

starters

LOCAL BURRATA	15
marinated werp farm beets, mache, heirloom tomatoes, sweet miso vinaigrette, ohba	
THE DEARBORN 'MEZE' PLATE	13
grape leaves, eggplant dip, white bean hummus, marinated tomato salad	
CONFIT SPANISH OCTOPUS	16
black olives, capers, tomatoes, goat cheese preserved lemon – smoked paprika vinaigrette	
RED PRAWNS 'A LA PLANCHA'	18
tarragon, cognac butter, spring onion, english peas	
PORK & LAMB MEATBALLS	14
fresh tomato pomodoro, shirred egg, feta, garlic toast	
ROASTED MARROW OF BEEF	16
country bread, pea shoot & radish salad, parmesan gratin	
MIDWEST FRIED CHICKEN	14
maple mustard, honeycomb, hot sauce, pickles	
SUMMER SQUASH SOUP	10
chicken bone broth, frigola, cavolo nero	

salads

TUNA NICOISE	16
big eye tuna, marble potatoes, haricot verts, tomatoes, tapenade vinaigrette	
LYONNAISE	11
poached egg, marinated mushrooms, frisee, roasted garlic-mustard seed vinaigrette, bacon	
'MARKET' SALAD	9
hand-selected local finds from market today	

the bar is raw

TODAY'S CRUDO	15/EA
{served on himalayan pink salt block and seasonal garnish}	
SALMON lime, olive oil, summer trufle	
TUNA shaved foie gras	
OYSTER	35/DOZEN
cucumber mignonette & bloody mary cocktail sauce	
{ask your server about today's daily oysters}	
COCKTAIL	
Shrimp...21	King Crab...60 Lobster...45
CAVIAR {28g}	
pork rinds, crème fraiche, potted chervil and a bottle of vodka	
WHITE STURGEON	USA {CA} 90
GOLD SIBERIAN	Italy 160
ROYAL OSETRA	Israel 210

seafood towers

{multiple tiers of chilled & prepared seafood}	
THE FLEET.....	85 THE ARMADA 190

butcher 'block 37'

{choose a cut. choose a temp. choose a sauce. eat!}	
Red Harissa House Steak Sauce Chimichurri	
Uni Butter +4	
DRY AGED DUCK BREAST {6oz}	31
50-DAY DRY AGED RIBEYE {12oz}	42
FILET MIGNON BONE IN {14 oz}	52
24-DAY DRY AGED RACK OF LAMB {7oz}	65

mains

ORA KING SALMON	27
zucchini pancake, scallion vinaigrette, tomato, fennel & arugula salad	
LOCAL VEAL CHEEKS	34
crispy dijon crusted sweetbreads, cherry mostarda, horseradish potatoes, werp farms bordeaux spinach	
SPRING PEA AGNOLOTTI	21
egg pasta, english pea stuffing, morels, fava beans, fiddlehead ferns, farm milk espuma	
ROASTED ½ CHICKEN	24
tart cherry and walnut salad, chicken liver vinaigrette, brioche & fresh herb stuffing, 'drippings' jus	

the pub

{served with fries}	
THE DEARBORN BURGER	16
wagyu grind, wisconsin cheddar, boston bibb, dill pickle, special sauce, brioche bun	
{embrace your inner foodie — add sautéed foie gras}	+12
FISH & CHIPS	18
beer-battered pacific cod, house made fries, tartar sauce, malt vinegar	
'FRENCH' ONION PANINI	15
gruyere cheese, 9-hour onions, shiitake-onion broth	
LAMB 'MERGUEZ'	12
tzatziki sauce, local feta, tomato and cumin salsa	
PORK "CHICAGO" DOG	10
giardiniera, celery salt, pickle, mustard	
{make it a party with a can of PBR}	+2

sides

CORN fresh herbs, pepper, butter	6
MASHED POTATOES sea salt, really good butter	6
MILK 'N' PEAS horseradish, truffle, mint	8
HOUSEMADE FRENCH FRIES ketchup, chive buttermilk	6