

SEVEN QUARTS TAVERN SUMMER 2020 MENU

SOUP / SALADS

TOMATO BISQUE 5

FRENCH ONION SOUP 8

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 / house salad to any entrée 3

SIDES

7

Roasted Corn with Buffalo Feta Brûlée and Ranch Crispy Brussel Sprouts & Potato Hash

5

Garlic Asiago Fries

Onion Rings

House Mashed Potatoes

Broccoli

4

House Fries

ENTREES

FLAT IRON STEAK^{GF} 28

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

8-HOUR SHORT RIB^{GF} 26

Cabernet Braised Short Rib, Honey Mustard Brussels Sprouts & Potatoes,

Baby Carrots, Fried Leeks, House Bordelaise Sauce

FREE RANGE CHICKEN^{GF} 18

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

VODKA PRIMAVERA PASTA^V 18

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

KING SALMON*^{GF} 20

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

WARM QUINOA & GREENS SALAD^{V GF} 15

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^V 10

Cavatappi Pasta, House Recipe Cheese Sauce, Buttery Breadcrumbs

7Q RIBS^{GF} 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

CHICKEN LETTUCE WRAPS^{GF} 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^{GF V} 10

Cajun Roasted Cauliflower with Honey Mustard Dressing and Whipped Tarragon Chèvre

MUSSELS 17

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

FILET TIDBITS^{GF} 8 oz 15 / 16 oz 22

Seared with Garlic Butter, Bordelaise, Wild Mushrooms, Asiago, Grilled Bread

TAVERN CHICKEN WINGS^{GF} 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^{GF V} 12

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

Sub Veggies for Pita – Add \$2

KETTLE CHIPS^{GF V} 8

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

DEVILED EGGS^{GF} 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

SEVEN QUARTS TAVERN SUMMER 2020 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

OMAHA BURGER*^{GF} 16

Topped with BBQ & Buffalo Sauce, Pickled Jalapeños, Pepper Jack Cheese, and Onion Rings

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)

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 (*also available as a burger*)

PORTLAND 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

HAMPTONS CRAB CAKE SANDWICH 15

House Made King Crab Cake with Chimichurri, Arugula, Citrus, and Radish on a Toasted Brioche Bun with House Potato
Chips

SOFT TACOS

CHICKEN 5

Shredded Caribbean Spiced Chicken topped with House Pico, Shredded Lettuce, and Creamy Cilantro Dressing

PORK 5

Spicy BBQ Pork topped with Sweet Corn Slaw, Cheddar, and Scallions

FISH 5

Choice of Batter Fried or Grilled Cod topped with Avocado, Sweet Corn Slaw, and Créma

SHRIMP 6

Blackened Shrimp topped with House Pico, Shredded Lettuce, Feta, and Créma

SOFT TACO PLATTER 18

Choice of 3 Tacos served with Spiced Black Beans and Spanish Rice



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688 FORT SALONGA ROAD NORTHPORT, NY

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