

Dutch and Docs



SNACKS

CRAB + CORN FRITTERS <i>old bay, tartar sauce</i>	9.00
CRISPY GIARDINERA <i>basil crème fraîche</i>	9.00
DEVILED EGGS <i>“german potato salad,” bacon, pickled mustard seed</i>	3.EA
CRISPY PORK RIBS <i>sticky soy glaze, chiles, cilantro, mint</i>	12.00
CHICKEN WINGS <i>buffalo, blue cheese</i>	12.00

STARTERS

HUMMUS WITH TABBOULEH <i>marinated zucchini, pine nuts, mint, naan</i>	10.00
CHILLED SPINACH ARTICHOKE DIP <i>creamed spinach, brioche</i>	12.00
CHILI VERDE <i>cornbread topping, cilantro, onions, sour cream</i>	10.00
CAULIFLOWER TOAST <i>whipped ricotta, apple, almond vinaigrette</i>	13.00
CON QUESO <i>layered gruyere, spanish chorizo, caramelized onions, baguette</i>	13.00
TUNA + COCONUT CEVICHE <i>daikon and jalapeño slaw, butter lettuce</i>	16.00

SANDWICHES

STEAK SANDWICH <i>thin cut ribeye, caramelized onions, gruyere, frisee</i>	16.00
PATTY MELT <i>sweet onions, american cheese, 1000 island</i>	13.00
CRISPY MONTE CRISTO <i>ham, swiss, raspberry mustard</i>	14.00
PAN-FRIED PERCH SANDWICH <i>lemon, caper, tarragon, baguette</i> ..	15.00
FRIED CHICKEN SANDWICH <i>bacon ranch, sriracha pickles</i>	14.00
AVOCADO TOAST <i>seeded rye, smashed avocado, arugula, lemon, shaved radish, hard boiled egg</i>	15.00
ADULT GRILLED CHEESE <i>gorgonzola, stracchino, bacon, dates, arugula</i>	15.00

PUB BURGER

Two patties, american cheese, mustard, special sauce **14.00**
 Make it a triple, add **2.50**
 “Impossible Burger” fontina, tomato relish, shaved fennel **15.00**
 *Add avocado, bacon, fried egg, mushrooms add **2** each

PASTA

MACARONI + CHEESE <i>jarlsburg, grana, white cheddar, cavatappi pasta</i>	15.00
RICOTTA CAVATELLI <i>garlic pomodoro sauce or ligurian basil pesto</i>	15.00
PAPPARDELLE <i>beef + pork ragu, basil, pecorino</i>	16.00
VEGGIE LASAGNA <i>spinach and kale, ricotta, blistered tomato, simple tomato sauce</i>	15.00

MAINS

ROASTED SALMON <i>marinated garbanzo beans, cucumber gazpacho</i>	24.00
GLAZED SHORT RIB <i>pickled onion, watercress, mushroom conserva, horseradish</i>	25.00
MUSSELS <i>dijon cream, white wine, garlic bread</i>	18.00
FISH + CHIPS <i>tartar sauce, lemon</i>	18.00
FRIED CHICKEN <i>thighs, cornmeal biscuit, pimento cheese, poppyseed slaw</i>	19.00

SALADS

Add skirt steak, chicken, salmon, tuna (+6)

CREAMY CAESAR <i>little gem, shaved pecorino</i>	12.00
WATERMELON + TOMATO <i>basil, stracciatella, pickled red onion</i>	14.00
TUNA NICOISE <i>spiced tuna, marinated potato, endive, egg, tomato, green beans, olive vinaigrette</i>	22.00
SMOKED SALMON <i>soft boiled egg, tater tots, caper, buttermilk dill dressing</i>	19.00
SALAD BAR SALAD <i>chicken, beets, tomato, bacon, red onion, marinated beans, blue cheese, egg, corn</i>	16.00
QUINOA + KALE <i>avocado, sweet potato, tahini dressing, citrus</i>	13.00
SIMPLE GREEN SALAD <i>white balsamic vinaigrette, ricotta salata, farm lettuces</i>	9.00

SIDES

FRENCH FRIES <i>malt aioli</i>	8.00
ONION RINGS <i>horseradish cream</i>	9.00
CRISPY RED POTATOES <i>scallion, garlic, cumin</i>	8.00
SAUTEED GREEN BEANS <i>garlic, lemon</i>	9.00
ASPARAGUS <i>bearnaise</i>	9.00

DESSERTS

SOFT SERVE <i>salted caramel or vanilla bean, cone or bowl</i>	4.00
FLOURLESS CHOCOLATE CAKE <i>housemade cool whip, raspberry caramel, cacao nibs</i> ...	8.00
WARM PEACH CRISP <i>oat crumble, spiced peaches</i>	6.00
TRES LECHES CAKE <i>mixed berry compote</i>	6.00
STRAWBERRY SHORTCAKE <i>housemade cool whip, cream scones, strawberry-basil jam</i>	5.00
SOFT SERVE <i>salted caramel or vanilla, bowl or cone</i>	4.00
<i>add chocolate sauce, caramel sauce, raspberry caramel, brownie bites, chocolate coffee beans, rainbow sprinkles, chocolate chunks</i>	1.EA

Under the glow of the marquee of the friendly confines, you'll find **DUTCH & DOC'S**, your bustling neighborhood restaurant. Sharing a space serving American-Mediterranean fare and classic cocktails to help you unwind after the grind. Menu items are dishes we know and love. Teamwork is who we are. Our love for the North Side is reflected in all we do, all on one of the most historic cross streets in Chicago. Together we welcome you to our hospitable hangout with savvy all day service, warm, welcoming personalities and food that reminds us of home.

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COCKTAILS



FROZEN



MUDSLIDE

ketel one vodka, cold brew coffee, zucca amaro, whipped cream 13.00

DRAFT



PALOMA

maestro dobel blanco, myrtle berry, grapefruit, lime, sparkling water 13.00

LEE'S ISLAND ICED TEA

george dickel #8 tennessee whiskey, cynar, falernum, orange, lemon ... 13.00

REFRESHING



HURRICANE

flor de cana white rum, aged rum, passionfruit, raspberry, lime 13.00



CROSTOWN CLASSIC

ford's gin, rhubarb, grapefruit, lemon, mint 13.00



SCOTCH AND SODA

glenmorangie 10 year, unsweetened peach pear soda 13.00

SAVORY KIWI COLLINS

chicago distilling cere's vodka, aquavit, kiwi, lemon, tonic water 14.00

BOOZY



OLD FASHIONED

evan williams bonded bourbon, turbinado sugar, cherry bark, vanilla, sarsaparilla 14.00



BAD AND BOOZY

creyente mezcal, vermouth di torino, cloosterbitter 14.00



ON THE BOULEVARD

knob creek 100 proof rye whiskey, luxardo bitters, vermouth di torino, cucumber 14.00

BY THE GLASS WINE



BUBBLES

NV FANTINEL, PROSECCO DOC Italy 9.00

ROSE

2016 CAMPO VIEJO SPARKLING CAVA ROSÉ Rioja, Spain 9.00

2016 HOGWASH ROSÉ California, USA 11.00

WHITE

2016 CASA LUNARDI, PINOT GRIGIO Venetia, Italy 8.00

2017 FRENZY, SAUVIGNON BLANC Marlborough, New Zealand 10.00

2015 CASAMATTA, WHITE BLEND Tuscany, Italy 10.00

2016 BROCARD "KIMMERIDGEAN", CHARDONNAY Burgundy, France 12.00

2016 MATTHEW FRITZ, CHARDONNAY North Coast, California, USA 9.00

2015 BOLLIG-LEHNERT "KABINETT", RIESLING Mosel, Germany 13.00

RED

2016 AUSTERITY, PINOT NOIR California, USA 12.00

2015 MAISON NOIR "O.P.P.", PINOT NOIR Willamette, Oregon, USA 15.00

2016 BORINOT, GRENACHE BLEND Terre Alta, Spain 8.00

2015 CASTELLO DI FARNETELLA, CHIANTI Tuscany, Italy 11.00

2015 BECKMEN "LE BEC", SYRAH BLEND Central Coast, California, USA 14.00

2015 TINTONEGRO, MALBEC Mendoza, Argentina 9.00

2015 TRUE MYTH CAB SAUVIGNON Paso Robles, California, USA 15.00

2015 DUSTED VALLEY "BOOMTOWN", MERLOT Columbia Valley, Washington USA 13.00

BEER

PINTS AND PITCHERS

BUD LIGHT 6 / 19

SCHLITZ 6 / 19

HALF ACRE PONY PILS 7 / 22

DOGFISH NAMASTE WHEAT ALE 8 / 25

THREE FLOYD'S ALPHA KING PALE ALE 9 / 28

BOTTLES

MILLER LITE 5

COORS BANQUET 5

THREE FLOYD'S GUMBALL HEAD WHEAT 9

GOOSE ISLAND OLD MAN GRUMPY IPA 7

OFF COLOR APEX PREDATOR SAISON 7

ALASKAN AMBER ALE 8

OLD RASPUTIN IMPERIAL STOUT 10

CANS

BUDWEISER 5 (16oz)

TIGER LAGER 6 (16oz)

FOUNDER'S SOLID GOLD PILSNER 9

ESTRELLA MEXICAN LAGER 6

DOGFISH HEAD SEA CREATURE SOUR 7

HAYMARKET PALE ALE 7

HALF ACRE VALLEJO IPA 7

COLLECTIVE ARTS PORTER 9 (16oz)

VIRTUE ROSÉ CIDER 7

WE PROUDLY SERVE

PEPSI BRAND POP 4

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mug Root Beer, Lemonade

HOUSE-BREWED ICED TEA 4

DARK MATTER COFFEE

drip...4 espresso shot...5 espresso drink...6

RISHI LOOSE LEAF HOT TEA 5

jasmine green, chamomile, peppermint rooibos, & english breakfast