THE DAWSON

CHICAGO ✶ EST. 2013

SUMMER 2023
BRUNCH

TO START

FRUIT PLATE 10
seasonal fruit, candied ginger (vg, gf)

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

SUPER GREEN SALAD 16
tuscan kale, spinach, arugula,
avocado, quinoa, pepita,
green goddess (v, gf)
add: chicken 8 | shrimp (sh) 16 | steak 21

WISCONSIN CHEESE CURDS 12
beer battered, curry ketchup (v)

CHICKEN FRIED LOBSTER 27
banana pepper, spicy ranch,
lemon (sh)

BRUNCH EMPANADA 12
sweet potato, scrambled egg,
queso fresco, seasonal jam (v)

SMOKED TROUT DEVILED EGGS 16
castelvetrano olive relish, fried garlic,
shaved radish, trout roe

PASTRIES

GUAVA & CREAM CHEESE MUFFIN 10
lemon meringue milk

COUNTRY STYLE BISCUIT 10
buttermilk biscuit, seasonal jam,
whipped butter (v)

SIDES

MAC & CHEESE 10
hook's cheddar, bacon, scallion

BACON (gf) 6

TWICE FRIED POTATOES 8
garlic aioli, herbs (v, gf)

SAUSAGE (gf) 6

BRUNCH MAINS

SMOKED SALMON 23
everything spice paris brest, chantilly cream, beets,
cucumbers, capers, lemon, tomatoes, shaved red onion

KHACHAPURI 24
sunny side up eggs, cherry tomatoes, jalapeno,
ricotta salata, mozzarella (v)

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

NUTELLA STUFFED FRENCH TOAST 17
fresh berry, whipped cream, maple syrup,
powdered sugar (v)

CHICKEN & WAFFLE 21
honey rosemary chicken, cornbread waffle,
fried egg, country gravy

HUEVO RANCHERO 16
corn tortilla, refried beans, salsa roja,
avocado, queso fresco, egg (v, gf)
add: chorizo 6 | chicken 8 | steak 21

SHRIMP & GRITS 21
shrimp, bacon jam, anson mills grit, fine herbs (sh)

BREAKFAST POKE BOWL 23
ahi tuna, persian cucumber, egg,
avocado, quinoa, fresno, edamame, carrot,
jasmine rice, ponzu vinaigrette

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

THE DAWSON BURGER 21
american cheese, griddle onion, satyr sauce,
house pickles, tomato, sesame bun
add: avocado 2 | egg 2 | bacon 4

SATYR SCRAMBLES

twice fried potatoes, '1979' multigrain, seasonal jam, butter

SMOKED SALMON 22
egg, crème fraîche, trout roe

WOODLAND MUSHROOM 18
egg, chive (v)

SPECK HAM 20
egg, hollandaise, chive

PLEASE INQUIRE ABOUT OUR PRIVATE EVENT SPACES

(*) RAW · (GF) GLUTEN-FREE · (V) VEGETARIAN · (VG) VEGAN · (N) NUTS · (S) 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.

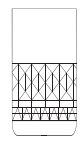
TO HELP DEFRAY RISING COSTS, A 3% SURCHARGE HAS BEEN ADDED TO THE BILL. IF YOU WOULD LIKE THIS REMOVED, PLEASE LET US KNOW. THANK YOU FOR YOUR CONTINUED SUPPORT

EXECUTIVE CHEF FRANCISCO NAREZ

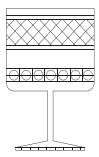
SEASONAL COCKTAILS 16

TWO OF A KIND
bison grass vodka, pineau
des charentes, williams pear,
bitters, lemon

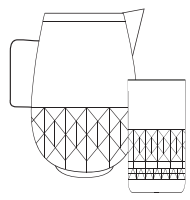
BRUNCH PUNCH
appleton estate signature
rum, campari, apricot,
pineapple, lime



MY CHERRY AMOR
ilegal mezcal,
blood orange aperitif,
citrus, black cherry bubbles



SPRITZ MAGNIFIQUE
bianco aperitivo, st. germain,
cavaillon melon, lemon, bubbles



SATYR SANGRIA
spanish rosé, pisco, guava, citrus
(per glass 15 / pitcher 65)

RECOVERY MODE

PANCHO'S BLOODY MARY 15
chef's secret mix + chicago spirit vodka

Add a 'lil' high life lager +3
Add slagel farms slim jim +1

TINY-TINI 5
espresso martini... but make it mini

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

PEACH-EE KEEN MIMOSA 12
lychee, peach, citrus, bubbles

For the table
carafe of juice + bottle of bubbles - 55

SPIRIT-FREE 13

COCONUT CADILLAC 13
lyre's amaretti, chai tea,
coconut, pineapple, cinnamon

Make it boozy! - add rum + amaretto blend +3

BUBBLES PLEASE 6
tost sparkling 'rose wine'

SIPPIN' PRETTY
seedlip spice 94, mallorca melon,
citrus, hopped bubbles, thym

Make it boozy! - add botanist gin +3

WELLBEING 'HELLRASIER' NA AMBER ALE 8

BEER

ERIS 'PEDESTRIAN' 8
Dry Cider - Chicago, IL (5.6%)

MIDDLE BROW 'YARD WORK' 8
Kolsch brewed w/ clover honey - Chicago, IL (4%)

ALARMIST 'CRISPY BOY' 7
Pilsner - Chicago, IL (4.9%)

STELLA ARTOIS 7
European Lager - Belgium (5%)

DOVETAIL 8
Vienna Lager - Chicago, IL (5.1%)

MOODY TONGUE 'ORANGE BLOSSOM' 8
Belgian-style blonde ale - Chicago, IL (5.4%)

FORBIDDEN ROOT 'PEACH WIT' 8
Witbier w/ peaches & botanicals - Chicago, IL (5.1%)

PERENNIAL 'SAISON DE LIS' 8
Belgian-style Saison - St. Louis, MO (5%)

WARPIGS 'FOGGY GEEZER' 8
Hazy IPA - Munster, IN (6.8%)

POLLYANNA 'LEXICAL GAP' 8
West Coast IPA - Lemont, IL (7.2%)

BROOKLYN 'BEL AIR' 8
Sour Ale - Brooklyn, NY (4.5%)

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

BEVERAGE MANAGER KRISTINE SCHRANZ