

starters

KUNG PAO BRUSSELS SPROUTS

brussels sprouts, cashews, scallions, pickled fresno chiles, sweetie drops, sesame seeds | 14 vg

WINGS*

SAUCE CHOICES: hot honey, buffalo, bbq or exotic ranch or bleu cheese dressing | sm 12 | lg 23

BASKET OF FRIES

our signature fries | 7 vn
signature + truffle and parmesan cheese | 10 vg
sweet potato | 9 vn

STEAK SLIDERS*

tenderloin medallions, shallot aioli, mushroom, white cheddar | 18

BARBACOA NACHOS*

tortilla chips, barbacoa beef, jalapeno and white cheddar cheese sauce, cheese blend, pico de gallo, scallions, cilantro cream | 19

CHICAGO-STYLE POUTINE*

our signature fries, house-made gravy, cheese sauce, giardiniera, Italian beef, over easy egg | 12

QUESADILLA

flour tortilla, chipotle, cheese blend, lettuce, sour cream, pico de gallo | 13 vg
add | chicken 5 | barbacoa 7 | mushroom 3

BEER-BATTERED CHEESE CURDS

Wisconsin cheddar, chipotle ranch | sm 8 | lg 15 vg

PEPPERONI BREAD*

mozzarella, pepperoni, garlic butter bread with marinara | 10

CAULIFLOWER WINGS

pickled fresno chiles, green onion
SAUCE CHOICES: buffalo ranch fusion, truffle parmesan or hot honey | 12 vg

PRETZEL STICKS

beer mustard made from a rotating DuPage draft beer and cheese sauce | 12 vg

SPICY BLT SLIDERS*

mini brioche, applewood smoked bacon, vine tomatoes, butter lettuce, sriracha mayo | 12

Greenway

TABLE & TAP

featured

CHOICE OF spring salad, broccoli salad or | soup of the day +2

GRILLED RIB EYE*

10oz ribeye, garlic mashed potatoes, asparagus, red wine demi sauce | 29 gf

CARROT-GINGER SALMON*

salmon fillet, carrot-ginger beurre blanc, fingerling potatoes, vegetable medley | 29 gf

CAJUN PASTA

penne pasta, arrabiata sauce, poblano peppers, mushrooms, cherry tomatoes, parmesan | 22 vg

QUINOA BOWL

red quinoa, yellow squash, toasted garbanzo beans, cherry tomatoes, cucumber, avocado, lemon-tahini dressing | 18 vn gf

add | chicken 5 | steak 8 | plant-based chicken 5 | salmon 8

add | chicken 5 | steak 8 | plant-based chicken 5 | salmon 8

SOUP OF THE DAY

fresh ingredients, made in-house daily | 7

salads

add | chicken 5 | steak 8 | plant-based chicken 5 | salmon 8 | make it a wrap +2

ASIAN SALAD

fresh cabbage, snap peas, carrots, bell peppers, crispy chow mein, green onion, hoisin, sesame ginger vinaigrette | 19 vn

CRISPY CAESAR

romaine lettuce, crispy chickpeas, parmesan, cherry tomatoes, croutons, creamy caesar dressing | 12

STRAWBERRY & FETA

spinach, crumbled feta, fresh strawberries, candied pecans, red onion, balsamic dressing | 14 vg gf

sweets

CHURROS vanilla mousse, caramel sauce | 9 vg

S'MORE BROWNIE chocolate Nutella gelato, graham crackers and bruleed marshmallow | 8 vg

CHOCOLATE TORTE flourless, raspberry sauce | 8 gf vg

GELATO vanilla, chocolate Nutella, strawberry, salted caramel | 6 vg

WHISKEY-CARAMEL DONUTS powdered sugar | 11 vg

sides

GARLIC MASHED POTATOES | 7

SPRING SALAD | 6

BROCCOLI SALAD PLATE | 6

HOUSEMADE CHIPS | 5

CHEF'S VEGETABLES | 6

vn | VEGAN gf | GLUTEN FREE vg | VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

CHOICE OF our signature fries, house-made chips, broccoli salad or | sweet potato fries +2

TAP BURGER*

custom blend patties, sharp cheddar or pepper jack, caramelized onions, dill pickles, bistro sauce, toasted brioche bun | 17

add | bacon 4 | egg 3
sub | beyond burger 3

BLACKENED SALMON*

house-made blackened salmon patty, mixed greens, tomato, red onion, lemon dill mayo, toasted brioche bun | 18

STEAK SANDWICH*

seasoned steak, arugula, caramelized onions, demi-glace, herbed butter, Swiss cheese on French | 20

VEGGIE STACK

miso-glazed eggplant, arugula, tomato, onions, pickled carrot and cucumbers, roasted garlic aioli, multigrain | 15 vg

BISTRO CHICKEN*

marinated grilled chicken, applewood smoked bacon, sharp cheddar, avocado, lettuce, tomato, onion, bistro sauce, toasted brioche bun | 17

sub | plant-based chicken 3

PASTRAMI REUBEN*

thinly sliced pastrami, Swiss cheese, sauerkraut, thousand island dressing, marbled rye | 16

TURKEY CLUB*

hickory-smoked turkey breast, applewood smoked bacon, tomato, butter lettuce, herbed cream cheese, multigrain bread | 15

wraps

BLACK BEAN & AVOCADO

black beans, quinoa, bell peppers, red onion, lettuce, tomato, avocado, cheese blend, chipotle sauce, flour tortilla | 14 vg

PESTO CHICKEN*

seasoned chicken, mozzarella, lettuce, tomato, red onion, applewood smoked bacon, basil-pesto ranch, tomato-basil tortilla | 16

TUSCAN CHICKEN*

grilled chicken, spinach, roasted red pepper, crumbled feta, Tuscan sauce, avocado, tomato-basil tortilla | 17

handhelds

COCKTAILS

BELLINI | 13
PEACH OR MANGO

SUMMER SPRITZ | 13
rose, lychee puree, elderflower, tonic

BLACKBERRY BOURBON | 14
whiskey, acorn bourbon, triple sec, lemon, plum bitters, blackberries

GRAPEFRUIT MARGARITA | 16
casamigos reposado, grapefruit, lime serrano syrup, cayenne salt

WATERMELON TINI | 15
koyal gin, watermelon pucker, lemon, elderflower syrup

MOCKTAILS

LAVENDER LEMONADE | 7

NOT SO COSMO | 12
ritual tequila alt, cranberry, lime

JUST PEACHY | 10
seedlip grove, peach, soda

BOTANICAL BLISS | 10
seedlip garden, lemon, lavender, soda

VIRGIN MULE | 11
ritual tequila alt, ginger beer, lime

BEE'S KNEES | 12
ritual whiskey alt, lemon, honey

BUD LIGHT | 6

COORS LIGHT | 6

MICHELOB ULTRA | 6

MILLER LITE | 6

MODELO | 7

STELLA ARTOIS | 7

YUENGLING LAGER | 6

LONGSNAPPER IPA | 8

OBERON SEASONAL | 7

PRAIRIE PATH | 6
TWO BROTHERS

cans

PIXEL DENSITY | 9
PHASE THREE

P3 PILSNER | 8
PHASE THREE

BLOOD ORANGE & MANGO | 8
DOGFISH HEAD

CAZADORES | 8
PALOMA

HIGH NOON | 8
PEACH

TRULY - WILD BERRY | 7

SUNBEAM PILS (N/A) | 7
GO BREWING

NOT JUST ANOTHER STORY DIPA (N/A) | 7
GO BREWING

WHITE

ALVERDI
PINOT GRIGIO | ITALY

ZENATO
PINOT GRIGIO | ITALY

SHANNON RIDGE
SAUVIGNON BLANC | CALIFORNIA

MINER
SAUVIGNON BLANC | NAPA VALLEY,
CALIFORNIA

TORTOISE CREEK
CHARDONNAY | CALIFORNIA

NOVELLUM
CHARDONNAY | FRANCE

E. GUIGAL
RHONE BLANC | RHONE VALLEY, FRANCE

9 | 27

11 | 33

12 | 36

| 66

9 | 27

12 | 36

10 | 30

wine

RED

LAPIS LUNA - LIMITED
RED BLEND | CALIFORNIA 12 | 36

AVALON
PINOT NOIR | CALIFORNIA 11 | 33

J. CHRISTOPHER
PINOT NOIR | WILLAMETTE VALLEY, OREGON | 60

WHIPLASH
CABERNET | CALIFORNIA 12 | 36

INTO THE WOODS
CABERNET | COLUMBIA VALLEY, WASHINGTON 15 | 45

TEXTBOOK
MERLOT | NAPA VALLEY, CALIFORNIA 17 | 51

TRAPICHE
MALBEC | MENDOZA, ARGENTINA 11 | 33

K VITNERS THE DEAL
SYRAH | WAHUKU SLOPE, WASHINGTON | 90

THE CRANE ASSEMBLY DISCIPLES
ZINFANDEL BLEND | NAPA VALLEY, CALIFORNIA | 129

BUBBLES & SWEET

SCHNEIDER
RIESLING SPATLESE | NIERSTEINER HIPPPING 16 | 48

CASTELLO DEL POGGIO
MOSCATO | ITALY 10 | 30

ROSE BLOOD
ROSE | FRANCE 15 | 45

LA MARCA
PROSECCO | ITALY 12 | 36

JAM JAR
SWEET RED BLEND | SOUTH AFRICA 9 | 27

DUPAGE DRAFTS

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