



### **Starters**

#### **Butternut Squash Soup**

Chestnut caramel 9.00

#### **Sarah's Salad (V)**

Field greens, candied hazelnuts, dried cranberries, marscapone lemon dressing 9.00

#### **Market Chopped Salad (V)**

Romaine, radicchio, market vegetables, champagne vinaigrette 8.50

#### **Lobster Poached P.E.I. Mussels**

Tarragon, shallots, biscuits 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**

Our spin on the Pittsburgh favorite, with soppressata, fried egg, gouda, pepper slaw and topped with French Fries 9.00

### **PS7's Burgers**

#### **The PS7's Burger**

Served on a house-made brioche bun with L.T.O. and pickle 10.00

Additions bacon (\$1.00) Gruyere, Gouda, Blue Cheese (.50)

#### **Chef's Choice**

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

#### **The Drowid**

Pickled chilies, red cabbage slaw, cheddar cheese 12.00

#### **Buzzed Burger**

Coffee-crusting 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**

#### **Roasted Chicken Salad**

Toasted almonds, grilled scallions, fennel, apples and basil cider vinaigrette 12.50

#### **Steak Salad Au Poivre**

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

### **Nontraditional Flatbreads**

#### **Mmmmmm... Pork**

Pork confit, salt-roasted pears, brie, pistou, preserved lemon 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**

Rutabega, black trumpets, thyme 14.00

#### **Boneless Buttermilk Fried Chicken Breast**

Red chard, 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**

#### **Vacherin**

Cherry compote, marshmallow powder, lime-honey syrup 9.00

#### **Chocolate Guinness Brownie**

Pomegranate grenadine, Chocolate crumble, Guinness reduction 9.50

#### **Cookies and Milk**

(please allow 10-12 minutes)

Chocolate Chip, Peanut Butter, Oatmeal 7.50

#### **Hazelnut Candy Bar**

Hazelnut cream, chocolate reduction 9.00

#### **Passion Fruit Coconut Layer Cake**

Rum-coconut milk, raspberry fluid gel 9.00

#### **Pistachio Crème Brulee**

Chocolate pudding cake, Orange Cardamom, Pistachio Sticks 9.00

#### **Donuts**

Cinnamon sugar dust 7.50

#### **Ice Creams & Sorbets**

Flavors of the day 7.50