

SEVENTH & DOLORES

Lunch Menu

Seasonal Soup \$12

Inspired by our local bounty

1200 • Onion Soup* \$14

Comte Crouton

Bibb Lettuce Wedge (vg) \$15

Rose Vinaigrette, Cracked Pink Pepper, Nut Cheese, Candied Walnuts, Shaved Radishes

Cornmeal Crusted Local Calamari \$18

Calabrian Chili Remoulade, Shaved Fennel, Meyer Lemon & Padron Peppers

Ahi Tuna Tartar* \$20

Puttanesca Spiced, Green Garlic Aioli, Seeded Crackers

Salmon Furikake \$21

Yuzu Remoulade, Avocado, Radishes, Cucumber & Tobiko with Crispy Rice Paper

Fried Chicken Sandwich* \$16

Buttermilk Brined, Poppy Seed Cabbage Slaw, Pickled Jalapenos, Remoulade, Brioche Bun

Chef Bryan's Niman Ranch BBQ Special \$ A.Q.

Cooked on The Big Green Egg, Available 12:00-3:00pm

7D Burger* \$21

7D Grind, Cognac Caramelized Onions, Roasted Tomatoes, Aioli,
Pickles, Gruyere Cheese, Brioche Bun

Niman Ranch Steak & Knife Caesar* \$24

Filet Mignon Medallions, Little Gem Lettuce, Anchovy-Garlic Emulsion,
Herb Vinaigrette, Sourdough Croutons, Grana Padano & Blistered Tomatoes

Steak Frites \$36

Niman Ranch New York Steak, Belgian Fries, Bearnaise Aioli & Sauce Bordelaise

Harvest Bowl 2.0 (vg) \$21

Warm Quinoa & Black Rice in a Tahini Dressing, Roasted Heirloom Squash,
Local Asparagus, Broccolini, Blistered Tomatoes & Salata Verde

Belgian Fries* \$8

Truffle Aioli

A 20% Service Fee will be added to all checks.

*Indicates Gluten in a dish. **(vg)** Indicates a Vegan dish. Most recipes are gluten free, but our kitchen is not.

Executive Chef Todd Fisher, Executive Sous Chef Bryan Copp, Sous Chef Raymundo Aquino

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Wine by the Glass

Sparkling Wines

Folktale Brut Sparkling Wine	\$12
Monterey, California	
Heidsieck & Co. Monopole Blue Top	\$18
Champagne, France	
Möet & Chandon Impérial Brut Réserve	\$25
Epernay, Champagne, France	
Ruinart Brut Rosé	\$40
Reims, Champagne, France	

White Wines

Folktale Winery Estate Chardonnay 2018	\$14
Arroyo Seco, Monterey, California	
Miner Chardonnay 2017	\$17
Napa Valley, California	
Elena Walch Pinot Grigio 2018	\$13
Alto Adige, Italy	
Folktale Winery Albariño 2018	\$11
Arroyo Seco, Monterey, California	
Miner. Sauvignon Blanc 2018	\$14
Napa, California	

Red Wines

Folktale SLH Reserve Pinot Noir 2017	\$17
Santa Lucia Highlands, Monterey, California	
Le Mistral Joseph's Rhone Blend 2017	\$16
Monterey, California	
Bedrock Evangelho Heritage Red 2017	\$16
Contra Costa, California	
Le P'tit Paysan Cabernet Sauvignon 2018	\$14
San Benito, California	
Joseph Phelps Cabernet Sauvignon 2017	\$55
Napa Valley, California	
Vietti Nebbiolo Perbacco 2017	\$18
Langhe, Piedmont, Italy	

Rosè all Day \$10 gls. (Lunch Only)

Domaine de Trienne 2019, Bedrock Ode to Lulu 2019, Folktale Winery 2018