

BRUNCH SPECIALTIES

WARM PULL-A-PART CINNAMON ROLLS	7
cream cheese frosting	
COUNTRY BREAKFAST	14
two eggs, bacon or sausage, potato hash, toast or english muffin	
DENVER OMELETTE.....	14
ham, onions, peppers, cheese, potato hash	
CHILIQUILES.....	16
spicy chorizo, corn tortilla chips, black beans, salsa verde, cilantro crema, avocado, fried egg	
7L BREAKFAST SKILLET.....	15
two eggs any style, cheese, caramelized onions, wild mushrooms, shishito peppers, yukon potatoes	
ADD SHORT RIB \$4 - BACON OR HAM \$2 - STEAK \$9	
MARYLAND CRAB CAKE EGGS BENEDICT.....	18
old bay hollandaise, english muffin, potato hash	
NOSH PLATTER.....	16
lox, whitefish salad, egg salad, everything bagel	
7L BREAKFAST SANDWICH.....	16
chorizo patty, maple glazed pork belly, fried egg, avocado, cilantro hollandaise, crispy jalapeños, brioche bun, potato hash	
AVOCADO TOAST & SMOKED SALMON	16
poached eggs, cream cheese, everything bagel seasoning, potato hash, mixed green salad	
BLUEBERRY + POPPYSEED PANCAKES.....	14
lemon curd, blueberry compote, whipped cream	
BANANA BREAD FRENCH TOAST	12
bananas foster sauce, whipped cream	

NO SEPARATE CHECKS OR

SPLITTING OF ITEMS IN THE KITCHEN, PLEASE.

WE APOLOGIZE FOR ANY INCONVENIENCE.



LUNCH SPECIALTIES

SOUP OF THE DAY	9
chef's seasonal selection	
CHICKEN COBB SALAD	16
chicken, avocado, tomato, eggs, bacon, blue cheese, onion, garden dressing	
SPRING SALAD	15
baby spinach, candied pistachio, strawberries, haricot vert, gorgonzola, strawberry & golden balsamic vinaigrette	
ADD CHICKEN \$6 - SALMON \$8 - SHRIMP \$6	
MANDARIN SALAD	16
edamame, mandarin oranges, red cabbage, shredded carrots, crispy wontons, ginger-soy vinaigrette	
ADD CHICKEN \$6 - SALMON \$8 - SHRIMP \$6	
SEARED TUNA NICOISE SALAD	18
green beans, potatoes, pickled shallots, olives, eggs, shallot dressing	
7L CHEESEBURGER	16
american cheese, sautéed onions	
ADD BACON, FRIED EGG OR AVOCADO + \$2.00 each	
EGGPLANT MUFFULETTA	15
crispy eggplant, olives, gruyere cheese, cajun remoulade	
CRISPY CHICKEN SANDWICH (REGULAR OR SPICY).....	15
pickles, lettuce, buttermilk dressing	
BLACKENED FISH TACOS	18
tomato+avocado+mango relish, tartar sauce, salsa verde, corn or flour tortillas	
LOBSTER ROLL.....	19
maine lobster salad, buttered roll	

BRUNCH DRINKS

APEROL SPRITZ.....	10
aperol orange liqueur, sparkling wine, soda	
MICHELADA.....	10
modelo beer, tomato juice, soy, chipotle salt, lime	
MIMOSA PITCHER	18
one bottle of sparkling wine, orange juice	
CUCUMBER + MINT COOLER	7
spike it well + 8	
STRAWBERRY LEMONADE	7
spike it well + 8	
COLD BREW COFFEE	6
served over ice in chilled mason jar	
IRISH COFFEE.....	9
jameson, metropolis fresh brewed, whipped cream, mint	
SCHOFFERHOFER GRAPEFRUIT.....	5
hefeweizen radler, germany, 2.5%	
"SPIKE IT" Vodka or Gin + \$8	
BLOODY MARY.....	12
house made mix, celery salt, spicy beef stick	
DOMESTIC BEER BUCKET.....	15
4 bottles, miller lite or bud light	
IMPORT BEER BUCKET.....	18
4 bottles, stella artois or heineken	

SIDES

TWO EGGS.....	4
2 BUTTERMILK PANCAKES.....	5
POTATO HASH	4
BISCUITS & GRAVY.....	8
SEASONAL FRUIT BOWL.....	4
CHICKEN OR PORK SAUSAGE	5
NUESKE'S BACON	4
GRANOLA + YOGURT	6
TOAST OR ENGLISH MUFFIN.....	2
EVERYTHING BAGEL + CREAM CHEESE.....	3

—Executive Chef Patrick Russ—

BRUNCH MENU

