

Greenway TAP

STARTERS

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

BRUSSELS SPROUT NACHOS | \$14 | tortilla chips, cheese blend, muenster cheese sauce, pickled red onions, chile peppers, crispy brussels sprouts, fire-roasted corn salsa, cilantro cream | add grilled chicken \$4 | add blackened or grilled salmon \$6 | add marinated grilled portabella \$3 |

ROUND PRETZEL BITES | \$7 | warm beer-cheese dipping sauce

MEZZE PLATTER | \$14 | shareable | Traditional Hummus, Tzatziki sauce, English cucumbers, celery, carrots, tomatoes, roasted peppers, kalamata olives, marinated artichokes, grilled pita bread | add blackened or grilled chicken \$4 | add blackened or grilled salmon \$6 | add marinated portabella \$3 | **gf w/o pita**

GUACAMOLE AND TORTILLA CHIPS | \$9 | Alejandrina avocados, warm tortilla chips, pico de gallo, lime and pickled onion

HEALTHY INSPIRATIONS

BURRITO BOWL | \$12 | rice, black beans, roasted corn, guacamole, pico de gallo, shredded cheese, cilantro cream, queso fresco, toasted pepitas | add grilled chicken \$4 | add blackened or grilled salmon \$6 | add marinated grilled portabella \$3 | **gf**

NYC SUPERIORITY BURGER | \$12 | vegetarian burger, butter lettuce, dill pickle, tzatziki, pickled onions and harissa. **alg veg** COMES WITH SAME CHOICES AS SANDWICHES

gf | gluten-free | v | vegan | veg | vegetarian |
alg | contains allergen |

GREENS

GREEK SALAD | \$12 | romaine hearts, cucumbers, marinated olives, grape tomatoes, feta, red onions, pepperoncini, Mediterranean dressing **gf**

LOCAL FARMERS MARKET SALAD | \$11 | artisan mixed lettuce, heirloom tomatoes, English cucumbers, spiced pecans, mandarin oranges, edamame, goat cheese crumbles, champagne vinaigrette, **gf alg**

BROCCOLI CAESAR | \$13 | thinly sliced broccoli, romaine, rye croutons, shaved parmesan cheese, Caesar vinaigrette **alg**

GREENS ADDITIONS add blackened or grilled chicken \$4 | add blackened or grilled salmon \$6 | add marinated portabella \$3 |

BURGERS & SANDWICHES

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

GREENWAY TAP BURGER | \$14 | two Angus beef chuck, short-rib patties, sharp cheddar cheese, caramelized onions, roasted tomato, dill pickles, bistro sauce, toasted brioche bun | add applewood-smoked bacon \$2 | add fried egg \$2 |

CLASSIC FARMHOUSE BURGER | \$15 | 7-ounce certified Black Angus beef patty, choice of pepper jack, sharp cheddar, or smoked gouda cheese, lettuce, tomato, dill pickles, onion, roasted garlic aioli, toasted brioche bun | add applewood-smoke bacon \$2 | add fried egg \$2 |

BISTRO CHICKEN | \$15 | marinated grilled chicken breast, bacon, sharp cheddar cheese, avocado, bistro sauce, lettuce, tomato, onion, brioche bun

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

ULTIMATE CHICKEN SALAD | \$9 | celery, red grapes and sliced almonds, arugula, tomato, served in lettuce wraps or multigrain bread **gf w/ lettuce wrap**

Greenway TAP

FEATURED PLATES AFTER 3PM

INCLUDES spring green salad, fresh fruit, or broccoli salad

BLACKENED ATLANTIC SALMON FILLET | \$23 |
arugula, summer corn, fingerling potatoes, yellow pepper coulis, cilantro oil

BREAST OF CHICKEN CHAUSSEUR | \$20 | white wine, mushroom demi-glaze with tomato and basil, dauphinoise potato, organic vegetables

GRILLED BEEF TENDERLOIN | \$26 | 6-ounce grilled choice Angus beef tenderloin, demi-glaze, dauphinoise potato, spring vegetables

BREAST OF CHICKEN MILANESE | \$22 | lemon-caper butter sauce, mushroom-thyme rice pilaf, spring vegetables

WINE

TORTOISE CHARDONNAY	\$7 \$21
ALVERDI PINOT GRIGIO	\$7 \$21
SHANNON RIDGE SAUVIGNON BLANC	\$8 \$24
SUBSTANCE CHARDONNAY	\$10 \$30
E. GUIGAL RHONE BLANC	\$11 \$33
AVALON PINOT NOIR	\$7 \$21
WHIPLASH CABERNET	\$8 \$24
GOLDEN WEST PINOT NOIR	\$13 \$39
MINUITY ROSE	\$14 \$42
LA MARCA PROSECCO	\$7

'LIL RANGERS 12 UNDER PAR

CHOICE OF french fries or fresh fruit

CHICKEN NUGGETS | \$6 | ketchup, ranch, or BBQ dip

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

CARROT < CELERY < CUCUMBER | \$6 | ranch dressing

VIENNA BEEF HOT DOG | \$6 |

SWEETS

SANDBAGGER CHOCOLATE MOUSSE | \$5 | salted almonds, chocolate chips, toasted meringue, alg

CLASSIC LEMON TART | \$6 | swiss meringue, raspberry sauce, alg

TWO SCOOP GELATO | \$6 | vanilla, strawberry gf salted caramel, or chocolate Nutella

CINNAMON PLANTAIN STRIPS | \$6 | brown sugar cream

LOCAL SPIRITS

PLAYPEN VODKA

KOVAL WHISKEY

KOVAL GIN

SKEPTIC GINQUILA

NORTH SHORE RUM

MALORT

WHISKEY ACRES BOURBON

DUPAGE DRAFTS MENU

