

starters

GREENWAY CHILI NACHOS *

tortilla chips topped with chili, shredded cheese, sour cream, pickled jalapenos, and pico de gallo | 17

BOURBON BBQ WINGS *

house made bbq with whiskey acres bourbon
DIP CHOICES: ranch or bleu cheese dressing
| sm 12 | lg 23

BUFFALO WINGS *

traditional mild buffalo sauce
DIP CHOICES: ranch or bleu cheese dressing
| sm 12 | lg 23

PORK TENDERLOIN SLIDERS *

pork tenderloin, arugula, balsamic glaze, apple chutney, and gouda cheese, mini brioche | 14

STEAK SLIDERS *

tenderloin medallions, shallot aioli, mushrooms, smoked gouda cheese, mini brioche | 18

MAPLE BALSAMIC BRUSSELS SPROUTS

crispy brussels sprouts, shallots, cranberries, pecans, apples, feta cheese, and maple-balsamic drizzle | 14
vg gf

SPINACH & ARTICHOKE DIP

house made with spinach, artichoke hearts, cream cheese, mozzarella, and parmesan, served with tortilla chips | 12 vg

MAC & GOUDA BITES *

smoked gouda, bacon, macaroni, breaded and fried, served with tomato dipping sauce and sweet chili glaze | 12

JUMBO PRETZEL SHARE-A-BOARD *

warm jumbo pretzel with cheddar and pepper jack cheese, salami, prosciutto, grapes, apples, candied pecans, spicy jelly, and cheese sauce | 25

QUESADILLA

flour tortilla, chipotle, cheese blend, lettuce, sour cream, and pico de gallo | 13 vg
add | chicken 5 | ancho-spiced black beans 3

Greenway

TABLE & TAP

featured

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

GRILLED RIB EYE *

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

CHICKEN MARSALA *

breaded chicken breast, broccoli, cremini mushrooms, garlic, shallots, and angel hair pasta | 26

SHEPHERD'S PIE *

slow-cooked ground lamb in demi sauce with peas, carrots, mixed cheese, topped with garlic mashed potatoes | 25 gf

MAPLE-INFUSED MAHI-MAHI *

seared mahi-mahi with pea purée, roasted sweet potato, and herb-roasted fingerling medley | 29 gf

BONE-IN PORK CHOP *

grilled 8oz bone-in pork chop glazed with apple cider sauce, sweet potato mash, and sautéed spinach | 26 gf

RAVIOLI

spinach and cheese ravioli, butternut squash sauce with sautéed spinach, and parmesan cheese | 22 vg

healthy inspirations

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

SPICY SOUTHWEST SALAD

romaine lettuce, ancho-spiced black beans, cherry heirloom tomato, roasted red pepper, red onion, mixed cheese, avocado, and spicy ranch | 17 vg

ROASTED BEET PLATE

red and golden beets, arugula, goat cheese, roasted almonds, crispy prosciutto, and citrus dressing | 18

WINTER HARVEST BOWL

quinoa, roasted sweet potato, brussels sprouts, carrot, crispy kale, cherry heirloom tomato, and green goddess dressing | 18 vg gf

sweets

CHOCOLATE TORTE

flourless chocolate torte with whip cream and mixed berry sauce | 8 gf vg

SEASONAL CRÈME BRÛLÉE

ask your server for today's flavor | 12 vg gf

IRISH CRANBERRY BREAD PUDDING

house made bread pudding with caramel-whiskey sauce, and vanilla ice cream | 10 vg

PUMPKIN SWIRL CHEESECAKE

caramel, candied pecans, whipped cream, and graham cracker crust | 7 vg

sides

SOUP OF THE DAY | 7

GREENWAY CHILI * | 8

SPRING SALAD | 6

HARVEST APPLE SALAD | 6

CHEF'S VEGETABLES | 6

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

TAP BURGER *

custom blend patties, caramelized onion, dill pickles, bistro sauce, cheddar or pepper jack cheese, 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, brioche bun | 18

BISTRO CHICKEN *

marinated grilled chicken, applewood smoked bacon, sharp cheddar, avocado, lettuce, tomato, onion, bistro sauce, brioche bun | 17
sub | plant-based chicken 3

CUBAN *

pulled pork, honey-roasted ham, pickles, Swiss cheese, shallot aioli, and mustard-mayo sauce, pressed French roll | 16

GRIDDLED CAPRESE

basil pesto, fresh mozzarella, arugula, heirloom tomato with aged balsamic glaze, French roll | 15 vg

wraps

BLACK BEAN & AVOCADO

ancho-spiced black beans, quinoa, bell peppers, red onion, lettuce, tomato, avocado, cheese blend, chipotle sauce, flour tortilla | 14 vg
add | chicken 5 | plant-based chicken 5

BUFFALO CHICKEN *

grilled chicken tossed in mild buffalo sauce, iceberg lettuce, tomato, red onion, ranch, mixed cheese, flour tortilla | 16
sub | plant-based chicken 3

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

handhelds

vn | VEGAN gf | GLUTEN FREE vg | VEGETARIAN

COCKTAILS

MAPLE OLD FASHIONED
koyal four grain whiskey, maple syrup, bitters | 14

SPIKED CAMPFIRE COCOA
bailey's, peppermint schnapps, hot cocoa, toasted marshmallow | 13

ESPRESSO MARTINI
pollyanna vodka, fever tree espresso, kahlua | 14

HOLIDAY WHISKEY SOUR
whiskey acres bourbon, cranberry simple syrup, bitters, orange juice | 15

CRANBERRY GIN FIZZ
koyal gin, prosecco, cranberry simple syrup | 13

AUTUMN CIDERITA
casamigos tequila, orange liqueur, apple cider, lime juice, cinnamon simple syrup | 14

ORANGE SPICE MARGARITA
casamigos reposado, orange juice, lime juice, agave nectar, bitters, cinnamon | 16

SPICY BLOODY MARY
jalapeño and peppercorn infused pollyanna vodka, longbranch bloody mix | 11

GHOSTED MARIA
ghost pepper infused terramana tequila, lemon juice, longbranch bloody mix | 14

CRANBERRY APEROL SPRITZ
prosecco, aperol, cranberry simple syrup, soda | 14

SPICED PEAR MARGARITA
casamigos reposado, spiced pear liqueur, orange liqueur, fresh lime juice, agave | 16

mocktails

APPLE GINGER FIZZ
apple cider, lemon juice, ginger beer | 6

MAPLE CITRUS SMASH
orange juice, maple syrup, lemon juice, soda water | 6

GINGER ORCHARD
cranberry juice, apple cider, ginger ale | 6

beer

COORS LIGHT | 6

MICHELOB ULTRA | 6

MILLER LITE | 6

MODELO | 7

STELLA ARTOIS | 6

PIXEL DENSITY | 9
PHASE THREE

PRAIRIE PATH | 6
TWO BROTHERS

YUENGLING LAGER | 6

CARBLISS | 8
BLACK RASPBERRY | BLACK CHERRY

THE STORY DIPA (N/A) | 7
GO BREWING

SUNBEAM PILS (N/A) | 7
GO BREWING

white

ALVERDI
PINOT GRIGIO | ITALY 9 | 27

ZENATO
PINOT GRIGIO | ITALY 11 | 33

BLACK STALLION
SAUVIGNON BLANC | NORTH COAST, CALIFORNIA 15 | 45

STONELEIGH
SAUVIGNON BLANC | MARLBOROUGH, NEW ZEALAND 12 | 36

TORTOISE CREEK
CHARDONNAY | CALIFORNIA 9 | 27

NOVELLUM
CHARDONNAY | FRANCE 12 | 36

E. GUIGAL
RHONE BLANC | RHONE VALLEY, FRANCE 10 | 30

SCHNEIDER
RIESLING SPATLESE | NIERSTEINER HIPING, GERMANY 16 | 48

ROSE BLOOD
ROSE | FRANCE 15 | 45

DUPAGE DRAFTS

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

Enjoy!



wine

red

LAPIS LUNA - LIMITED
RED BLEND | CALIFORNIA 12 | 36

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

THE WINES OF FRANCIS COPPOLA
PINOT NOIR | MONTEREY COUNTY, CALIFORNIA 11 | 33

REAL WINE
CABERNET | COLUMBIA VALLEY, WASHINGTON 15 | 45

WHIPLASH
CABERNET | CALIFORNIA 12 | 36

TEXTBOOK
MERLOT | NAPA VALLEY, CALIFORNIA 17 | 51

TRAPICHE
MALBEC | MENDOZA, ARGENTINA 11 | 33

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

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

bubbles & sweet

CASTELLO DEL POGGIO
MOSCATO | ITALY 10 | 30

LA MARCA
PROSECCO | ITALY 12 | 36

JAM JAR
SWEET RED BLEND | SOUTH AFRICA 9 | 27

www.greenwaytap.com | 630.595.1800 | 900 n wood dale rd | addison

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