

THE DEARBORN

www.thedearborn Tavern.com urban american tavern



@thedearbornchi

starters

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, ohba, 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 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	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 {salud ~ Iris Pinot Gris, Willamette Valley, OR ~ 14}	
AUTUMN SQUASH & APPLE BISQUE	8/13
butternut, kabocha, delicata, acorn squash, apple, fennel, cilantro, garlic-chili oil, baguette crouton	
JAPANESE MUSHROOM & SHORT RIB SOUP	10/16
medley of japanese mushrooms, braised short rib, beef broth, carrot, napa cabbage, lotus root, scallions, baby bok choy, fried tofu, ginger, garlic	

lunch entrees

SHRIMP & GRITS	20
cheddar & fresh corn grits, gulf shrimp, creole butter add an egg +2	
PAN ROASTED WILD STRIPED BASS*	43
smashed fava beans, grilled scallion vinaigrette, salad of dates, fennel, hearts of palm & frisée	

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

sandwiches

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}	
BUFFALO CHICKEN SANDWICH	18
blue cheese-boursin spread, buttermilk-battered chicken breast, dill pickle, housemade buffalo sauce, rainbow slaw	
CORNED BEEF REUBEN	18
special sauce, swiss cheese, sauerkraut, marble rye	
ROASTED PEAR GRILLED CHEESE	17
fontina, swiss & brie, roasted pear, caramelized onion, sherry gastrique, honey, toasted country miche	
CDK MEATBALL PANINI	17
CDK beef meatballs, housemade pomodoro sauce, mozzarella & fontina cheese, fresh basil, pressed hoagie roll	

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 WAIRAU RIVER MARLBOROUGH, NZ {2020} guava, citrus zest, & stone fruits	15/60
ALBARINO LICIA RIAS BAIXAS, SPAIN {2020} grapefruit, green apple, & mineral	14/56
RIESLING SELBACH "INCLINE" MOSEL, GERMANY {2019} sweet fruit, slate & mineral	14/56
CHARDONNAY COMTE DE BERNADOTTE CHABLIS, BURGUNDY, FRANCE {2019} lemon, grapefruit, coriander & 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 {2020} dried cranberry, fresh cherry & forest	gl/btl 16/64
BARBERA D'ALBA PAOLO SCAVINO PIEDMONT, ITALY {2020} blackberry & licorice	15/60
GARNACHA BODEGAS ATTECA CALATAYUD, SPAIN {2018} red fruits, coco, & vanilla	13/52
CABERNET SAUVIGNON ARROWOOD SONOMA VALLEY, CA {2017} black cherry, ripe fruits, cedar	15/60
BOURDEAUX BLEND L DE LAFFITTE LAUJAC MÉDOC, FRANCE {2018} red fruit, menthol & spice	14/56
MALBEC BLEND CATENA "TINTO HISTORICO" VALLE DE UCO, ARGENTINA {2019} 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 CINSULT COCHON WINES SONOMA, CA {2020} berries, melon & grapefruit	17/68

drafts

3 FLOYD'S ZOMBIE DUST intensely hopped pale ale, munster, in {6.5% abv}	9
MOODY TONGUE DEARBORN LAGER light, crisp rice lager, chicago, il {5.5% abv}	9
HALF ACRE PONY PILSNER american lager, chicago, il {5.5% 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 STOUT irish dry stout, ireland {4.2% abv}	9
{add a dram shot of Teeling Small Batch 1oz}	+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

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

PLAZA DEL PARAISO codigo 1530 tequila blanco, giffard rhubarb liqueur, aperol, windmill black currant ginger brew, lemon — martini	15	THE GOLDEN HATCHET coconut-washed catan pisco, tempus fugit creme de noyaux, pineapple, agave, french honey concentrate, scrappy's lime bitters, black lime zest, edible orchid — rocks	15
CEILING BREAKER db gin, giffard crème de pamplemousse, luxardo maraschino, lemon, psychaud's bitters — up in coupe	15	MORNINGSTAR playpen vodka, lemongrass & ginger, the bitter truth cucumber bitters, fever tree cucumber tonic, lemon, lime, mint — served long on crushed ice	15
DALEY MANHATTAN drip-infused knob creek rye 100, punt e mes sweet vermouthe, angostura bitters — rocks or up in a coupe	14	NOBLE SOCIETY aberfeldy 12yr single malt scotch, orange marmalade demerara, regan's orange bitters, angostura bitters, smoked applewood chip — gold leaf ice block	15
SMASHIN PASSION old forester bourbon, aperol, passionfruit, lemon — rocks	15		

package brews

GOOSE ISLAND LOST PALATE HAZY IPA CAN (with mango & cinnamon), chicago, il {6.3% abv}	8
MONTUCKY COLD SNACK 160Z 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

OLD FASHIONED maker's mark 46 bourbon, raw sugar demerara, bitters — ice block	15
DB SPANISH G&T db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet	15

'tis the season

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

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