

# BRUNCH

WARM PULL-A-PART CINNAMON ROLLS .....7 cream cheese frosting
BLUEBERRY + POPPYSEED PANCAKES .....14 lemon curd, blueberry compote, whipped cream
BANANA BREAD FRENCH TOAST .....12 bananas foster sauce, whipped cream
COUNTRY BREAKFAST .....14 two eggs, bacon or sausage, potato hash, toast or english muffin
DENVER OMELETTE .....14 ham, onions, peppers, cheese, potato hash
CHILAQUILES .....16 spicy chorizo, corn tortilla chips, black beans, salsa verde, cilantro crema, avocado, fried egg
MARYLAND CRAB CAKE EGGS BENEDICT .....18 old bay hollandaise, 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 jalapenos, brioche bun, potato hash
AVOCADO TOAST & SMOKED SALMON .....16 poached eggs, cream cheese, everything bagel seasoning
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

—Executive Chef Salvador Perez Jacobo—

# SEVEN 7L LIONS

BAR | KITCHEN | CELLAR

## LUNCH SPECIALTIES

SOUP OF THE DAY .....9
CHICKEN COBB SALAD .....16 chicken, avocado, eggs, bacon, blue cheese, onion, garden dressing
SEASONAL SALAD .....15 mixed greens, spiced pepitas, cider poached peaches, lamb chopper cheese, peach + champagne vinaigrette ADD CHICKEN +6 - SALMON +8- SHRIMP +6
AHI TUNA NICOISE SALAD .....18 green beans, potatoes, pickled shallots, olives, eggs, shallot dressing
MANDARIN SALAD .....16 edamame, mandarin oranges, red cabbage, shredded carrots, crispy wontons, ginger-soy vinaigrette, sesame seeds ADD CHICKEN +6 - SALMON +8- SHRIMP +6
7L CHEESEBURGER .....16 american cheese, sautéed onions ADD BACON, FRIED EGG OR AVOCADO + 2 EACH
EGGPLANT MUFFULETTA .....14 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

MIMOSA PITCHER .....18 orange juice, sparkling wine
BOTTLE SPARKLING ROSE .....26 gouguenheim, rose of malbec, brunch only
APEROL SPRITZ .....10 aperol orange liqueur, sparkling wine, soda
MICHELADA .....10 modelo beer, tomato juice, soy, chipotle, salt, lime
BLOODY MARY .....12 house-made mix, celery salt, spicy beef stick
CUCUMBER + MINT COOLER .....7 spike it well + 8
STRAWBERRY LEMONADE .....7 spike it well + 8
COLD BREW COFFEE .....6 served nice + cold
IRISH COFFEE .....10 jameson, metropolis coffee, whipped cream, mint
GRAPEFRUIT RADLER .....5 schofferhofer, germany, 2.5% abv spike it vodka or gin +8
DOMESTIC BEER BUCKET .....15 4 bottles miller lite or bud lite
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

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

# BRUNCH MENU