



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

SAUSAGE STUFFED PEPPERS

tomato fondue
10

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

follow on Instagram at
greendoorchicago

