

# 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, onion, 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

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

alg | contains allergen |

## 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 coleslaw, 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

# Greenway TAP

## WINE

LA MARCA PROSECCO	\$12   \$36
ALVERDI PINOT GRIGIO	\$9   \$27
SHANNON RIDGE SAUVIGNON BLANC	\$12   \$36
MINER SAUVIGNON BLANC	\$59
TORTOISE CREEK CHARDONNAY	\$9   \$27
SUBSTANCE CHARDONNAY	\$11   \$33
E. GUIGAL RHONE BLANC	\$10   \$29
SCHNEIDER NIERSTEINER HIPPIG RIESLING SPATLESE	\$16   \$48
MINUITY ROSÉ	\$13   \$39
AMERICAN VINTAGE RED BLEND	\$12   \$36
AVALON PINOT NOIR	\$10   \$29
GOLDEN WEST PINOT NOIR	\$14   \$42
WHIPLASH CABERNET	\$12   \$36
INTO THE WOODS CABERNET	\$15   \$45
TRAPICHE MALBEC	\$11   \$33
THE CRANE ASSEMBLY DISCIPLES ZINFANDEL BLEND BY DAVID PHINNEY	\$129

## BOTTLES & CANS

MILLER LITE  
BUD LIGHT  
COORS LIGHT  
STELLA ARTOIS  
MODELO  
CITY WATER - PINK LEMONADE  
WHITE CLAW - MANGO  
O'DOUL'S – REGULAR (N/A)

## BEVERAGES

COKE  
DIET COKE  
SPRITE  
LEMONADE  
HOT TEA  
TUGBOAT® COFFEE (regular or decaf)

## LOCAL SPIRITS

PLAYPEN VODKA  
KOVAL GIN  
WHISKEY ACRES BOURBON  
FEW AMERICAN WHISKEY

KOVAL WHISKEY  
SKEPTIC GINQUILA  
NORTH SHORE RUM

### FEATURED LOCAL SPIRIT

Whiskey Acres - Blue Popcorn

Made from blue popcorn - Caramel apple, toffee popcorn and fruit candies compliment the rich, warm oak and vanilla notes that finishes with complex wood spice.

## 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	