

GREEN DOOR BRUNCH

morning cocktails

the world's best bloody mary bar \$10
titos vodka, build your own bloody
GDT house bloody mary \$8
MANmosa \$10
pint glass of champagne & oj
morning michelada \$5
with 16oz PBR
salty dog \$7
titos vodka, grapefruit, salt rim

coffee

BIG SHOULDERS COFFEE, CHICAGO
french press \$5

starters

scotch egg \$8
boiled egg, sausage,
mustard, arugula
GDT poutine \$12
"Chicago Style" italian beef gravy,
cheese curds, giardiniera
add an over easy egg for \$2
classic chicken finger \$10
traditional or buffalo
wings \$11
lawrence ave. style with a sweet &
spicy asian sauce or buffalo style
fully loaded fries \$10
chili, cheddar, bacon, onion,
jalapeno, sour cream
deviled eggs \$3.5

sides

crispy potato \$4
bacon, blue cheese, green onion
apple-wood smoked bacon \$3
sausage \$3
brussel sprouts \$6
maple butter, walnuts
mixed greens \$3
tossed in a lemon vinaigrette
fresh fruit \$3
toast \$1
egg \$2

BRUNCH IS SERVED SATURDAY
& SUNDAY 10AM - 2PM

eggs and more

breakfast burrito- scrambled eggs, chorizo, spinach,
arugula, pepper jack, avocado, \$10
fried egg sandwich- 2 fried eggs, cheddar,
bacon, lettuce, tomato, red onion,
GDT sauce, on rye \$10
GDT omelet- pepper jack, green pepper, onion, tomato,
spinach, mushroom, bacon or sausage \$10
breakfast tacos- chorizo & braised pork, scrambled egg,
corn tortillas, cilantro, onion, queso, guacamole \$9
farmers breakfast- 2 eggs, bacon, sausage,
crispy potatoes, toast \$9
chilaquiles- 2 eggs, house made tortilla chips,
shredded chicken, cheddar, radish,
jalapeno, spicy GDT salsa \$10
GDT corned beef hash skillet- famous Green Door corned
beef, 2 eggs, swiss cheese, griddled onion \$9
fried nutella sandwich- strawberries preserves,
whipped cream \$8
waffles- with either bacon, berries, or pecans \$9

sandwiches and burgers

burger- the bootlegger- american cheese,
apple-wood smoked bacon,
over easy egg, whiskey ketchup \$12
triple decker grilled cheese and tomato soup- cheddar,
muenster, swiss, american,
apple-wood smoked bacon, house cured somerset bacon,
rye bread, white bread \$11
crispy-braised beef sandwich- havarti, horseradish sauce,
pretzel bun \$14
roasted turkey club- apple-wood smoked bacon, iceberg
lettuce, spicy mayo, tomato, hard boiled egg, swiss,
multigrain toast \$11
buffalo chicken- hot sauce, crumbled bleu cheese, celery
salad \$12

salads

cobb- mixed greens, roasted chicken, bleu cheese,
avocado, hard cooked egg, tomato,
onion, cilantro ranch \$13
the ridgemore- mixed greens, walnuts, cranberries, apples,
bleu cheese, vinaigrette \$10
spinach & berry- spinach, mixed berries, almonds, feta,
lemon vinaigrette \$10





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