

# Dutch and Doc's



## SNACKS

<b>CRAB + CORN FRITTERS</b> <i>old bay, tartar sauce</i> .....	9.00
<b>CRISPY GIARDINERA</b> <i>basil crème fraîche</i> .....	8.00
<b>DEVILED EGGS</b> <i>"german potato salad," bacon, pickled mustard seed</i> .....	3.EA
<b>CRISPY PORK RIBS</b> <i>sticky soy glaze, chiles, cilantro, mint</i> .....	12.00
<b>CHICKEN WINGS</b> <i>buffalo, blue cheese</i> .....	12.00

## STARTERS

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

## SANDWICHES

<b>STEAK SANDWICH</b> <i>thin cut ribeye, caramelized onions, gruyere, frisee</i> .....	16.00
<b>PAN-FRIED PERCH SANDWICH</b> <i>lemon, caper, tarragon, baguette</i> .....	15.00
<b>AVOCADO TOAST</b> <i>seeded rye, smashed avocado, arugula, lemon, shaved radish, hard boiled egg</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

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

## MAINS

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

## STEAKS

Choice of **SIDE SALAD** or **FRIES**.  
All steaks served with bearnaise sauce and steak butter.

<b>9 OZ BONELESS RIBEYE</b> .....	32.00
<b>10 OZ SKIRT STEAK</b> .....	31.00
<b>12 OZ NY STRIP</b> .....	34.00
<b>8 OZ FILET MIGNON</b> .....	40.00

## SALADS

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

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

## SIDES

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

## DESSERTS

<b>SOFT SERVE</b> <i>salted caramel or vanilla bean, cone or bowl</i> .....	4.00
<b>FLOURLESS CHOCOLATE CAKE</b> <i>housemade cool whip, raspberry caramel, cacao nibs</i> ... 8.00	
<b>WARM PEACH CRISP</b> <i>oat crumble, spiced peaches</i> .....	6.00
<b>TRES LECHES CAKE</b> <i>mixed berry compote</i> .....	6.00
<b>STRAWBERRY SHORTCAKE</b> <i>housemade cool whip, cream scones, strawberry-basil jam</i> 5.00	
<b>SOFT SERVE</b> <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

BUD LIGHT 6 / 19

SCHLITZ 6 / 19

HALF ACRE PONY PILS 7 / 22

DOG FISH NAMASTE WHEAT ALE 8 / 25

THREE FLOYD'S ALPHA KING PALE ALE 9 / 28

## PITCHERS

## 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

DOG FISH 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