

THE DAWSON

CHICAGO ★ EST. 2013

FALL 2023

BRUNCH



TO START

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

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

POZOLE VERDE 14
pork, avocado, radish, cabbage,
oregano, pickled red onion, crispy
strips

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, curry ketchup (v)

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

BRUNCH EMPANADA 8
sweet potato, scrambled egg,
queso fresco, seasonal jam (v)

SMOKED TROUT DEVILED EGGS 10
castelvetrano olive relish,

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)

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

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

HUEVO RANCHERO 17
corn tortilla, refried beans, salsa roja,
avocado, queso fresco, egg (v, gf)
add: chorizo 6 | chicken 8 | steak 21

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

BREAKFAST POKE BOWL 24
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 22
white cheddar, bacon jam, house pickles, satyr sauce,
tomato, lettuce, griddle onions, fries
add: avocado 2 | egg 2 | bacon 4

SATYR SCRAMBLES



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

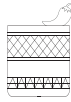
SMOKED SALMON 22
egg, crème fraîche, trout roe

WOODLAND MUSHROOM 19
egg, chive (v)

PLEASE INQUIRE ABOUT OUR PRIVATE EVENT SPACES

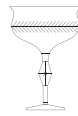
(*) RAW · (GF) GLUTEN-FREE · (V) VEGETARIAN · (VG) VEGAN · (N) NUTS · (SH) SHELLFISH · (T) COOKED TO ORDER; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED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

EXECUTIVE CHEF FRANCISCO NAREZ



SOME LIKE IT HOT

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



COSMOPOLITAN CONTINENTAL

kyrö pink, cocchi rosa, pink grapefruit, citrus bitters curacao, lime



GTO

gin, gentian aperitif, grapefruit, hops, thyme



THE GIBSON, CHICAGO-STYLE

citadelle cornichon gin, dry sherry, celery, sesame, sport pepper garnish



CECI N'EST PAS UNE FRENCH MARTINI

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



YE OLDE PAL

dewars 12 yr, amaro, sweet vermouth, orange bitters, burnt rosemary



COQUITO CON MEZCAL

ilegal mezcal, coconut, cream, ancho chile, cinnamon, cocoa

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

BOTTOMLESS MIMOSAS 24

2 hour maximum with purchase of entrée

Make it a Bottomless Bellini +5



THE ROTATING DRIP

a shot of our ever-changing infusion

SPICED 10-YEAR AGED RUM 7 (1oz) | 14 (2oz)

infused with vanilla, citrus & warm spices

make it an autumn-spiced daiquiri | 16 (2oz)

make it a hot toddy | 16 (2oz)

HIGHBROW HIGHBALLS 14

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

THE G+T

served spanish-style: botanist gin, fever tree mediterranean, herb garnish

ROCK N' RYE

high west rye, sprecher's cream soda, orange & cherry garnish

THE CHARLOTTE

zubrówka vodka, sidral mundet apple soda, cardamom bitters

SPIRIT-FREE

SIPPIN' PRETTY 13

seedlip spice 94, mallorca melon tea, citrus, hopped bubbles, thyme

Make It Boozy! - add botanist gin +3

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'

ATHLETIC BREWING COMPANY N/A BEER 8

Hazy IPA or Oktoberfest

BEER 9

SHACKSBURY CIDER

Semi-Dry Cider - Vermont (5.2%)

WEIHENSTEPHANER

German Pilsner - Germany (5%)

OLD NATION 'BOREAL'

Hoppy Lager - Michigan (5%)

POLLYANNA 'CRANBERRY ALLURE'

Cranberry - Orange Sour - Chicago, IL (4.6%)

ELYSIAN BREWING PUMPKIN ALE

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

SUN KING 'ELECTRIC REINDEER'

Gingersnap Brown Ale - Chicago (6%)

SKETCHBOOK BREWING 'SNOWY OWL'

Red Rye Ale - Chicago (5.5%)

ALARMIST 'LE JUS'

Hazy IPA - Chicago, IL (6.8%)

MOODY TONGUE 'CHOCOLATE CHURRO PORTER'

Spiced Dark Lager - Chicago (7%)

EVIL TWIN 'BEFORE/DURING/AFTER CHRISTMAS'

Winter Imperial IPA - Brooklyn (8%)



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