

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, red guajillo sauce, avocado, cilantro crema, fried egg	
HUEVOS RANCHEROS	18
spicy chorizo, ranchero sauce, tostadas, poblano + bell peppers, black beans, pepper jack cheese, two eggs any style	
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 & SMOKED SALMON TOAST	16
poached eggs, cream cheese, everything bagel seasoning, potato hash	
7L BREAKFAST SKILLET	15
two eggs any style, cheese, caramelized onions, wild mushrooms, shishito peppers, yukon potatoes	
ADD SHORT RIB +6 -BACON OR HAM +2 -CHORIZO +4- STEAK +9	

—Executive Chef Salvador Perez Jacobo—

SEVEN 7LIONS

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, cider poached green apples, gorgonzola cheese, praline pecans, sherry 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	
AHI TUNA BURGER	18
7oz tuna steak, sesame marinated cucumbers, sriracha aioli, crispy wonton	
LOBSTER ROLL	19
maine lobster salad, buttered roll	

BRUNCH MENU

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	
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
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