

THE DEARBORN

www.thedearborntavern.com urban american tavern



@thedearbornchi

starters

- CINCO JOTAS JAMON IBERICO** 30
peppadew peppers, goat cheese croquette, really good olive oil, parsley, mâche & frisée salad
- OYSTERS*** 21/42
cucumber mignonette & bloody mary cocktail sauce
{have a drink ~ Henriot "Brut Souverain" Champagne, Reims, FR ~ 21}
- BURRATA** 18
marinated beet, blistered tomato, mâche, sweet miso vinaigrette, grilled bread
- MIDWEST FRIED CHICKEN** 20
buttermilk-marinated chicken, maple mustard glaze, dill pickle, housemade hot sauce
- THE DEARBORN 'MEZE' PLATE** 19
white bean hummus, eggplant mousse, tabbouleh, fatoush salad, tzatziki, housemade pita bread
- CEVICHE*** 17
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
- IPSWICH CLAMS** 20
buttermilk-fried, blistered shishito peppers, aji verde sauce, charred lemon
- add avocado +3 | add roasted chicken +8
add seared shrimp +10 | add salmon* +13**
- MARKET SALAD** 17
hand-selected local finds from market today
- LITTLE GEM CAESAR** 17
torn croutons, anchovy dressing, grana padano, cherry tomato, pickled red onion
add white spanish anchovies +3
- HEIRLOOM TOMATO BISQUE** 9/12
buttermilk-fried cheese curds, crème fraîche, chervil

db classics

- add caramelized onion +2 | add baker's bacon +5
add wild mushrooms +8 | add foie gras +21
- THE DEARBORN BURGER*** 18
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 23

tempura-battered cod, rainbow slaw, remoulade sauce, charred lemon, fries

AS SEEN ON TV!

sub wild alaskan halibut +15

dearborn "tavern" pizza

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

VOLPI PEPPERONI & FRESH MOZZARELLA 23

classic housemade pomodoro sauce, midwest pepperoni, fresh mozzarella, fontina & parmesan

PROSCIUTTO & FRIED EGG 25

truffle bianca sauce, saba, arugula, fontina, chili flakes

BABY KALE & WILD MUSHROOM 21

medley of foraged mushrooms, petite kale, housemade pomodoro sauce, fontina & mozzarella

add white spanish anchovies to any pizza +4

mains

- ROASTED AIRLINE CHICKEN BREAST*** 37
boursin, spinach & grilled artichoke stuffing, housemade parmesan gnocchi, morel mushroom, fava beans, spicy chicken sausage, natural jus
- ROHAN DUCK BREAST*** 44
duck confit cigar, warm kabocha squash soup, black mission figs, goat cheese, castelvetrano olives, endive, honey-lavender glaze
- PAN ROASTED HALIBUT*** 43
poached asparagus, lemon, chili, brown butter, dill fingerling potato
- PORK THREE WAYS** 39
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
- CATALPA GROVE FARMS DAILY CUT*** MP
haricot verts, chanterelle mushroom, toasted garlic, charred radicchio, bone marrow steak sauce, chimichurri

featured gems by the glass

DOMAINE DES BAUMARD CHENIN BLANC
SAVANNIERES, LOIRE VALLEY, FRANCE {2016}
tart lime, ripe nectarine, dried flowers, sea salt
19 gl/76 btl

OBSIDIAN RIDGE CABERNET SAUVIGNON
RED HILLS LAKE COUNTY, CA {2017}
black fruit jam, spice & coffee
28 gl/100 btl

enhancements

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

PINOT GRIS IRIS WILLAMETTE VALLEY, OR {2019} citrus, pear & apple	gl/btl 14/56
SAUVIGNON BLANC WITHER HILLS MARLBOROUGH, NZ {2020} guava, citrus & mineral	15/60
SAUVIGNON BLANC CHÂTEAU DE THAUVENAY SANCERRE, LOIRE VALLEY, FRANCE {2020} exotic fruit, citrus & apple	15/60
RIESLING SELBACH "INCLINE" MOSEL, GERMANY {2019} sweet fruit, slate & mineral	14/56
CHARDONNAY COMTESSE DE LIGNY CHABLIS, BURGUNDY, FRANCE {2018} grapefruit, pine tree & mineral	16/64
CHARDONNAY B SIDE NORTH COAST, CA {2019} baked apple, stone fruit & honey	16/64

red wine

PINOT NOIR MCKINLAY VINEYARDS WILLAMETTE VALLEY, OR {2019} dried cranberry, fresh cherry & forest	gl/btl 16/64
BARBERA D'ALBA PAOLO SCAVINO PIEDMONT, ITALY {2020} blackberry & licorice	15/60
SANGIOVESE PODERE IL PALAZZINO TUSCANY, ITALY {2018} currant, cranberry & flowers	15/60
CABERNET SAUVIGNON SMITH & HOOK CENTRAL COAST, CA {2019} dark berry, vanilla, mocha & spice	15/60
BOURDEAUX BLEND L DE LAFITTE LAJJAC MÉDOC, FRANCE {2018} red fruit, menthol & spice	14/56
MALBEC BLEND CATENA "TINTO HISTORICO" VALLE DE UCO, ARGENTINA {2017} dark & red fruit, lavender,	15/60

sparkling & rosé

PROSECCO ZARDETTO VENETO, ITALY {NV} crisp & refreshing	gl/btl 13/52
BRUT ROSÉ CAP CLASSIQUE GRAHAM BECK WESTERN CAPE, REPUBLIC OF SOUTH AFRICA {NV} raspberry & red cherry	16/64
CHAMPAGNE HENRIOT "BRUT SOUVERAIN" REIMS, FRANCE {NV} citrus, elderberry & brioche	21/80
ROSÉ OF GRENACHE DOMAINE GASSIER RHÔNE, FRANCE {2020} fresh strawberry, cassis, red currant	15/60
ROSÉ OF CINSAULT COCHON WINES SONOMA, CA {2020} berries, melon & grapefruit	17/68

drafts

HALF ACRE PONY PILSNER american lager, chicago, il {5.5% abv}	9
SAM ADAMS OCTOBERFEST traditional marzen, boston, ma {5.3% abv}	9
OFF COLOR APEX PREDATOR farmhouse ale, chicago, il {6.8% abv}	9
KROMBACHER PILSNER german lager, germany {4.8% abv}	9
GUINNESS irish dry stout, ireland {4.2% abv} {add a dram shot of Teeling Small Batch 1oz}	9 +9
LAGUNITAS IPA india pale ale, chicago, il {6.2% abv}	9
HALF ACRE DAISY CUTTER american pale ale, chicago, il {5.2% abv}	9

all the fun, no booze

CRIMSON ZINGER blood orange, black pepper, club soda — served over ice	9
REJUVENATION STATION pineapple, sage, lime, club soda — wine glass over ice	9
WINDMILL ORIGINAL OR BLACK CURRANT GINGER BREW fresh ginger root & all-natural fruit, geneva, il	9

cocktails

DB SPANISH G&T db gin, fever tree indian tonic, fresh lemon, thyme & juniper berries — served long	15
CEILING BREAKER db gin, giffard crème de pamplemousse, luxardo maraschino, lemon, peychaud's bitters — up in coupe	15
THE GOLDEN HATCHET coconut-washed catan pisco, cherry heering, pineapple, agave, french honey concentrate, scrappy's lime bitters, black lime zest— rocks	15

THE PINK RIBBON codigo 1530 tequila blanco, giffard rhubarb liqueur, aperol, windmill black currant ginger brew, lemon — martini	15
NOBLE SOCIETY aberfeldy 12yr single malt scotch, orange marmalade demerara, regan's orange bitters, angostura bitters, smoked applewood chip — gold leaf ice block	15
DALEY MANHATTAN drip-infused knob creek rye 100, punt e mes sweet vermouth, angostura bitters — rocks or up in a coupe	14

package brews

GOOSE ISLAND LOST PALATE HAZY IPA CAN (with mango & cinnamon), chicago, il {6.3% abv}	8
MONTUCKY COLD SNACK 16OZ CAN crisp american lager, bozeman, mt {4.1% abv}	8
REVOLUTION ANTI-HERO india pale ale, chicago, il {6.7% abv}	8
LAGUNITAS DAYTIME CAN session ipa, chicago, il {4% abv}	8
LAGUNITAS LITTLE SUMPIN' SUMPIN' CAN hoppy pale wheat ale, chicago, il {7.5% abv}	8
COORS LIGHT pale lager, golden, co {4.2% abv}	8
MILLER LITE pale lager, milwaukee, wi {4.2% abv}	8
CORONA EXTRA pale lager, mexico {4.6% abv}	8
WEIHENSTEPHANER hefeweizen, germany {5.4% abv}	9
KROMBACHER WEIZEN N/A germany {<.5% abv}	8
VANDER MILL "VANDY" CIDER {GF} classic dry, spring lake, mi {4.3% ab}	9

{GF} = gluten-free

MORNINGSTAR playpen vodka, lemongrass & ginger, the bitter truth cucumber bitters, fever tree cucumber tonic, lemon, lime, mint — served long on crushed ice	15
VIOLET MACHETE sipsmith london dry gin, tempus fugit alessio vermouth-bianco di torini, concord grape ice wine & fresh celery gastrique, the bitter truth lemon bitters, butterfly pea flower— crushed ice	15
OLD FASHIONED maker's mark 46 bourbon, raw sugar demerara, bitters — ice block	15

awaken, my love!

CHEF AARON CUSCHIERI

proprietors

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