

SEVEN QUARTS TAVERN SUMMER 2021 MENU

SOUP / SALADS

All cold salads may be made into a wrap at no additional cost!

SOUP OF THE DAY 7

7Q HOUSE CHILI 8

FRENCH ONION SOUP 10

HOUSE SALAD 12

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

BUTTERLEAF WEDGE 15

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

CAESAR SALAD 12

Romaine, Shaved Parmesan, Caesar Dressing

ARUGULA & BEET SALAD 14

Arugula, Goat Cheese Crumbles, Diced Beets, Champagne Vinaigrette

CAPRESE SALAD 14

Sliced Tomatoes, Mozzarella, Arugula, Balsamic

WARM QUINOA & GREENS SALAD^{V GF} 18

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

ADD TO ANY SALADS

Chicken Breast 10 Blackened Shrimp 12

8 Oz. Filet Steak*15 King Salmon* 14

APPETIZERS AND SMALL PLATES

7Q's FAMOUS HOUSE MAC & CHEESE^V 14

Trottole Pasta, House Recipe Cheese Sauce, Buttery Breadcrumbs – Options to add Chili, Short Rib, BBQ Pulled Pork, Bacon, Buffalo Chicken, Mushrooms, or Sun-Dried Tomato & Basil (add \$3)

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} 15

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.

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

CRAB CAKE 18

Fresh Crab Cake with Chimichurri, Arugula, and Citrus

MEDITERRANEAN PLATE^{GF V} 15

Spiced Hummus, Artichoke Pesto, Feta, Olive Tapenade, Warm Pita, Preserved Oil

Sub Veggies for Pita – Add \$2

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

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

MUSSELS 18

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

TAVERN DIPPER WEDGES^{GF V} 15

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

BUFFALO CHICKEN MEATBALLS 12

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

TAVERN CHICKEN WINGS^{GF} 15

10 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, Hot F'in Chicken

CUTTING BOARD ENTREES

Entrees served with House Mashed Potatoes and Seasonal Vegetable

SKIRT STEAK^{GF} 30

12 Oz Certified Angus Inside Skirt Steak with House Bordelaise

8-HOUR SHORT RIB^{GF} 29

Cabernet Braised Short Rib with House Bordelaise Sauce

FREE RANGE CHICKEN^{GF} 22

Roasted Chicken Breast with Champagne Gravy

KING SALMON*^{GF} 25

8 Oz. Salmon Filet

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PASTA

PENNE PASTA WITH SHRIMP OR CHICKEN 24 / 20

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

FIVE CHEESE TORTELLINI^V 20

A Blend of Cheeses Rolled in Pasta and Served in Fresh 7Q Vodka Sauce with Shaved Parmesan

SIDES

Crispy Brussel Sprouts & Potato Hash 9

Mashed Potatoes – Seasonal Vegetables - House Fries with Beer Cheese Sauce - Onion Rings 5

House Fries 4

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, or Side Salad for an additional \$3-

7Q HOUSE BURGER*^{GF} 13

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

Mushroom (\$2.50), Pickled Jalapeño Pepper (\$2), Bacon Jam (\$2), Pork Belly (\$3), Pulled Pork (\$3), Bacon (\$2)

7Q HOUSE CHICKEN SANDWICH (Grilled or Fried) 14

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

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

Mushroom (\$2.50), Pickled Jalapeño Pepper (\$2), Bacon Jam (\$2), Pork Belly (\$3), Pulled Pork (\$3), Bacon (\$2)

MANHATTAN BURGER*^{GF} 17

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

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PORTLAND BLACK BEAN BURGER ^{GF V} 14

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

ST LOUIS BBQ PORK SANDWICH 16

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 18

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 20

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 16

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

DESSERTS

Carrot Cake 10

Strawberry Cheesecake 10

Cinnamon Sugar Donut Bites 10

Chocolate Chip Brownie with Vanilla Ice Cream 12

Chocolate Chip Cookie Sundae 12

*All menu prices are cash prices. To keep our costs in line a **3.5% fee** will be passed along for all credit card purchases. This is to cover our expenses charged by the credit card companies. Paying cash allows us to avoid these fees. We appreciate your understanding and continued loyalty!*

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