

THE DAWSON

CHICAGO ★ EST. 2013



TO START

FRUIT PLATE 8
seasonal fruit, candied ginger (vg, gf)

BERRY PARFAIT 10
fresh berry, orange yogurt,
honey, fruit & nut granola (v)

SUPER GREEN SALAD 17
tuscan kale, spinach, arugula,
avocado, quinoa, pepita,
green goddess (v, gf)
add: chicken 9 | shrimp (sh) 16 | steak 21

WISCONSIN CHEESE CURDS 13
beer battered, spicy ranch (v)

CHICKEN FRIED LOBSTER 28
banana pepper, spicy ranch,
lemon (sh)

BRUNCH EMPANADA 8
sweet potato, scrambled egg,
queso fresco, seasonal jam (v)
crispy frites, wild mushroom gravy,
scallions, over easy egg,
pickled jalapeños (v, gf)

SIDES

MAC & CHEESE 14
aged cheddar, braised bacon,
scallions add: wild farm egg 2

BACON (gf) 6

TWICE FRIED POTATOES 6
garlic aioli, herbs (v, gf)

SAUSAGE (gf) 6

PASTRIES

MONKEY BREAD 9
orange & cinnamon brioche, maple cream cheese frosting,
candied pecans (n)

BUTTERMILK BISCUITS 12
pimento cheese, nueske's ham, seasonal jam (v)

BRUNCH MAINS

HAM, EGG & CHEESE CROISSANT SANDWICH 15
nueske's ham, swiss, garlic aioli, kale salad

SMOKED SALMON TOASTIE 23
1979 pullman, dill creme, hard boiled egg, radish, capers,
winter greens, chives, twice fried potato

CRAB CAKE BENEDICT 28
maryland crab, english muffin, poached eggs,
heirloom tomato, dill pickle hollandaise,
breakfast potatoes (sh)

RICOTTA PANCAKES 15
maple syrup, berry compote, lemon chantilly (v)

CHICKEN & WAFFLE 22
honey rosemary chicken, cornbread waffle,
fried egg, country gravy

CHILAQUILES 17
salsa roja, ciabatta, crema, onion, black beans, queso fresco,
guacamole, sunny side up eggs, pico de gallo (v)
add: bacon 4 | chorizo 5

SHRIMP & GRITS 23
shrimp, bacon jam, anson mills grit, fine herbs (sh)

BIRRIA GRILLED CHEESE 24
slow braised short rib, jus, pickled onions,
american & cheddar cheese, ciabatta

THE DAWSON BURGER 22
white cheddar, bacon jam, house pickles, satyr sauce,
tomato, lettuce, griddle onions, fries
add: avocado 2 | egg 2 | bacon 4

PLEASE JOIN US FOR BOTTOMLESS BURLESQUE BRUNCH
Select Sundays once a month from 12-2pm.
Visit the-dawson.com for more information and reservations.

PLEASE INQUIRE ABOUT OUR PRIVATE EVENT SPACES

(*) RAW · (GF) GLUTEN-FREE · (V) VEGETARIAN · (VG) VEGAN · (N) NUTS · (SH) SHELLFISH · (T) COOKED TO ORDER; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.
20% GRATUITY WILL AUTOMATICALLY BE APPLIED TO PARTIES OF 7 OR MORE

EXECUTIVE CHEF FRANCISCO NAREZ

SEASONAL COCKTAILS



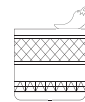
GTO 14

gin, gentian aperitif,
grapefruit, hops, thyme



THE WHITE STAG 16

teeling small batch, passionfruit,
amaro meletti, orgeat,
lemon, nutmeg, mint



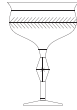
SOME LIKE IT HOT 16

reposado tequila, ilegal mezcal,
guava, agave, lime,
smoked jalapeno



CECI N'EST PAS UNE FRENCH MARTINI 16

vodka, pineapple, raspberry
pierre ferrand 1840 cognac,
lillet rosé, raspberry-vanilla sugar



RHUBARB-ELDERFLOWER COSMOPOLITAN 14

vodka, st. germain, rhubarb,
vanilla, lime



MY "CHERRY" AMOR 14

Mezcal, blood orange aperitif,
orange, lemon, cherry soda

RECOVERY MODE

PANCHO'S BLOODY MARY 15

chef's secret mix + chicago spirit vodka

Add a 'lil buddy' lager +3

TINY-TINI 5

espresso martini... but make it mini

Ready for a buzz? make it full-sized - 16

BOTTOMLESS MIMOSAS 29

2 hour maximum
with purchase of entrée



THE ROTATING DRIP

a shot of our ever-changing infusion

"UISQUE BAUGH": WATER OF LIFE 7 (1oz) | 14 (2oz)
irish whiskey, infused with apricot, chamomile, & warm spices

make it a gaelic whiskey sour | 16 (2oz)

make it a restorative hot toddy | 16 (2oz)

SPIRIT-FREE

BLOOD ORANGE N/APERITIF SPRITZ 13

martini & rossi floreale n/a bitter,
sparkling, blood orange

Make It Boozy! - add skeptic gin +3

BLACK CHERRY N/AI TAI 13

lyre's n/a cane spirit, lime, almond, pineapple,
black cherry, molasses bitters

Make It Boozy! - add aged rum +3

BUBBLES PLEASE 6

tost sparkling 'rose wine'

ATHLETIC BREWING COMPANY N/A BEER 8

Hazy IPA or Oktoberfest

HIGHBROW HIGHBALLS

fun booze + fancy fizz + garnish. ultimate post-modernism.

PASSIONFRUIT SPRITZ | 14

vodka, aperol, passionfruit, lemon, brut

RANCH ROMANCE | 14

el tesoro blanco, urupan charanda rum, lime,
strawberry, demi-sec bubbles

SEASONAL G+T | 14

served spanish-style:

glendalough botanical gin, lemon tonic, herb garnish

BEER 9

SHACKSBURY CIDER

Semi-Dry Cider - Vermont (5.2%)

POLLYANNA "ALLURE"

Fruit Punch Berlinerweisse Sour - Chicago (4.6%)

HARP

Pilsner - Ireland (5%)

FIRESTONE WALKER "CALI SQUEEZE"

Blood Orange Wheat - California (5%)

ELYSIAN BREWING "NIGHT OWL"

Spiced Ale - St. Louis, MO (5.4%)

SKETCHBOOK

Red Rye Ale - Chicago (5.5%)

MAPLEWOOD "JUICE PANTS"

Hazy IPA - Chicago (7%)

DOVETAIL "HEFEWEIZEN"

Wheat beer - Chicago (4.8%)

GUINNESS

Dry Stout - Ireland (5%)

MOODY TONGUE "CHOCOLATE CHURRO PORTER"

Spiced Dark Lager - Chicago (7%)

REVOLUTION "D.D.H. NELSON HERO"

Dry-Hopped Double IPA - Chicago (7.4%)



Every Tuesday - Friday 4-6pm
Specially priced cocktails,
wine, beer & snacks