

Greenway

TAP

STARTERS

BAKED GOAT CHEESE MARINARA | \$13 | with sourdough crostini 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 | \$19 | 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 | \$18 | 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**

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

FEATURED PLATES

INCLUDES CHOICE OF spring greens 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 | \$24 | sweet onions, roasted potato, poblano, red and yellow bell peppers and smoked bacon, light broth **gf**

GRILLED BEEF TENDERLOIN | \$31 | 8-ounce grilled choice Angus beef tenderloin, demi-glace, dauphinoise potato, and roasted winter vegetables **alg**

BREAST OF CHICKEN TRIBELLA | \$24 | smoked-bacon, mushroom, tomato, and herb, chicken au jus, with polenta and harvest vegetables

GRILLED SKIRT STEAK | \$29 | 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 | \$16 | 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 | \$15 | house-made BBQ, topped with creamy coleslaw, fresh baked bun

ROASTED BEEF FRENCH DIP | \$17 | shaved local choice angus beef, au jus, giardiniera, horseradish aioli, crispy French roll

VEGETARIAN LASAGNA | \$18 | 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

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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
O'DOUL'S – REGULAR (N/A)
PHASE THREE – P3 PILSNER
DOGFISH HEAD – BLOOD ORANGE & MANGO
CITY WATER - PINK LEMONADE
TRULY – WILD BERRY

BEVERAGES

COKE
DIET COKE
SPRITE
LEMONADE
ICED TEA | brewed |
HOT TEA | variety |
TUGBOAT® coffee | regular or decaf |

LOCAL SPIRITS

PLAYPEN VODKA	KOVAL WHISKEY
KOVAL GIN	SKEPTIC GINQUILA
WHISKEY ACRES BOURBON	TWO BROTHERS RUM
FEW AMERICAN WHISKEY	BLAUM BROS VODKA

FEATURED DUPAGE DRAFTS

All the world-class draft beers served at The Greenway Tap are brewed right here in DuPage County.

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
Gramma 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	Skeleton Key Brewing
Goldfinger Brewing	