



appetizers

SCOTCH EGG

boiled egg, sausage, mustard, arugula
8

LAWRENCE AVENUE WINGS

sweet & spicy asian sauce

*also available buffalo style

10

FRIED CALAMARI

sweet chili sauce

10

CLASSIC FINGERS

traditional or buffalo

10

DEVILS ON HORSEBACK

bacon wrapped dates, chorizo, tomato

chipotle sauce

9

SAUSAGE STUFFED PEPPERS

tomato fondue

9

BRAISED LAMB SCRUMPETS

gdt sauce

8

fries

GDT POUTINE

fan favorite at Poutinefest 2014

"Chicago Style"

italian beef gravy, cheese curds,

giardiniera

9

FULLY LOADED FRIES

chili, cheddar, bacon, onion, jalapeno,

sour cream

9

SARATOGA (THICK) CHIPS

malt vinegar, whiskey ketchup

6

*add over easy egg to fries

1.5

salads

BUCKINGHAM

pan roasted salmon, romaine, arugula,

radish, celery, peas, blue cheese,

lemon dressing

13

GDT ROASTED CHICKEN

mixed greens, seasonal fruit, goat cheese,

red-onion balsamic vinaigrette

12

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

12

SOUTH SIDE SALAD

mixed greens, grilled chicken, roasted corn,

black beans, avocado, chipotle vinaigrette

12

*add over easy egg to any salad

1.5

*add grilled or blackened chicken

4

soup & chili

GDT'S FAMOUS CHILI

kidney beans, jalapeno, onion, cheddar,

SMALL 5 / LARGE 8

TODAY'S HOUSE-MADE SOUP

CUP 4 / BOWL 6

small buns

PORK BELLY SLIDER

kimchi, watermelon

5

VENISON SLOPPY JOE

jalapeno, pickle

5

burgers

THE LEGEND

cheddar, pickle

9.5

THE BOOTLEGGER

american cheese, apple-wood smoked

bacon, over easy egg, whiskey ketchup

10

CLASSIC PATTY MELT

cheddar, griddled onions, marble rye

10

● CH-CA-CO ANGUS BURGER

somerset house bacon, watercress,

gdt sauce

13

THE FEATURE

WGN CHICAGO'S BEST!

pepper jack, griddled onion, guacamole

tortilla strips

10

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 \$2 charge

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

sandwiches

● GDT CRISPY-BRAISED BEEF

havarti, horseradish sauce, pretzel bun

12

BUFFALO CHICKEN

hot sauce, crumbled blue cheese, celery

salad, brioche

10

ROASTED TURKEY

apple-wood bacon, arugula, gdt sauce,

multigrain toast

10

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

10

FAMOUS CORNED BEEF

swiss, sauerkraut, thousand island, rye

10

BLACKENED CHICKEN

honey mustard, brioche bun

10

CHICAGO FRIED CHICKEN "SANGUICH"

apple-wood bacon, sriracha, mayo,

brioche

10

BBQ SLOW BRAISED BOAR

house bbq sauce, cole slaw, brioche

10

entrees

● CH-CA-CO ANGUS STEAK OF THE DAY

cauliflower, blue cheese

25

FISH & CHIPS

tarter sauce, gdt sauce

13

KENTUCKY TRUCK STOP

pork chop, bourbon-sorghum, green

beans, mashed potatoes, gravy

18

desserts

FRIED NUTELLA SANDWICH

vanilla ice cream

6

SEASONAL FRUIT CRISP

vanilla ice cream

6

CARROT CAKE

6

sides

BRUSSEL SPROUTS

maple butter, walnuts

4

GDT CRISPY POTATOES

somerset bacon, blue cheese

4

CHOW CHUN BROCCOLI

chili oil, peanuts

4

BAKED CAULIFLOWER

bleu cheese, somerset bacon

4

MASHED POTATOES

4

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