 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

- MOODY TONGUE OKTOBERFEST
medium body, toasty — chicago {6% abv}

HALF ACRE GALWAY GIRLS LAGER
centennial lager — chicago {5.2% abv}
brewed in celebration of our 10-yr anniversary

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

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

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

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

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

KROMBACHER PILSNER
german pilsner — germany {4.8% abv}

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

package brews

- MODELO ESPECIAL
pilsner lager — mexico {4.6% abv}

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

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

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

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

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

BEST DAY KOLSCH-STYLE CAN NA
light, crisp, toasty malt character— ca {< .5% abv}

ATHLETIC FREE WAVE CAN NA
hazy ipa style — connecticut {< .5% abv}

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

ATHLETIC LITE LIME & SALT CAN NA 9
light lime lager style — connecticut {< .5%}