

# TAKEOUT – CURBSIDE – DELIVERY MENU

## SOUP / SALADS

### **SOUP OF THE DAY 5**

### **FRENCH ONION SOUP 8**

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

### **HOUSE SALAD 7**

Organic Farm Greens, Carrots, Cucumber, Heirloom Grape Tomatoes, Watermelon Radish, Sherry Vinaigrette

### **BABY KALE CAESAR 10**

Baby Kale in House Caesar with Crostini, Shaved Reggiano  
*Add Marinated White Anchovies 2*

### **BUTTERLEAF WEDGE 12**

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

*Add soup / salad to any entrée 3*

## ENTREES

### **FLAT IRON STEAK<sup>GF</sup> 28**

10 Oz Certified Angus Flat Iron served with House Bordelaise, Broccoli, House Mashed Potatoes

### **8-HOUR SHORT RIB<sup>GF</sup> 26**

Cabernet Braised Short Rib, Honey Mustard Brussels Sprouts & Potatoes, Baby Carrots, Fried Leeks, House Bordelaise Sauce

### **FREE RANGE CHICKEN<sup>GF</sup> 15**

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

### **VODKA PRIMAVERA PASTA<sup>V</sup> 15**

Campanelle in Vodka Sauce with Broccoli, Carrots, Cauliflower, and Asiago

### **KING SALMON\*<sup>GF</sup> 20**

7 Oz. Crispy King Salmon Filet served with Roasted Beet BBQ, Sweet Potato Chips, and Root Vegetable Succotash

### **WARM WINTER GREENS SALAD<sup>V GF</sup> 14**

Arugula, Poached Beets, Warm Quinoa, Shaved Brussels Sprouts, Mission Fig, Almonds, Honey Mustard, Balsamic Reduction, Whipped Goat Cheese

### **ADD TO DINNER SALADS OR PASTA**

Chicken Breast 8    Blackened Shrimp 9

Flat Iron Steak\*12    King Salmon\* 12

## APPETIZERS and SMALL PLATES

### **7Q's FAMOUS HOUSE MAC & CHEESE<sup>V</sup> 10**

Cavatappi Pasta, House Recipe Cheese Sauce, Buttery Breadcrumbs

### **3 CHEESE GRILLED CHEESE 12**

Tomato Bisque served with Grilled Cheese – Cheddar & Gruyere on Asiago Crusted Texas Toast

### **CHICKEN LETTUCE WRAPS<sup>GF</sup> 13**

Pulled Chicken on Butterleaf Lettuce with Sweet Chili Sauce, Pickled Slaw, Radish, Almonds, Chipotle Aioli

### **CRAB CAKE 13**

House Made King Crab Cake with Chimichurri, Arugula Salad, Citrus, Radish  
*Make it a Sandwich – Add \$2*

### **ROASTED CAULIFLOWER<sup>GF V</sup> 10**

Cajun Roasted Cauliflower with Honey Mustard Dressing and Whipped Tarragon Chèvre

### **MUSSELS 15**

Creamy Champagne Broth with Jasmine Rice, Roasted Corn, Red Pepper, Grilled Bread

### **7Q RIBS<sup>GF</sup> Single Order 10 / Double Order 16**

Saint Louis Pork Ribs tossed in your choice of House BBQ Sauce or Chinese Black Vinegar Caramel Sauce, served with Watermelon Radish

### **TAVERN CHICKEN WINGS<sup>GF</sup> 6 Wings for 8, 12 Wings for 12, 18 Wings for 18**

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

### **SHRIMP 14**

4 Jumbo Blackened Shrimp our House Cocktail Sauce, Worcestershire Reduction, Basil Pesto

### **MEDITERRANEAN PLATE<sup>GF V</sup> 10**

House Made Za'atar Spiced Hummus, Artichoke Pesto, Feta, Olive Tapenade, Warm Pita, Preserved Oil  
*Sub Veggies for Pita – Add \$2*

### **KETTLE CHIPS<sup>GF V</sup> 8**

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

### **DEVEILED EGGS<sup>GF</sup> 8**

House Recipe with Pickled Fresno Peppers, Fried Capers, Worcestershire Reduction, Crispy Prosciutto

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.

GF – Gluten Free or able to be made Gluten Free upon request

V – Vegetarian or able to be made Vegetarian upon request

# TAKEOUT – CURBSIDE – DELIVERY MENU

## BURGERS and SANDWICHES

*Our Burgers are Crafted with 8 oz. of a Special Blend of Wagyu Brisket, Angus Rib Cap and Boneless Short Ribs  
Substitute Chicken Breast on Request*

*All Burgers & Sandwiches served with House Made Potato Chips – Substitute House Fries for an additional \$2,  
Garlic Asiago Fries for an additional \$4, or Side Salad for an additional \$3*

### **NORTHPORT BURGER\* GF 16**

Topped with Crispy Pork Belly, White Cheddar Fondue, Fresh Horseradish, Sweet Potato Chips, IPA Aioli

### **MANHATTAN BURGER\* GF 16**

Topped with Crispy Prosciutto, Fried Leeks, Smoked Gouda, Bacon Jam, Baby Kale, IPA Aioli

### **KC BURGER\*GF 16**

Topped with Boneless Pork Rib Meat, House Made Potato Chips, House BBQ Sauce, Sharp Cheddar

### **PUMPKIN SEED BLACK BEAN BURGER GF V 12**

Black Bean & Rice Patty, Arugula, Tomato, Pumpkin Seed Basil Pesto, on a Bun **OR** Over a House Salad

### **ST LOUIS BBQ PORK SANDWICH 12**

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

### **LOS ANGELES DIP SANDWICH 12**

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

### **BUFFALO CHICKEN SANDWICH\*GF 12**

Free Range Chicken Breast, Buffalo Sauce, Blue Cheese Crumbles, Avocado, Tarragon Ranch, Baby Arugula, Caramelized Leeks, House Made Potato Chips

## BUILD YOUR OWN

### **7Q HOUSE BURGER\*GF 12**

Complimentary Toppings – Lettuce, Tomato, Red Onion, Pickle, Ketchup, Mayonnaise, Tarragon Ranch, IPA Aioli, BBQ Sauce, Fresh Horseradish

Cheese – American, Asiago, Cheddar, Blue, Smoked Gouda, White Cheddar Fondue

Sweet Potato Chips (add \$1), Avocado (add \$3), Wild Mushrooms (add \$2.50), Pickled Fresno Peppers (add \$2), Bacon Jam (add \$2), Pork Belly (add \$3), Pulled Pork Rib Meat (add \$3), Bacon (add \$2), Crispy Prosciutto (add \$2)

## SIDE ORDERS

**5**

Roasted Corn with Buffalo Feta Brûlée and Ranch

Crispy Brussel Sprouts & Potato Hash

Garlic Asiago Fries

**3**

House Fries

House Mashed Potatoes

Broccoli



**SEVEN QUARTS TAVERN – 688 FORT SALONGA ROAD, NORTHPORT**

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