

# Greenway TAP

## STARTERS

**BAKED GOAT CHEESE MARINARA** | \$13 | with sourdough croutons and fresh basil **alg veg**

**KUNG PAO BRUSSELS SPROUTS** | \$14 | with cashews, sesame **alg veg**

**ARANCINI** | \$14 | with mozzarella, fresh tomato sauce, parmesan, and basil **alg**

**MEZZE PLATTER** | \$18 | shareable | traditional hummus, tzatziki sauce, Persian cucumbers, marinated artichokes, carrots, cherry tomatoes, roasted peppers, medjool dates, fresh mozzarella, couscous salad, grilled pita bread | add grilled chicken \$7 | add Atlantic salmon \$9 | add (2) marinated portabella \$6 | **alg veg**

**CHICKEN MEATBALLS** | \$14 | with polenta, spicy tomato sauce, grilled pita **alg**

**ORECCHIETTE** | \$15 | with smoked chicken, caramelized onion, mushroom, parmesan, marsala cream sauce

**BEER-BATTERED CHEESE CURDS** | \$8 | Wisconsin cheddar, locally-brewed-beer batter, chipotle ranch **alg**

**FEATURED SOUP OF THE DAY** | \$7 | fresh ingredients, made in-house every day

## HEALTHY INSPIRATIONS

**ASIAN BEEF NOODLE SALAD** | \$16 | napa, scallions, peppers, mango, cucumber, cilantro, snow peas, noodles, ginger soy dressing with sliced marinated skirt steak **alg**

**SOUTHWEST SALAD** | \$17 | blackened chicken, fresh corn, peppers, tomato, cilantro, queso fresco, pepitas, quinoa, napa, arugula, tortilla strips and avocado, cilantro lime vinaigrette

**LOCAL FARMERS MARKET SALAD** | \$14 | artisan mixed lettuce, grape tomatoes, English cucumbers, spiced pecans, mandarin oranges, edamame, goat cheese crumbles, champagne vinaigrette | add grilled chicken \$7 | add Atlantic salmon \$8 | add (2) marinated portabella \$5 | **gf alg**

## SWEETS

**CARROT CAKE** | \$8 | shareable, cream cheese icing, cream anglaise **alg veg**

**CHOCOLATE TRIO** | \$16 | shareable, mousse cake, mousse, chocolate Nutella gelato, Honduran chocolate brownie, berries, whipped cream

**GELATO** | \$6 | salted caramel, Tahitian vanilla, strawberry, or chocolate Nutella

## FEATURED PLATES

INCLUDES CHOICE OF spring green salad or broccoli salad

**BLACKENED ATLANTIC SALMON FILLET** | \$25 | fresh corn, potato, and arugula salad, yellow pepper coulis, cilantro oil **gf**

**BERKSHIRE HERITAGE PORK MEDALLIONS** | \$23 | sweet onions, roasted potato, poblano, red and yellow bell peppers and smoked bacon, light broth **gf**

**GRILLED BEEF TENDERLOIN** | \$29 | 8-ounce grilled choice Angus beef tenderloin, demi-glaze, dauphinoise potato, and roasted winter vegetables **alg**

**BREAST OF CHICKEN TRIBELLA** | \$23 | smoked bacon, mushroom, tomato, and herb, chicken au jus, with polenta and harvest vegetables

**GRILLED SKIRT STEAK** | \$26 | 8 ounces grilled marinated skirt steak with chimichurri sauce, crispy smashed potato, grilled asparagus and green onion,

## BURGER & SANDWICHES

CHOICE OF french fries, broccoli salad or house-made potato chips

**GREENWAY TAP BURGER** | \$15 | two Angus beef chuck, short-rib patties, sharp cheddar or pepper jack cheese, caramelized onions, roasted tomato, dill pickles, bistro sauce, toasted brioche bun | add fried egg \$3 | add applewood-smoked bacon \$2 |

**BISTRO CHICKEN** | \$16 | marinated grilled chicken breast, bacon, sharp cheddar cheese, avocado, bistro sauce, lettuce, tomato, onion, brioche bun **alg**

**WOOD-SMOKED PULLED PORK SHOULDER** | \$13 | house-made BBQ, topped with creamy cole slaw, fresh baked bun

**ROASTED BEEF FRENCH DIP** | \$15 | shaved local choice angus beef, au jus, giardiniera, horseradish aioli, crispy french roll

**VEGETARIAN LASAGNA** | \$16 | roasted vegetables, ricotta, mozzarella, marinara sauce **veg**

## LIL RANGERS 12 UNDER PAR

CHOICE OF french fries, mandarin oranges or broccoli

**MACARONI AND CHEESE** | \$6 | elbow macaroni in a creamy sauce

**CARROT < CUCUMBER < CELERY** | \$6 | with grapes, ranch dressing

**CHICKEN NUGGETS** | \$6 | ketchup, ranch, or barbecue sauce dip

gf | gluten-free | v | vegan | veg | vegetarian |

alg | contains allergen |

# Greenway TAP

## WINE

TORTOISE CHARDONNAY	\$8   \$24
ALVERDI PINOT GRIGIO	\$8   \$24
SHANNON RIDGE SAUVIGNON BLANC	\$9   \$27
SUBSTANCE CHARDONNAY	\$11   \$33
E. GUIGAL RHONE BLANC	\$12   \$36
AMERICAN VINTAGE RED BLEND	\$12   \$36
AVALON PINOT NOIR	\$8   \$24
WHIPLASH CABERNET	\$9   \$27
INTO THE WOODS CABERNET	\$15   \$45
GOLDEN WEST PINOT NOIR	\$14   \$42
TRAPICHE MALBEC	\$11   \$33
MINUITY ROSE	\$15   \$45
LA MARCA PROSECCO	\$8

## BOTTLES & CANS

MILLER LITE
BUD LIGHT
COORS LIGHT
STELLA ARTOIS
MODELO
CITY WATER - PINK LEMONADE
WHITE CLAW - MANGO
O'DOUL'S - REGULAR

## BEVERAGES

COKE
DIET COKE
SPRITE
COKE ZERO
LEMONADE
FANTA ORANGE
HOT TEA
TUGBOAT® COFFEE

## LOCAL SPIRITS

PLAYPEN VODKA	KOVAL WHISKEY
KOVAL GIN	SKEPTIC GINQUILA
WHISKEY ACRES BOURBON	NORTH SHORE RUM

## DUPAGE DRAFTS



SCAN FOR MENU

## THANK YOU

The Greenway Tap would like to thank the regional and local farms, service companies, and breweries that provide great products that we proudly serve here.

Supreme Lobster	Whittingham Meats
Gourmet Spice	Wisconsin Cheese and Curds
Mighty Vine	Alpha Baking
Turano Baking	Perfect Desserts
Gotham Greens	Lower Lakes Produce
Tugboat Coffee	Halperns Steak and Seafood
Bonne Maman	Melissa's Organics
Gamma Jo's Organics	More Brewing
Noon Whistle Brewing	Church Street Brewing
Elmhurst Brewing	Two Brothers Brewing
Miskatonic Brewing	Alter Brewing
Solemn Oath Brewing	Two Hound Red Brewing
Whiskey Hills Brewing	