

LUNCH MENU

SOUP OF THE DAY 7

Always House Made, Always Delicious

FRENCH ONION SOUP 9

Rich Veal Stock, Caramelized Onion, Gruyere Cheese, Toasted Ciabatta Croutons

THE \$15 LUNCH BOX

Served with your choice of Soup of the Day or House Salad

OVEN ROASTED FREE RANGE CHICKEN BREAST

Bone-in Chicken Breast, Honey Mustard Brussels Sprouts & Potatoes, Heirloom Carrots,
Champagne Gravy

PUMPKIN SEED BLACK BEAN BURGER

Black Bean & Rice Patty, Arugula, Tomato, Pumpkin Seed Basil Pesto, on a House Bun served
with Fries OR Served over a House Salad with no Bun

MUSSELS HOT POT

Creamy Red Pepper Broth with Arborio Rice, Roasted Corn, Shaved Fennel, Grilled Bread

BBQ ST LOUIS PORK SANDWICH

Boneless Ribs, Smothered in House BBQ on a Toasted Brioche Bun with Sharp Cheddar, Pickled
Slaw, Chipotle Aioli, House Fries

7Q PASTA

Campanelle in House Marinara with Roasted Vegetable Medley, Asiago

LUNCH SALADS

WARM FALL GREENS SALAD 12

Arugula with Warm Quinoa, Dried Cranberries, Shaved Brussels Sprouts, Crispy Prosciutto, and
Pistachio with Honey Mustard, Balsamic Reduction, and Whipped Goat Cheese

BABY KALE CAESAR 12

Crostini, Shaved Reggiano, Marinated White Anchovies

BUTTERLEAF WEDGE 13

Whole Butterleaf Lettuce, Bacon Lardons, Danish Bleu Cheese, Heirloom Cherry Tomatoes,
House Tarragon Ranch Dressing

PUMPKIN SEED PESTO CAPRESE 12

Fresh Mozzarella, Basil, Tomato, Balsamic Reduction, Pumpkin Seed Basil Pesto

ADD TO ENTREE SALADS

10 Oz Chicken Breast 10 Blackened Shrimp 14

6 Oz Marinated Skirt Steak* 15 King Salmon* 15



Before placing your order, please inform your server if a person in your party has a food allergy
* This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

LUNCH MENU

BURGERS & SANDWICHES

Our Burgers are crafted with 8 oz. of a Special Blend of Wagyu Brisket, Angus Rib Cap and Boneless Short Ribs

TAVERN BURGER* 15

Aged Cheddar, IPA Aioli, House Fries

MANHATTAN BURGER * 27

Chopped Filet Mignon added to Our Special Blend, Crispy Prosciutto, Fried Leeks, White Cheddar, Bacon Jam, Baby Kale, IPA Aioli, Garlic Asiago Fries

SHORT RIB DIP 16

Braised Short Rib, Caramelized Onion, Aged Swiss Cheese, Wild Mushrooms and Horseradish Aioli on Toasted Ciabatta, Served with French Onion Jus and House Fries

BUFFALO BLEU FREE RANGE CHICKEN SANDO 15

Baby Arugula, Tarragon Ranch, Caramelized Leeks, Avocado, House Bun

SMALL PLATES

7Q FAMOUS HOUSE MAC & CHEESE 13

Cavatappi Pasta, House Recipe Cheese Sauce, Buttery Bread Crumbs

SHRIMP EMPANADAS 18

Two House Made Empanadas with Jerk Seasoned Shrimp, Corn, Red Pepper, served with Shaved Fennel and House Ranch Dressing

CHICKEN LETTUCE WRAPS 15

Pulled Chicken, Butter Leaf Lettuce Cups, Sweet Chili Sauce, Pickled Slaw, Watermelon Radish, Almonds & Chipotle Aioli

ROASTED CAULIFLOWER 12

Cajun Roasted Cauliflower with Honey Mustard Dressing and Whipped Tarragon Chèvre

8 Oz FILET TIDBITS 22

Cast Iron Seared, Garlic Butter, Bordelaise, Wild Mushrooms, Asiago, Grilled Bread

7Q RIBS Single order 12 / Double Order 22

Saint Louis Pork Ribs, Chinese Black Vinegar Caramel Sauce, Watermelon Radish

TAVERN CHICKEN WINGS 6 wings for 12, 12 wings for 18, 18 wings for 24

Bacon Confit Crispy Jumbo Wings; Buffalo, House Sweet Chili, or Mordor Sauce

MEDITERRANEAN PLATE 13

House Made Za'atar Spiced Hummus with Artichoke Pesto, Feta, Olive Tapenade, Warm Pita, Preserved Oil

KETTLE CHIPS 10

Kettle Fried Idaho Potatoes, White Cheddar Fondue, Scallions, Bacon Lardons

DEVEILED EGGS 10

House Recipe with Pickled Jalapeno, Fried Capers, Worcestershire Reduction, Crispy Prosciutto

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