



APPETIZERS

Fried Feta

Panko crusted Greek Feta topped with Mike's Hot Honey, scallions and zesty chili threads. \$11

Bacon and Cheddar Potato Kegs

Crispy fried potato kegs with bacon bits & scallions over a garlic aioli. \$14

Twin Tacos

Choice of : Shrimp or Carnitas

With an avocado-poblano slaw, cotija cheese, fresh cilantro, on gluten free corn tortillas. \$13

Whipped Ricotta with Blueberry Pecan Bourbon Preserve

With fresh sage and toasted rosemary focaccia bread. \$14

Beet and Burrata Salad

Sliced plump beets with arugula, roasted cherry tomatoes, blood orange vinaigrette, and Tuonno aged balsamic vinaigrette. \$16

Garlic Knot Bread

Warm garlic bread knots with parmesan cheese and a marinara dipping sauce \$11

Sweet & Sticky Korean Chicken Wings

Sweet garlic teriyaki chicken wings with scallions & sesame seeds.
Available buffalo style. \$15

Tuna Tartar

Ahi tuna, seaweed, avocado mousse, soy sauce, sesame oil, sesame seeds, miso glaze. \$16

“Enormous” Warm Pretzel

With sea salt, and IPA dipping cheese sauce, bacon bits, & whole grain mustard. \$14

BLT Flat Bread

Fresh mozzarella, bruschetta tomato, beef bacon, and arugula on Italacrust. \$18

Street Taco Flat Bread

Roasted carnitas, cotija queso, white onions, fire roasted corn, peppers, cilantro, salsa verde, crema drizzle, jalapenos. \$17

7 South Nacho Platter

Corn tortilla chips, jack cheese, bruschetta tomatoes, street corn, peppers, guac, crema, pickled jalapenos & onions, & cilantro. \$16

Add Carnitas \$6/ Add Cold Smoked Bacon \$5/ Add Short Rib: \$8

“Before placing your order, please inform your server if a person in your party has a food allergy”

“*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.”

ENTREES

Harvest Grain Bowl

Red quinoa, little leaf lettuce, goat cheese, garbanzo beans, roasted butternut squash, brussel sprouts, apple cider vinaigrette, pickled blueberries, pumpkin seeds, aged balsamic. \$24
~Add Blackened Chicken \$6/ Add Grilled Shrimp \$8/ Add Salmon \$10~

Sesame Crusted Ahi Tuna

Yellowfin sesame crusted ahi tuna served over seaweed salad topped with a cucumber wasabi glaze \$29

Braised Short Rib Grilled Cheese

European baked sliced white panini bread, CAB beef short rib, caramelized onions and mushrooms, white sharp cheddar pickled onions & served with fries. \$23

Buttermilk Chicken and Waffles

Fried buttermilk chicken, pearl sugar waffles, cold smoked bacon, scallions and Mikes hot honey. \$25

Shrimp and Grits

Southern style cajun shrimp over steel cut cheese grits, with andouille sausage, and a panko crusted fried egg. \$26

Nashville Hot Chicken Sandwich

Fried chicken, Nashville hot sauce, pickles, roasted tomatoes & french fries. \$16

Lobster & Shrimp Fra Diablo

New England lobster meat and jumbo shrimp in a zesty marinara sauce topped with fresh shredded parmesan over cavatappi pasta. \$32
~Substitute Gluten Free Pasta \$3~

Prime Angus Cheeseburger *

Prime beef burger with melted cheddar cheese, tomato, lettuce, pickle & fries. \$18
~Add Bacon: \$3/ Add Fried Egg \$2~

Oyster Mushrooms over Wild Rice

Oyster mushrooms in a crema di pecorino romano cheese over cracked wild rice with brussel sprouts and butternut squash. \$22
~Add fresh Chicken Thighs \$6 / Add Grilled Shrimp \$8/ Add fresh Atlantic Salmon \$10~

7 South Spring Salad

Arugula, baby kale, baby spinach, crumbled goat cheese, walnuts, grapes, blood orange and shallot vinaigrette. \$16
~Add Blackened Chicken \$6 / Add Grilled Shrimp \$8 / Add Salmon \$10~

Champagne Garlic Shrimp on Cavatappi Pasta

Sautéed plump shrimp with baby spinach, cherry tomatoes, parmesan cheese, in our creamy champagne sauce. \$26
~Substitute Gluten Free Pasta \$3~

Rosemary Flat Iron Steak*

Top blade flat iron steak, served with red skinned garlic mashed potatoes and sautéed mushrooms & onions \$29