

SEVEN QUARTS TAVERN SPRING 2021 MENU

SOUP / SALADS

SOUP OF THE DAY 6

7Q HOUSE CHILI 7

FRENCH ONION SOUP 8

HOUSE SALAD 10

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

BUTTERLEAF WEDGE 10

Butterleaf Lettuce, Bacon Crumbles, Bleu Cheese, Heirloom Tomatoes, Ranch Dressing

CAESAR SALAD 10

Romaine, Shaved Parmesan, Caesar Dressing

ARUGULA & BEET SALAD 11

Arugula, Goat Cheese Crumbles, Diced Beets, Champagne Vinaigrette

CAPRESE SALAD 12

Sliced Tomatoes, Mozzarella, Arugula, Balsamic

WARM QUINOA & GREENS SALAD^{V GF} 16

Arugula, Poached Beets, Warm Quinoa, Shaved Brussels, 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^{GF} 28

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

8-HOUR SHORT RIB^{GF} 26

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

FREE RANGE CHICKEN^{GF} 18

Pan Roasted Chicken Breast, Honey Mustard Brussels Sprouts & Potatoes, Sliced Carrots, Champagne Gravy

PENNE PASTA WITH SHRIMP OR CHICKEN 21 / 17

Grilled Shrimp or Chicken tossed with Penne, Asiago Cream Sauce, Sun Dried Tomatoes, Fresh Basil, Red Pepper Flakes

SEASONAL RAVIOLI^V 17

Selection rotated regularly – Ask your server for details

KING SALMON*^{GF} 22

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

SIDES

Crispy Brussel Sprouts & Potato Hash 7

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

House Fries 4

APPETIZERS and SMALL PLATES

7Q's FAMOUS HOUSE MAC & CHEESE^V 11

Trottole 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 Original Chinese, Kansas City, or Korean BBQ Sauce

CHICKEN LETTUCE WRAPS^{GF} 13

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

CRAB CAKE 14

Fresh Crab Cake with Chimichurri, Arugula, and Citrus

ROASTED CAULIFLOWER^{GF V} 10

Cajun Roasted Cauliflower with Honey Mustard Dressing and Whipped Tarragon Chèvre

MEDITERRANEAN PLATE^{GF V} 13

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

STEAK TIDBITS^{GF} 8 oz 15 / 16 oz 24

Premium Angus Cuts Seared with Garlic Butter, Bordelaise, Wild Mushrooms, Asiago, Grilled Bread

SHRIMP 15

4 Jumbo Blackened Shrimp our House Chipotle Cocktail Sauce and Basil Pesto

MUSSELS 17

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

TAVERN DIPPER WEDGES^{GF V} 12

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

DEVILED EGGS^{GF} 9

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

BUFFALO CHICKEN MEATBALLS 12

8 Chicken Meatballs simmered in a Mild Buffalo Sauce over Blue Cheese Dressing

TAVERN CHICKEN WINGS^{GF}

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

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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*^{GF} 16

Topped with Crispy Pork Belly, Beer Cheese Sauce, Horseradish Aioli, Onion Rings, Garlic Aioli

MANHATTAN BURGER*^{GF} 16

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

KC BURGER*^{GF} 16

Topped with Pulled Pork, House Made Potato Chips, House BBQ Sauce, Sharp Cheddar

BUILD YOUR OWN 7Q HOUSE BURGER*^{GF} 12

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

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^{GF} 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

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

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 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, and Citrus 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

Cheesecake (Ask your server for today's selection) 10

Cinnamon Sugar Donut Bites 10

Chocolate Chip Brownie with Vanilla Ice Cream 12

Chocolate Chip Cookie Sundae 12



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688 FORT SALONGA ROAD NORTHPORT, NY

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