

# THE DAWSON

CHICAGO ★ EST. 2013

WINTER 2024

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)

**BREAKFAST POUTINE** 13  
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

**TORTA DE CHILAQUILES** 17  
salsa roja, ciabatta, crema, onion, 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

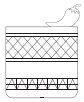
**PLEASE JOIN US FOR BOTTOMLESS BURLESQUE BRUNCH**  
Select Sundays once a month from 12-2pm.  
Visit the-dawson.com for more information and reservations.

### 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

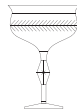
EXECUTIVE CHEF FRANCISCO NAREZ

# SEASONAL COCKTAILS



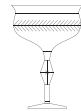
## SOME LIKE IT HOT 17

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



## "THE VARDØGR VARIATION" A VINTAGE MARTINI 18

botanist gin, pear vermouth, wormwood bitters, salted cucumber, grapefruit twist



## COSMOPØLJITÁN 16

reyka vodka, lingonberry-apple shrub, swedish punsch, lemon



## GTO 17

gin, gentian aperitif, grapefruit, hops, thyme



## CECI N'EST PAS UNE FRENCH MARTINI 17

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



## SVÅRT-MANHATTAN 18

knob creek rye, sweet vermouth, smoked amaro, salted licorice, coffee bitters, lemon twist



## GLÖGG 12

*served hot*  
spiced red wine, remy vsop, orange peel

# RECOVERY MODE

## PANCHO'S BLOODY MARY 15

chef's secret mix + chicago spirit vodka

Add a 'lil' high life 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

Make it a Bottomless Bellini +5



## HIGHBROW HIGHBALLS

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

### RANCH ROMANCE | 16

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

### STOCKHOLM 75 | 16

linie aquavit, rosehip-honey syrup, caraway, lemon, thyme, sparkling wine

### THE G+T | 15

*served spanish-style:*

kyrö rhubarb gin, fever tree elderflower tonic, mint & lime

## 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 (n)

Make It Boozy! - add house spiced rum +3

### BUBBLES PLEASE 6

tost sparkling 'rose wine'

### ATHLETIC BREWING COMPANY N/A BEER 8

Hazy IPA or Oktoberfest

## THE ROTATING DRIP

a shot of our ever-changing infusion

### SPICED 10-YEAR AGED RUM 9

infused with vanilla, citrus & warm spices

## BEER 9

### SHACKSBURY CIDER

Semi-Dry Cider - Vermont (5.2%) □

### CARLSBERG

Danish Pilsner - Denmark (5%) —

### EINSTÖCK

White Ale - Iceland (5%)

### OLD NATION "BOREAL"

Hoppy Lager - Michigan (5%)

### POLLYANNA "CRANBERRY ALLURE"

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

### ELYSIAN BREWING "NIGHT OWL"

Spiced Wheat 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%)



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