

SEVEN QUARTS TAVERN SUMMER 2021 MENU

SALADS

All cold salads may be made into a wrap

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 COLD SALAD
(half price on wraps)

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)

JALAPENO or BROCCOLI POPPERS^V 10

Your Choice, Battered and Fried, Served with House Ranch Dressing

CAULIFLOWER NUGGETS^V 10

Battered & Fried Florets served Buffalo Blue or Garlic Sesame

CHICKEN LETTUCE WRAPS^{GF} 15

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

MUSSELS 15

One Pound of Blue Mussels in a Savory White Wine Broth with Yellow Rice, Corn, Roasted
Red Pepper, Grilled Bread

CRAB CAKE 18

Fresh Made Crab Cake with Chimichurri, Arugula, Pickled Slaw, and Citrus

FISH & CHIPS 15

Battered & Fried Cod with House Fries, Tartar Sauce, and Cole Slaw

CHICKEN TENDERS 12

Battered & Fried Chicken Breast with House Fries, BBQ Sauce, and Cole Slaw

FISH & CHICKS 14

Half Cod and Half Chicken Tenders with House Fries, Sauces, and Cole Slaw

MEDITERRANEAN PLATE^{GF V} 15

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

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

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

7Q RIBS^{GF} SINGLE 10 / DOUBLE ORDER 16

4 or 8 Saint Louis Pork Ribs tossed in your choice of Original Chinese, Kansas City, or
Korean BBQ Sauce

TAVERN DIPPER WEDGES^{GF} 15

Fried Potato Scoops topped with Beer Cheese, House Chili, and Shredded Cheddar

BUFFALO CHICKEN MEATBALLS 12

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

JUMBO PRETZEL 12

Salted Pretzel with Spicy Brown Mustard and House Beer Cheese Sauce

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

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

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

BUTTERNUT SQUASH RAVIOLI 18

With Tarragon Cream, Toasted Pepitas, and Shaved Parmesan

ENTREES

STRIP STEAK^{GF} 30

12 Oz Certified Angus Strip Steak with House Bordelaise, House Mashed Potatoes, and Seasonal Vegetable

8-HOUR SHORT RIB^{GF} 29

Cabernet Braised Short Rib with House Bordelaise Sauce, House Mashed Potatoes, and Seasonal Vegetable

FREE RANGE CHICKEN^{GF} 22

Chicken Breast with Champagne Gravy, House Mashed Potatoes, and Seasonal Vegetable

KING SALMON*^{GF} 25

8 Oz. Salmon Filet with Seasoned Yellow Rice, Mango Salsa, and Seasonal Vegetable

SOUP / SIDES

Crispy Brussel Sprouts & Potato Hash^{GF V} 9

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

House Fries 4

7Q HOUSE CHILI 8

FRENCH ONION SOUP 10

DESSERTS

Carrot Cake 10

Strawberry Cheesecake 10

Cinnamon Sugar Donut Bites 10

Chocolate Chip Cookie Sundae 12

BURGERS and SANDWICHES

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* 13

Traditional Toppings, Garlic Aioli, Chipotle Aioli, Horseradish Aioli, Buffalo Sauce, BBQ Sauce – on request

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

MANHATTAN BURGER* 17

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

7Q HOUSE CHICKEN SANDWICH (Grilled or Fried) 14

Traditional Toppings, Garlic Aioli, Chipotle Aioli, Horseradish Aioli, Buffalo Sauce, BBQ Sauce – on request

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

SOUTHERN CHICKEN SANDWICH 14

Fried Chicken Breast with Mike's Hot Honey, Baby Arugula, Pickles, Garlic Aioli

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, and Chipotle Aioli

LOS ANGELES DIP SANDWICH 18

Braised Short Rib, Wild Mushrooms & Caramelized Onion, Gruyere, and Horseradish Aioli on Toasted Ciabatta with French Onion Jus

PORK BELLY BLT 16

Sliced Pork Belly, Lettuce, Tomato, Avocado, and Garlic Aioli on Texas Toast with House

*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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