



APPETIZERS

Fried Greek Feta

Panko crusted Greek Feta topped with Mike's Hot Honey, scallions, zesty chili threads and rosemary focaccia bread. \$13

Bacon and Cheddar Potato Kegs

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

Twin Tacos

Choice of : **Shrimp - Carnitas or Blackened Salmon**

With avocado-poblano slaw, cotija cheese, fresh cilantro, pickled onions 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

~Add Blackened Chicken \$6/ Add Grilled Shrimp \$8/ Add Salmon \$10

Garlic Knot Bread

Warm garlic bread knots with parmesan cheese and a marinara dipping sauce \$13

Fried Chicken Bite Cracklins

Crispy golden juicy chicken, seasoned with light Cajun spice, and chipotle mayo. \$13

Cheddar Cheese Pierogies

Filled with aged cheddar, and creamy whipped potatoes, folded in a crispy fried pasta shell. \$14

Sweet & Sticky Korean Chicken Wings

Sweet garlic teriyaki chicken wings with scallions & sesame seeds.

Available buffalo style. \$16

Tuna Tartar*

Ahi tuna, seaweed, avocado mousse, soy sauce, sesame oil, sesame seeds, miso glaze rosemary focaccia bread. \$18

“Enormous” Warm Pretzel

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

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/ Add Chicken \$4

Flatbreads

Truffled Mushroom Flatbread \$18

Sauteed button mushrooms, garlic aioli, sautéed onions, parm cheese, arugula, and truffle oil.

Bee Sting! \$16

Pepperoni, jalapenos, and Hot Honey with mozzarella cheese, and bruschetta tomatoes.

Margaritta Flatbread \$14

A classic favorite! Delicious bruschetta tomatoes, half roasted cherry tomatoes, and gooey melted mozzarella cheese. Add: Pepperoni \$4 – Sausage \$4 – Mushrooms \$3-

Sauteed Onions \$3- Peppers \$3

“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 Plate

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 over seaweed salad 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. \$25

Buttermilk Chicken and Waffles

Fried buttermilk chicken, pearl sugar waffles, applewood bacon, scallions, 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

Chicken Parmigiana

Crispy breaded chicken breast, with marinara and melted mozzarella, over cavatappi pasta. \$22

Nashville Hot Chicken Sandwich

Fried chicken, Nashville hot sauce, pickles, roasted tomatoes & 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

Gnocchi in Vodka Sauce

Pillowy potato gnocchi in a rich, creamy tomato sauce with a hint of garlic, sun dried tomatoes, finished with a splash of smooth vodka. \$23
~Add Burratta Cheese \$7 / Add Grilled Shrimp \$8/ Add fresh Atlantic Salmon \$10
Add Blackened/Grilled Chicken \$6

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~

Caesar Salad

Crisp romaine lettuce tossed in classic Caesar dressing and crunchy croutons, parm cheese. \$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~

Pulled Pork Sandwich

Smoky and sweet pulled pork with an avocado-poblano slaw, pickled onions on a toasted brioche bun & fries. \$18

Rosemary Flat Iron Steak *

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