



GREENWOOD



To Begin

Sourdough Toasts

BAKED GOAT CHEESE 16
warm goat cheese, red sauce,
herbed garlic toast
add an herbed garlic toast +3

AVOCADO & BURRATA 18
marinated tomatoes, pine nuts
add a toast +5

SMOKED SALMON 18
whipped cream cheese, capers,
pickled red onions, everything spice
add a toast +8

Sharable Starters

TRUFFLE MAC & CHEESE 14
cavatappi, three cheese black
truffle sauce *add bacon +2*

FRIED CALAMARI 18
mark's giardiniera, lemon aioli

CRAB CAKES 24
jumbo lump crab, remoulade,
jicama & carrot slaw

MUSSELS MARINIÈRE 18
white wine, shallots, toasted sourdough

CHILLED SESAME SPINACH 9
sesame soy dressing

SKILLET CORNBREAD 9
honey butter

CHICKEN WINGS 12
choose your sauce:
*buffalo + ranch, harissa + tahini
teriyaki + wasabi mayo*

SHRIMP COCKTAIL 24
tabasco & horseradish cocktail sauce

TUNA TATAKI 18
sesame crusted rare ahi tuna,
wasabi seaweed salad, teriyaki sauce,
grapefruit, almond coconut crunch

Sandwiches

DOUBLE CHEESEBURGER 18
griddled patties, american cheese, grilled onions,
b&b pickles *{add lettuce and tomato by request}*

TURKEY BURGER 18
havarti, pesto mayo, roasted tomato, crispy onions

CHICKEN BLT 17
bacon, lettuce, heirloom tomato, avocado mayo

Sandwich add-ons

bacon 2 • avocado 3 • truffle fries 2

all sandwiches served with choice of fries or side salad

Salads

GREENWOOD SALAD 17
arugula, apple, goat cheese, praline pecan,
cornbread croutons, balsamic vinaigrette

CHOPPED SALAD 17
tofu, napa cabbage, radicchio, cilantro, wonton crisps,
cashews, carrots, scallions, ginger soy vinaigrette

AHI TUNA SALAD 28
avocado, tomato, cucumber, green beans, scallions,
spring lettuces, citrus vinaigrette

PULLED CHICKEN COBB 19
avocado, tomato, bacon, hard boiled egg, ranch

Salad add-ons

*chicken (pulled or roasted) 7
salmon 12
chilled shrimp (each) 6*

*rare ahi tuna 12
falafel 6
tofu 6*

Entrées

Seafood

RAINBOW TROUT 31
beurre blanc, green beans,
toasted almonds

RARE AHI TUNA 33
edamame hummus, broccoli,
white miso sauce

SCOTTISH SALMON 34
bok choy & mushrooms,
mustard-soy glaze, sesame seeds

Vegetarian

ANCIENT GRAIN BOWL 18
quinoa & forbidden rice, baby spinach,
sweet potato, broccoli, pepitas,
feta, tahini, apricot vinaigrette

FALAFEL PLATE 19
jerusalem salad, tahini, harissa, pita

MUSHROOM LASAGNA 25
home made noodles, ricotta, red sauce

IMPOSSIBLE BURGER 18
cheddar, french's fried onions,
bbq sauce, ranch slaw

Steak & Chicken

SHORT RIB 36
polenta, red wine sauce

PRIME FILET MIGNON 45
usda prime, fries, truffle butter

ROASTED HALF BBQ CHICKEN 28
mashed potatoes
add a cornbread wedge +3

LEMON CHICKEN BREAST 25
lemon & white wine sauce,
sautéed broccoli

Sides

FRIES 9
truffle fries +2

BROCCOLI 9
spicy chili crisp

CAULIFLOWER STIR FRY 9
thai chili jam, carrot, celery, scallion

BRUSSELS SPROUTS 9
bacon, caramelized onions, lemon butter sauce

MASHED POTATOES 11
truffle butter

SIMPLY STEAMED 9
lemon, s & p

*broccoli
cauliflower
spinach*

Cocktails

EAU CLAIRE OLD FASHIONED 14
monnet cognac, cherry syrup,
orange wedge, angostura bitters,
smoked orange bitters, soda

MANHATTAN 14
rye, sweet vermouth,
dealer's choice bitters

DOS BESITOS 13
blanco & reposado tequilas,
pineapple and lime juices,
agave syrup, house grenadine

PAPER PLANE 13
bourbon, aperol, amaro, lemon juice

THEE GIN MARTINI 13
stirred suntory roku gin,
villa massa dry vermouth,
orange bitters

VODKA GIMLET 14
grey goose citron,
house lime cordial

CHOOSE YOUR MARGARITA 14
tequila, triple sec,
lemon & lime
served on the rocks

hibiscus *tajin rim*
passion fruit *salt rim*
classic *habanero tincture*

GREENWOOD COCKTAIL 14
greenwood vodka, freshly juiced pineapple, basil infusion, falernum, lime

Sparkling by the glass

nv PROSECCO 12
mirabello, veneto
italy

nv GAMAY BLEND ROSÉ 11
varichon & clerc, methode traditionnelle
france

make either a royale + \$1

White & Rosé by the glass

2022 PINOT GRIGIO 12
lagaria, trentino
italy

2022 SAUVIGNON BLANC 13
henri bourgeois, 'petit bourgeois', loire
france

2022 ALBARINO 11
castello do mar, rias baixas
spain

2021 CHARDONNAY 12
stephen vincent,
north coast, california

2021 CHARDONNAY 28
kistler, 'les noisetiers',
sonoma coast • preserved by coravin

2022 ROSÉ 11
villaviva, cotes de thau
france

Spirit-Free Cocktails

GOLDEN HOUR 11
ritual zero proof gin,
turmeric ginger chai, lemon

EL DIABLO 11
ritual zero proof tequila,
passion fruit, orgeat, serrano
spicy!

CLOUD 9 11
ritual zero proof tequila,
freshly juiced pineapple, coconut cream,
citrus

GREEN GO 11
ritual zero proof gin,
green tea, cucumber,
lime, mint

Beer & Cider

MILLER BREWING CO. 6
lite
milwaukee

HALF ACRE BEER CO. 8
pale ale, 'daisy cutter'
chicago

PACIFICO 6
lager
mexico

GREAT LAKES BREWING CO. 7
hazy ipa, 'hazecraft'
cleveland

MARZ COMMUNITY BREWING CO. 9
west coast ipa, 'synthesizer showroom'
chicago

OFF COLOR 9
czech style lager, 'tooth and claw'
chicago

DOVETAIL 10
hefeweizen
chicago

BROOKLYN BREWERY 7
imperial stout, 'black chocolate stout'
new york

THREE FLOYDS BREWING CO. 8
american wheat ale, 'gumballhead'
munster

ORIGINAL SIN 8
apple & blackberry cider, 'black widow'
new york

LAGUNITAS 6
ipNa, lagunitas
chicago • {non alcoholic}

Red by the glass

2021 PINOT NOIR 12
the pinot project
california

2021 MALBEC 13
la posta, 'fazzio', tupungato, mendoza
argentina

2021 SYRAH 11
vincent paris, vin de pays des collines
rhodaniennes • *france*

2022 TUSCAN BLEND 12
ciacci piccolomini d'aragona,
toscana rosso, tuscan • *italy*

2021 CABERNET SAUVIGNON 14
broadside • *paso robles*

**Book your next
private event with us**

please contact our event director:
Derrick Hill: dhill@greenwoodhw.com