

# SEVEN QUARTS TAVERN WINTER 2020 MENU

## SOUP / SALADS

**SOUP OF THE DAY 6**

**7Q HOUSE CHILI 7**

**FRENCH ONION SOUP 8**

**HOUSE SALAD 9**

Organic Farm Greens, Carrots, Cucumber, Heirloom Grape Tomatoes, Radish, Champagne Vinaigrette

**BUTTERLEAF WEDGE 9**

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

**WARM QUINOA & GREENS SALAD<sup>V GF</sup> 16**

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

### **ADD TO ANY SALADS**

Chicken Breast 8    Blackened Shrimp 9

Flat Iron Steak\*12    King Salmon\* 12

## 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> 18**

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

**BUTTERNUT SQUASH RAVIOLI<sup>V</sup> 17**

With Tarragon Cream, Toasted Pepitas, Shaved Parmesan, and Avocado Oil

**KING SALMON\*<sup>GF</sup> 22**

8 Oz. Salmon Filet served with Roasted Beet BBQ, Baby Carrots, House Mashed Potatoes, and Beets

*Add soup of the day / house salad to any entrée 3*

## SIDES

Crispy Brussel Sprouts & Potato Hash 7

House Mashed Potatoes - Broccoli - Pickle Fries - House Fries with Beer Cheese Sauce - Onion Rings 5

House Fries 4

## APPETIZERS and SMALL PLATES

**7Q's FAMOUS HOUSE MAC & CHEESE<sup>V</sup> 11**

Trottole Pasta, House Recipe Cheese Sauce, Buttery Breadcrumbs

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

Saint Louis Pork Ribs tossed in your choice of Original Chinese, Kansas City, or Korean BBQ Sauce

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

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

**CRAB CAKE 14**

House Made King Crab Cake with Chimichurri, Arugula Salad, Citrus, Radish

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

Cajun Roasted Cauliflower with Honey Mustard Dressing and Whipped Tarragon Chèvre

**MUSSELS 17**

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

**FILET TIDBITS<sup>GF</sup> 8 oz 15 / 16 oz 24**

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

**SHRIMP 15**

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

**MEDITERRANEAN PLATE<sup>GF V</sup> 13**

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

**TAVERN DIPPER WEDGES<sup>GF V</sup> 12**

Fried Potatoes topped with Beer Cheese, Choice of Black Beans or House Chili, Shredded Cheddar, and Scallions

**DEVILED EGGS<sup>GF</sup> 9**

House Recipe with Pickled Jalapeño Peppers, Fried Leeks, Worcestershire Reduction, Crispy Prosciutto

**BUFFALO CHICKEN MEATBALLS 12**

8 Chicken Meatballs simmered in a Mild Buffalo Sauce over Blue Cheese Dressing and Topped with Celery Strips

## **TAVERN CHICKEN WINGS<sup>GF</sup>**

6 Wings for **8**, 12 Wings for **12**, 18 Wings for **18**

Jumbo Wings tossed with Your Choice of Sauce or Dry Rub

Sauces: Buffalo, Sweet Chili, Bar-B-Que, Korean Bar-B-Que, Honey Mustard, Garlic Parmesan

Dry Rub: Cajun, Lemon Pepper, Chipotle

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 WINTER 2020 MENU

## BURGERS and SANDWICHES

*Our Burgers are Crafted with a half pound of a Special Angus Blend of Brisket, Rib Cap, and Boneless Short Rib  
-Substitute Chicken Breast on Request-*

*All Burgers & Sandwiches served with House Made Potato Chips*

*-Substitute House Fries for an additional \$2, Pickle Fries for an additional \$4, or Side Salad for an additional \$3-*

### **NORTHPORT BURGER\*<sup>GF</sup> 16**

Topped with Crispy Pork Belly, Beer Cheese Sauce, Fresh Horseradish, Sweet Potato Crisps, Garlic Aioli

### **MANHATTAN BURGER\*<sup>GF</sup> 16**

Topped with Crispy Prosciutto, Fried Leeks, Smoked Gouda, Bacon Jam, Garlic Aioli

### **KC BURGER\*<sup>GF</sup> 16**

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

### **OMAHA BURGER\*<sup>GF</sup> 16**

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

### **BUILD YOUR OWN 7Q HOUSE BURGER\*<sup>GF</sup> 12**

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

Cheese (add \$2) – American, Gruyere, Asiago, Cheddar, Blue, Smoked Gouda, Pepper Jack

Wild Mushrooms (add \$2.50), Pickled Jalapeño Peppers (add \$2), Bacon Jam (add \$2), Pork Belly (add \$3), Pulled Pork (add \$3), Bacon (add \$2), Crispy Prosciutto (add \$2)

### **BUFFALO CHICKEN SANDWICH<sup>GF</sup> 14**

Free Range Chicken Breast, Buffalo Sauce, Blue Cheese Crumbles, House Ranch, Baby Arugula, Caramelized Leeks  
*(also available as a burger)*

### **SOUTHERN FRIED CHICKEN SANDWICH 12**

Triple Dipped Fried Chicken Breast served with your choice of Hoisin or Hot Honey, Topped with Mixed Fresh Greens

### **PORTLAND BLACK BEAN BURGER<sup>GFV</sup> 12**

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

### **ST LOUIS BBQ PORK SANDWICH 15**

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

### **LOS ANGELES DIP SANDWICH 15**

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

### **THREE CHEESE GRILLED CHEESE with CHILI 14**

Asiago crusted Texas Toast filled with Cheddar and Gruyere and Served with House Chili or Soup of the Day

## **DESSERTS**

Strawberry Cheesecake 10

Cinnamon Sugar Donut Bites 10

Chocolate Chip Brownie with Vanilla Ice Cream 12

Chocolate Chip Cookie Sundae 12



**SEVEN QUARTS TAVERN**

**688 FORT SALONGA ROAD NORTHPORT, NY**

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