



## appetizers

### SCOTCH EGG

boiled egg, sausage, mustard, arugula  
9

### LAWRENCE AVENUE WINGS

sweet & spicy asian sauce  
\*also available buffalo style  
11

### FRIED CALAMARI

sweet chili sauce  
12

### CLASSIC FINGERS

traditional or buffalo  
10

### DEVILS ON HORSEBACK

bacon wrapped dates, chorizo, tomato chipotle sauce  
10

### TASTY PUPS

4 mini hotdogs with chili and all the fixins  
12

## fries

### GDT POUTINE

fan favorite at Chicago's Poutinefest  
"Chicago Style"  
italian beef gravy, cheese curds, giardiniera  
12

### FULLY LOADED FRIES

chili, cheddar, bacon, onion, jalapeno, sour cream  
10

### SARATOGA (THICK) CHIPS

malt vinegar, whiskey ketchup  
6

\*add over easy egg to fries  
1.5

## small buns

### PORK BELLY SLIDER

kimchi, watermelon  
5

### VENISON SLOPPY JOE

jalapeno, pickle  
5

## soup & chili

### GDT'S FAMOUS CHILI

kidney beans, jalapeno, onion, cheddar,  
SMALL 5 / LARGE 8

### TODAY'S HOUSE-MADE SOUP

CUP 4 / BOWL 6

## salads

### BUCKINGHAM

pan roasted salmon, romaine, arugula, radish, celery, peas, blue cheese, lemon dressing  
14

### GDT ROASTED CHICKEN

mixed greens, seasonal fruit, goat cheese, red-onion balsamic vinaigrette  
13

### WEDGE-ISH SALAD

iceberg, bacon, tomato, herbs, blue cheese  
11

### CAESAR

romaine, parmesan, house made croutons  
10

### COBB

mixed greens, roasted chicken, blue cheese, avocado, hard cooked egg, tomato, onion  
13

### SOUTH SIDE SALAD

mixed greens, grilled chicken, roasted corn, black beans, avocado, chipotle vinaigrette  
13

\*add over easy egg to any salad  
1.5

\*add grilled or blackened chicken  
4

## sides

### BRUSSEL SPROUTS

maple butter, walnuts  
6

### GDT CRISPY POTATOES

somerset bacon, blue cheese  
4

### MASHED POTATOES

4

### CHOW CHUN BROCCOLI

chili oil, peanuts  
6

### BAKED CAULIFLOWER

somerset bacon, blue cheese  
6

### DEVILED EGGS

3.5

## sandwiches

### ● GDT CRISPY-BRAISED BEEF

havarti, horseradish sauce, pretzel bun  
14

### BUFFALO CHICKEN

hot sauce, crumbled blue cheese, celery salad, brioche  
12

### ROASTED TURKEY

apple-wood bacon, arugula, gdt sauce, multigrain toast  
11

### CLASSIC TUNA MELT

house-made tuna salad, swiss cheese, marble rye  
10

### THE "UNITED STATES OF BACON" TRIPLE DECKER GRILLED CHEESE

cheddar, american, muenster, swiss, apple-wood smoked bacon, somerset house bacon, tomato, rye bread & white bread  
11

### FAMOUS CORNED BEEF

swiss, sauerkraut, thousand island, rye  
12.5

### BLACKENED CHICKEN

honey mustard, brioche bun  
11

### CHICAGO FRIED CHICKEN "SANGUICH"

apple-wood bacon, sriracha, mayo, brioche  
12

### BBQ SLOW BRAISED BOAR

house bbq sauce, cole slaw, brioche  
12

## burgers

### THE LEGEND

cheddar, pickle  
10.5

### THE BOOTLEGGER

american cheese, apple-wood smoked bacon, over easy egg, whiskey ketchup  
12

### CLASSIC PATTY MELT

cheddar, griddled onions, marble rye  
11

### ● CH-CA-CO ANGUS BURGER

somerset house bacon, watercress, gdt sauce  
14

### THE FEATURE

WGN CHICAGO'S BEST!  
pepper jack, griddled onion, guacamole tortilla strips  
12

gdt burgers are 1/2 pound USDA choice beef

veggie or turkey burger can be substituted on any of our burger sets

all burgers and sandwiches come with house fries

any of our sides can be substituted for a \$3 charge

● CH-CA-CO Angus Ranch Beef is exclusive to GDT, antibiotic & gh free, raised on grass and finished on bourbon distiller grains

## entrees

### FISH & CHIPS

tarter sauce, gdt sauce  
14

### KENTUCKY TRUCK STOP

pork chop, bourbon-sorghum, green beans, mashed potatoes, gravy  
18

## desserts

### FRIED NUTELLA SANDWICH

vanilla ice cream  
7

### CARROT CAKE

6

### SEASONAL FRUIT CRISP

vanilla ice cream  
6

# EST. 1921

IN 1872, IMMEDIATELY FOLLOWING THE GREAT CHICAGO FIRE OF 1871, JAMES McCOLE BUILT THIS TWO-STORY BALLOON FRAME WOODEN STRUCTURE WITH A DETACHED COTTAGE IN THE REAR. ENGINEER McCOLE RENTED THE FRONT OF THE BUILDING TO MR. LAWRENCE P. EK WHO RAN IT AS A GROCERY STORE WITH LIVING QUARTERS IN THE REAR COTTAGE.

FOLLOWING THE FIRE, CHICAGO PASSED A FIRE CODE ORDINANCE PROHIBITING CONSTRUCTION OF WOODEN COMMERCIAL BUILDINGS IN THE CENTRAL BUSINESS DISTRICT. 678 NORTH ORLEANS IS ONE OF THE FEW REMAINING FRAME STRUCTURES BUILT PRIOR TO THIS FIRE ORDINANCE.

THE RACKING (LEANING) OF THE BUILDING OCCURRED SHORTLY AFTER THE BUILDING SETTLED AND HAS BEEN THAT WAY FOR OVER 100 YEARS. IN 1921, VITO GIACOMO OPENED THE RESTAURANT ON THE 1ST FLOOR AND MANY OF THE BAR FIXTURES INSTALLED IN THE 20'S STILL EXIST IN THE PRESENT BAR AND RESTAURANT.

DURING PROHIBITION, A "GREEN DOOR" ON A RESTAURANT INDICATED THE PRESENCE OF A SPEAKEASY. TODAY, THE GREEN DOOR'S HIDDEN SPEAKEASY STILL EXIST AND IS ONE OF THE FEW AUTHENTIC SPEAKEASIES IN THE CITY.

OUR MISSION IS TO PRESERVE THE UNIQUE INTERIOR, RESPECT THE BUILDING'S ORIGINAL ARCHITECTURAL CHARACTER, AND REMAIN TRUE TO OUR CHICAGO ROOTS.

WELCOME TO THE GREEN DOOR TAVERN

for party and event info email us at  
[parties@greendoorchicago.com](mailto:parties@greendoorchicago.com)

follow on Instagram at  
**greendoorchicago**

