



Starters

Chilled Corn Consommé

littleneck clams, tomato, smoked jalapeno, paprika crisp 10.00

Sarah's Salad (V)

field greens, almonds, fresh berries, marscapone, sherry-soy vinaigrette 9.00

Market Chopped Salad (V)

romaine, radicchio, market vegetables, potato tuile, quail egg, black pepper vinaigrette 8.50

"Corned" Mussels

chorizo bread, roasted broth, scallions 11.00

Tuna Sliders – 3pc

spicy tuna tartare, petite Parker House rolls, cucumber-cilantro salad 12.00

Favorite Sandwiches

"Hot Brown"

pan-seared turkey over rustic bread with mornay, topped with seared tomato and bacon 12.00

The OMFG Dip

seared porchetta with caramelized onions and melted gruyere on toasted foccacia with smoky pork dipping jus 12.00

"Primanti Brothers" Special

soppressata, fried egg, gouda, pepper slaw, french fries on fresh sourdough 9.00

Matt's Muse

Pit beef, pickle chips, horseradish, onion roll, crab chips 12.00

PS7's Burgers

PS7's Burger

served on a house-made brioche bun with L.T.O. and pickle 10.00
additions bacon (\$1.00) cheddar, gruyere, gouda, blue cheese (.50)

Chef's Choice

house cured bacon, fried egg, gruyere and marinated tomatoes 12.00

Big Drew

onion rings, bacon, cole slaw, cheddar cheese, steak sauce 12.00

Buzzed Burger

coffee-crust burger, mushrooms, balsamic onions and Bell's butter 12.00

Chicago Dog

house-made hot dogs, classic condiment salad of lettuce, tomato pickle and yellow mustard 10.00

(V) indicates vegetarian items

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Entrée Salads

Barbeque Chicken Salad

roasted corn, tomatoes, crispy potatoes, red onion, pecan crumble, barbeque vinaigrette 12.50

Steak Salad Au Poivre

romaine lettuce, portobello mushroom, blue cheese, roasted peppers and onions, creamy balsamic dressing 13.00

Nontraditional Flatbreads

Spring Forward (V)

spring onions, oven-roasted tomatoes, roasted garlic, pecorino, parmesan 11.00

S.S. Soppressata

soppressata, cider-braised pearl onions, pecorino toscano 11.00

Nutty Goat (V)

savory walnut butter, “drunken” goat cheese, arugula and toasted shallots 11.00

Mains

Sautéed Salmon

scallions, mushroom potato salad, shellfish vinaigrette 14.00

Boneless Buttermilk Fried Chicken Breast

spinach, sausage gravy 15.00

Braised Beef Short Ribs

red wine braising jus, potato puree, wild mushrooms 16.00

Wild Mushroom Risotto (V)

shaved reggiano, roasted mushrooms 13.00

Desserts

Blackberry Sundae

mascarpone and lavender gelato, bitter chocolate, sweet cream 7.00

Market Fruit Crumble

sweet corn ice cream, toasted oats 7.00

Cookies and Milk

(please allow 10-12 minutes)

chocolate chip, peanut butter, oatmeal 7.50

Thai Tapioca Pudding

chile spiced pineapple, curry coconut sorbet, sesame tuile 6.50

Blackout Cake

dark, rich, and delicious 7.50

Cinnamon Beignets

smothered with powdered sugar 6.50

Flight of the Strawberry

consommé, ice cream, almond, olive oil shortcake 9.00

Ice Creams & Sorbets

flavors of the day 7.50

Chef/Proprietor, Peter Smith

Sous Chef, Andrew Markert

