

SUNDAY BRUNCH

Sunday until 3 pm

HOUSE FRENCH TOAST 12

Crème Brule Battered Thick Sliced Challa, Seasonal Jam, Choice of Country Sausage or Applewood Smoked Bacon

NUTELLA FRENCH TOAST 14

Captain Crunch Crusted French Toast, Nutella Filling, Candied Nuts, Choice of Country Sausage or Applewood Smoked Bacon

BANANA STUFFED FRENCH TOAST 15

Crème Brule Battered Thick Sliced Challa, Sliced Banana, Banana Custard, Cinnamon, Sugar, Seasonal Jam, Whipped Cream, Choice of Country Sausage or Applewood Smoked Bacon

8-HOUR SHORT RIB HASH^{GF} 18

Cabernet Braised Short Rib, Roasted Mushrooms, House Potatoes, Two Poached Eggs, Hollandaise

WILD MUSHROOM AND ARUGULA HASH^{VGF} 15

Seasonal Mushrooms with Arugula, Tarragon Chevre, House Potatoes, Two Poached Eggs, Hollandaise

WEEKLY, SEASONAL FRITTATA^{VGF} 18

3 Eggs Open Faced Omelette, Served with the Chef's Selection of Fresh Seasonal Ingredients and House Potatoes

EGGS BENEDICT^{GF} 15

Ham Steak, Poached Eggs, Hollandaise, Toasted English Muffin, Baby Kale, House Potatoes

CRAB CAKE EGGS BENEDICT 18

King Crab Cake, Poached Eggs, Hollandaise, Arugula, Tarragon, House Potatoes

TAVERN EGGS^{GF}

Two Eggs Any Style, Whole Wheat Toast, House Potatoes, and Your Choice of Bacon or Country Sausage 12

10 oz. Flat Iron Steak 24

Ham Steak 14

BISTRO OMELET^{VGF} 14

Three Large Eggs, Whole Wheat Toast, House Potatoes, and Three of the Following:

Cheddar, Asiago, Gruyere, Onions, Wild Mushrooms, Red Bell Peppers, Pulled Chicken, Ham, Applewood Smoked Bacon, Country Sausage, Avocado

STONE GROUND OATS^{VGF} 12

Stone Ground Oatmeal served with Candied Walnuts, Chia Seeds, Banana, Crème Anglaise

AVOCADO CAPRESE TOAST^V 10

Served with House Pesto, Fresh Mozzarella, Cherry Tomatoes, Balsamic Reduction
Add Two Fried or Poached Eggs 4

BRUNCH BURGER^{GF} 21

Our Special Blend of Wagyu Brisket, Angus Rib Cap, and Short Rib Served with a Fried Egg, Maple Glazed Bacon, Bloody Mary Jam, House Made Potato Chips

FOR THE HALF PINTS 8 (ages 10 and under please)

SCRAMBLED EGGS & BACON FRENCH TOAST & BACON

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

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BOTTOMLESS MIMOSA 19

BOTTOMLESS BLOODY MARY 21

Vodka, Horseradish and our Spicy House Recipe

TABLE OF MIMOSAS 32

Bottle of Bubbly served with a carafe of your choice of juice

**Two hour limit on bottomless drinks

BRUNCH SIDES

Two Eggs 5

Toast & House Jam 5

Bacon 4

Sausage 4

House Potatoes 4

Hollandaise 2 Avocado 3

NOT FEELING BRUNCHY?

SOUP OF THE DAY 7

FRENCH ONION SOUP 9

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

7Q HOUSE BURGER*^{GF} 19

Topped with Gruyere Cheese, IPA Aioli served with House Made Potato Chips

NORTHPORT BURGER*^{GF} 22

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

MANHATTAN BURGER*^{GF} 23

Topped with Crispy Prosciutto, Fried Leeks, Smoked Gouda, Bacon Jam, Baby Kale, IPA Aioli served with House Potato Chips

SHORT RIB DIP^{GF} 16

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

7Q MAC & CHEESE^V 13

Cavatappi Pasta, House Recipe Cheese Sauce, Buttery Bread Crumbs

8 Oz FILET MIGNON TIDBITS^{GF} 24

Cast Iron Seared, Garlic Butter, Bordelaise, Wild Mushrooms, Asiago, Crostini

7Q RIBS^{GF} Single Order 12 / Double Order 22

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

TAVERN CHICKEN WINGS^{GF} 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^{V^{GF}} 13

House Made Za'atar Spiced Hummus, Eggplant Caponata, Feta, Mediterranean Olives, Warm Pita, Preserved Lemon Oil

KETTLE CHIPS^{V^{GF}} 10

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

DEVILED EGGS^{GF} 10

House Recipe with Pickled Jalapeno, Crispy Prosciutto, Worcestershire Glaze

SEVEN QUARTS TAVERN – 688 FORST SALONGA ROAD, NORTHPORT

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