

## BRUNCH DRINKS

<b>The 7D Bloody Mary</b>	<b>\$14</b>
<i>House Mary Mix, Vodka, Garden Veggies</i>	
<b>Hot and Spicy Bloody</b>	<b>\$16</b>
<i>Chili Infused Ketel One Vodka, House Mary Mix, Bacon, &amp; Blue Cheese Olive</i>	
<b>The 7D Ramos Fizz</b>	<b>\$18</b>
<i>Aviation Gin, Grapefruit, Basil, Egg Whites, Lemon</i>	
<b>Bottomless Mimosa</b>	<b>\$20</b>
<i>Sparkling Wine with Your Choice of Mixer: Passion Fruit, Peach, Orange Juice, Raspberry-Lavender, Blueberry</i>	

## SOUPS & STARTERS

<b>Everything Spiced Onion Strings</b>	<b>\$10</b>
<i>Chive &amp; Caper Remoulade</i>	
<b>1200° Onion Soup*</b>	<b>\$12</b>
<i>Comté Crouton</i>	
<b>Fried Calamari</b>	<b>\$17</b>
<i>Fried Lemon &amp; Caper Berries</i>	
<b>Ahi Tuna Tartare*</b>	<b>\$21</b>
<i>Puttanesca Spiced, Green Garlic Aioli, Seeded Cracker</i>	
<b>Hand-Cut Steak Tartare</b>	<b>\$18</b>
<i>Capers, Shallots, Mustard &amp; Egg Yolk, Hand-Cut Kennebec Potato Chips</i>	
Additions: Polanco Caviar	<b>+\$32</b>
Maine Lobster Tail	<b>+\$28</b>
<b>Charred Octopus</b>	<b>\$18</b>
<i>Coconut-Curry Butter, BokChoy, Mint, Basil, Cilantro, Pickled Chilies &amp; Toasted Coconut</i>	
<b>1/2 Dozen Fresh Oysters</b>	<b>\$24</b>
<i>Pacific Gold Oysters, Morro Bay CA Housemate Cocktail Sauce &amp; Mignonette</i>	
<b>Prawn Cocktail</b>	<b>3-\$15</b>
	<b>5-\$25</b>
<b>Pork Terrine*</b>	<b>\$18</b>
<i>Pistachio, Currants, Red Beet &amp; Whole Grain Mustard, Pickled Carrots, Fresh Grilled Toasts</i>	

## SALADS

<b>Grilled &amp; Raw Endive</b>	<b>\$15</b>
<i>Pickled Persimmon, Pine Nuts, Shaved Beemster Cheese, Pomegranate</i>	
<b>Gem Lettuces*</b>	<b>\$13</b>
<i>Red &amp; Green Gem Lettuce Hearts, Whole Grain Mustard &amp; Apple Dressing, Candied Walnuts &amp; Duck Fat Croutons</i>	
<b>Beet &amp; Almond Three Ways</b>	<b>\$16</b>
<i>Golden Beets, Red Beets, &amp; Chioggia Beets, Almonds, Lemon Cumin Relish, Fennel, Micro Basil</i>	

## BRUNCH

<b>Baker's Bacon &amp; Eggs*</b>	<b>\$19</b>
<i>Crispy Yukon Gold Potatoes, Arugula, Sourdough Toast</i>	
<b>7D Omelette*</b>	<b>\$20</b>
<i>Braised Beef, Mushrooms, Taleggio, Crispy Potatoes, Sourdough Toast</i>	
<b>Spinach Omelette*</b>	<b>\$17</b>
<i>Goat Cheese &amp; Roasted Tomato with Crispy Potatoes, Sourdough Toast</i>	
<b>Rosemary Ham Benedict*</b>	<b>\$17</b>
<i>Poached Eggs, House Made English Muffin &amp; Classic Hollandaise</i>	
<b>French Toast*</b>	<b>\$17</b>
<i>House Made Brioche, Caramelized Bananas, Honey Macerated Strawberries</i>	

## LARGE PLATES

<b>Fried Chicken Sandwich*</b>	<b>\$18</b>
<i>Lemon Jalapeño Slaw, Chopped Pickle Mayo</i>	
<b>The Burger*</b>	<b>\$26</b>
<i>Niman Ranch Dry Aged Beef, Filet Mignon, Cognac Roasted Onions, Comté, Roasted Tomato &amp; Aioli, Toasted Brioche</i>	
<b>Open Faced Steak Sandwich*</b>	<b>\$26</b>
<i>Dijon, Chimichurri, Pickled Onions &amp; Arugula</i>	
<b>Breakfast Harvest Bowl</b>	<b>\$23</b>
<i>Quinoa and Black Rice, Roasted Broccolini, Cauliflower, Frisee, Radicchio, Herb Vinaigrette, Pistachios &amp; Seeds, Poached Egg</i>	
<b>New England Lobster Roll*</b>	<b>\$22</b>
<i>Crispy Shallots &amp; Chervil, Kennebec Potato Chips</i>	

## ADDITIONS

<b>Niman Ranch Steak</b>	<b>+\$16</b>
<b>Raw Ahi Tuna</b>	<b>+\$12</b>
<b>Poached Prawns</b>	<b>+\$15</b>
<b>Grilled Mary's Chicken Breast</b>	<b>+\$14</b>