

## TO START

SOUP OF THE DAY.....	9
daily selection	
HUMMUS.....	12
pita chips, vegetable crudite, sambal	
PULLED PORK NACHOS.....	16
tortilla chips, white cheddar cheese sauce, green onion, black beans, jalapeños	
BRUSSELS SPROUTS + BURRATA TOAST.....	15
pine nuts, radicchio, apple saba	

## SALADS

ADD: CHICKEN \$6 - SALMON \$8 - CHILLED SHRIMP \$8

SUMMER PEACH .....	14
lolla rosa greens, spiced almonds, honeyed peaches, lamb chopper cheese, champagne + peach vinaigrette	
TUSCAN CAESAR .....	16
kale, prosciutto, puffed quinoa, pecorino cheese, caesar dressing	
GEORGE'S COBB .....	16
chicken, avocado, eggs, bacon, blue cheese, tomatoes, onion, garden dressing	
SEARED TUNA NICOISE.....	18
green beans, potatoes, olives, eggs, tomatoes, shallot dressing	
GRILLED STEAK.....	24
flat iron steak, chimichurri sauce, black beans, corn, red peppers, crispy tortilla strips, cilantro avocado vinaigrette, queso fresco	

*Half Sandwich &  
Cup of Soup of the Day \$14*

CHOICE OF  
EGGPLANT MUFFALETTA  
TWO FISH TACOS  
REUBEN

# SEVEN 7 LIONS

BAR | KITCHEN | CELLAR

## SANDWICHES + SPECIALTIES

7L CHEESEBURGER .....	16
american cheese, sautéed onions add bacon, fried egg or avocado + 2.00 each	
REUBEN SANDWICH.....	14
corned beef brisket, sauerkraut, swiss cheese, thousand island dressing	
CRISPY CHICKEN SANDWICH (REGULAR OR SPICY BUFFALO).....	15
sweet pickles, lettuce, buttermilk dressing	
EGGPLANT MUFFALETTA .....	14
crispy eggplant, olives, gruyere cheese, cajun remoulade	
AVOCADO & SMOKED SALMON TOAST .....	16
poached eggs, cream cheese, everything bagel seasoning	
BLACKENED FISH TACOS .....	18
tomato+avocado+mango relish, tartar sauce,salsa verde, corn or flour tortillas	
LOBSTER ROLL.....	19
maine lobster salad, buttered roll	
GARGANELLI VERDURA.....	18
creamy green garlic pesto, summer squash, sun-dried tomatoes, hazelnuts add chicken +6.00, add shrimp +8.00	
MEDITERRANEAN SPICED ROAST CHICKEN.....	17
turmeric, quinoa, sambal squash, hummus, feta cheese	
MARYLAND CRAB CAKE BENEDICT.....	18
old bay hollandaise, potato hash	
7L OMELETTE.....	14
mushrooms, ham, spinach, onions, cheese, potato hash	

## LUNCH MENU

—Executive Chef Patrick Russ—

## DAY DRINKING

BLUEBERRY + HIBISCUS ICED TEA.....	4
CUCUMBER + MINT COOLER.....	7
STRAWBERRY LEMONADE.....	7
VIRGIN BLOODY MARY.....	5
ARNOLD PALMER .....	4
LEMONADE.....	4
WBC ORANGE CREAM SODA.....	4.50
WBC ROOT BEER.....	4.50
COLD BREW COFFEE.....	6
SPIKE A DRINK.....	8
MIMOSA.....	12
BLOODY MARY.....	11
APEROL SPRITZ.....	10

## IN CELEBRATION OF GAUGUIN

*Artist as Alchemist*

NOA NOA COCKTAIL.....	12
tahitian vanilla vodka, canton ginger liqueur, plantation dark rum, pineapple juice	
GAUGUIN CHEESEBURGER.....	17
beef patty, housemade country pate, braised pork belly, pineapple, polynesian coleslaw, crispy plantains	

NO SEPARATE CHECKS OR SPLITTING OF ITEMS IN THE KITCHEN, PLEASE.  
WE APOLOGIZE FOR ANY INCONVENIENCE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS