



STARTERS

Roasted Cauliflower Soup (G)

smoked almonds, paddlefish roe, sage 12.00

Crispy Oysters

arugula, winter citrus, shelling beans saffron orange aioli 12.00

Pear & Watercress Salad (V)

triple cream cheese, sweet sherry, toasted almonds, sage 11.00

Sarah's Salad (V)

field greens, almonds, dried cranberries, mascarpone, sherry-soy vinaigrette 9.00

Warm Spinach Salad

mustard-thyme dressing, onion rings, bacon, wild mushrooms, feta 10.50

Tuna Sliders – 3pc

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

FAVORITE SANDWICHES

Fun-guy Sammy (V)

roasted portabella, goat cheese, garlic confit, arugula 10.00

“Primanti Brothers” Special

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

OMFG Dip

porchetta, caramelized onions, gruyere, country bread, smoked jus 12.00

The Peoples Half Smoke

house made half smoke, white veal chili, aged cheddar cheese, dijon mustard 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, wild mushrooms (\$1.50), cheddar, gruyere, provolone, blue cheese (1.00)

Chef's Choice

house-cured bacon, fried egg, gruyere and roasted tomatoes 12.00

Big Drew

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

Chu on This

banh mi pork belly, pickled veggies, cucumbers, hoisin aioli, ginger relish 12.00

(V) indicates vegetarian items (G) indicates gluten-free items

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

ENTRÉE SALADS

Roasted Chicken Salad

warmed shelling beans, lemon & olive oil, garlic, orange, fennel, radicchio, watercress, bread stick 14.00

Steak Salad

pickled pears, glazed red onions, crumbled blue cheese, rosemary vinaigrette 15.00

Arugula & Beet Salad (V) (G)

slow cooked beets, shaved goat cheese, pickled pistachios, toasted shallots, black pepper vinaigrette 12.50
add chicken 14.00, add salmon 16.00, add steak 15.00

NONTRADITIONAL FLATBREADS

Philly Style

slow roasted pork, broccoli rabe pesto, pecorino, sesame seed 11.00

Chicken & Mushroom

chicken confit, truffle white bean puree, onion conserve, mushroom, pecorino 11.00

Nutty Goat (V)

savory walnut butter, goat-gouda cheese, arugula and toasted shallots 11.00

MAINS

Pistachio Crusted Salmon (G)

stewed french lentils, VA ham, spiced crème fraiche, crispy parsnips 15.00

Pan Roasted Chicken Breast

braised kale, smoked granny smith apples, herb and apple salad, cider jus 15.00

Braised Beef Short Ribs

salt roasted potatoes, sweet tomato relish, spinach 16.00

Broccoli Rabe Risotto (V) (G)

toasted almonds, parmesan, garlic confit, rabe pesto, chili oil 13.00

DESSERTS

Caramel Apple

spice roasted apples, caramel chestnut cake, caramel ice cream, candied chestnuts 8.50

Cran tatin

caramelized cranberries, crisp pastry, crème fraiche ice cream and ginger confiture 7.00

Choco la tea

white chocolate almond crunch, dark mousse and earl grey tea ice cream 10.00

Allota Ricotta

ricotta cheese cake, walnut crumb and spiced pear confit 10.00

Delecta bun

warm gooey cinnamon roll with coffee ice cream & crispy cinnamon tuile 8.50

Cuptails 3.00 each

“Old Fashion: angustora cake, Old Overholt Rye, lemon glaze
Ask for daily rotating selection

Fried & Fine

Ask server for rotating selection 7.50

Ice Creams & Sorbets (G)

flavors of the day 7.50

Chef/Proprietor, Peter Smith
Chef de Cuisine, Andrew Markert