

# DINNER MENU

## SOUP/SALAD

### **SOUP OF THE DAY 7**

### **FRENCH ONION SOUP 9**

Rich Veal Stock, Caramelized Onion, Gruyere Cheese, Toasted Ciabatta Crouton

### **SIDE SALAD 8**

Organic Farm Greens, Carrots, Cucumber, Heirloom Grape Tomatoes, Watermelon Radish, Sherry Vinaigrette

### **SPRING GREENS SALAD 12**

Organic Farm Greens, Sunflower Seeds, Bourbon Soaked Peaches, Preserved Lemon Oil, Aged Balsamic Reduction, Whipped Chèvre

### **BABY KALE CAESAR 12**

Crostini, Shaved Reggiano, Marinated White Anchovies

### **BUTTERLEAF WEDGE 13**

Whole Butterleaf Lettuce, Bacon Lardons, Danish Bleu Cheese, Heirloom Cherry Tomatoes, House Tarragon Ranch Dressing

### **PUMPKIN SEED PESTO**

### **CAPRESE 12**

Fresh Mozzarella, Basil, Tomato, Balsamic Reduction, Pumpkin Seed Basil Pesto

### **WARM APPLE QUINOA**

### **SALAD 14**

Baby Arugula, Almonds, Feta, Granny Smith Apples, Honey Mustard Dressing

### **ADD TO DINNER SALADS**

10 Oz Chicken Breast 10

Blackened Shrimp 14

6 Oz Montreal Marinated

Skirt Steak\* 15

King Salmon\* 15

### **SIDE ORDERS**

-Barley Risotto with Mushroom Demi

-Brussel Sprouts & Potato Hash

-Grilled Broccoli Rabe

-Garlic Asiago Fries

-Yellow Rice

-Sweet Pea Mash Potatoes 8

-House Fries

-House Mashed Potatoes 6

## ENTREES and CARVING BOARD

### **FREE RANGE CHICKEN 26**

10 Oz Bone-in Chicken Breast, Honey Mustard Brussels Sprouts & Potatoes, Heirloom Carrots, Champagne Gravy

### **DOUBLE CUT BERKSHIRE PORK CHOP\* 30**

Blackened with Wild Mushroom Barley Risotto, Veal Stock, Baby Kale, Bacon Jam

### **8-HOUR SHORT RIB 31**

Cabernet Braised Short Rib, Honey Mustard Brussels Sprouts & Potatoes, Heirloom Carrots, Fried Leeks, House Bordelaise Sauce

### **LONG ISLAND DUCK FRITES\* 32**

Local Duck Breast, Apple Demi, Baby Kale, Garlic Asiago Fries Topped with Pistachio, Chive, and Crispy Prosciutto

### **MONTREAL MARINATED SKIRT STEAK\* 36**

12 oz. Marinated Skirt Steak with Heirloom Carrots, Sweet Pea Mash Potatoes, Aged Balsamic Reduction, Fried Leeks

### **FILET MIGNON\* 45**

10 oz. Filet of Tenderloin, Black Garlic Butter, House Bordelaise, Broccoli Rabe, House Mash Potatoes

### **SPECIAL CUT\* MKT**

Chef's Choice of Meat with Seasonal Pairings

### **7Q PASTA 24**

Pappardelle with Sunflower Seed Romesco, Sweet Peas, Baby Squash, Tarragon Goat Cheese

### **NANA'S COOKBOOK MKT**

Special Selections of Pastas and Ingredients inspired by the Chef's Grandma

### **BLACKENED SHRIMP 28**

Sweet Potato Puree, Roasted Baby Squash, Balsamic Reduction

### **KING SALMON\* 26**

7 Oz. Crispy King Salmon Filet, Yellow Rice, Roasted Cauliflower, Sweet Peas, Cilantro-Lime Broth, Almonds, Roasted Red Pepper

### **NOT THE PUB'S FISH & CHIPS 25**

7 Oz Filet of Fresh Ocean Whitefish, Beer Battered and Fried, Tartar Cream Sauce, Fingerling Potatoes, Micro-Green Slaw

### **SPECIAL CATCH\* MKT**

Today's Choice of Fresh Fish

## BURGERS

Our Special Blend of Wagyu Brisket, Angus Rib Cap and Boneless Short Ribs

### **7Q HOUSE BURGER\* 20**

Gruyere Cheese, IPA Aioli served with House Fries

### **MANHATTAN BURGER\* 27**

Chopped Filet Mignon added to Our Special Blend, Crispy Prosciutto, Fried Leeks, White Cheddar, Bacon Jam, Baby Kale, IPA Aioli served with Garlic Asiago Fries

### **PUMPKIN SEED BLACK BEAN BURGER 16**

Black Bean & Rice Patty, Arugula, Tomato, Pumpkin Seed Basil Pesto, on a House Bun served with House Fries or Served over a House Salad with no Bun

Before placing your order, please inform your server if a person in your party has a food allergy

\* This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# DINNER MENU

## SMALL PLATES

### **7Q's FAMOUS HOUSE MAC & CHEESE 13**

Cavatappi Pasta, House Recipe Cheese Sauce, Buttery Bread Crumbs

### **BLACKENED SHRIMP TOSTADA 18**

Blackened & Diced Shrimp with Arugula, Avocado, Radish, Cilantro Glaze, Chipotle Aioli

### **CHICKEN LETTUCE WRAPS 15**

Pulled Chicken, Butter Leaf Lettuce Cups, Sweet Chili Sauce, Pickled Slaw, Watermelon Radish, Almonds & Chipotle Aioli

### **CRAB MEADOW CAKE 16**

House Made King Crab Cake, Cilantro Remoulade, Arugula Salad with Citrus & Radish

### **ROASTED CAULIFLOWER 12**

Cajun Roasted Cauliflower with Honey Mustard Dressing and Whipped Tarragon Chèvre

### **TODAY'S GIANT MEATBALL 16**

Chef's Featured Selection of Ingredients – Price subject to change with certain ingredients

### **8 Oz FILET TIDBITS 22**

Cast Iron Seared, Garlic Butter, Bordelaise, Wild Mushrooms, Asiago, Grilled Bread

### **7Q RIBS 12 Single / 22 Double Order**

Saint Louis Pork Ribs, Chinese Black Vinegar Caramel Sauce, Watermelon Radish

### **TAVERN CHICKEN WINGS 6 for 12, 12 for 18, 18 for 24**

Bacon Confit Crispy Jumbo Wings; Buffalo, House Sweet Chili, Mordor, or Naked

### **7Q STREET TACOS 13**

House BBQ Pulled Pork, Kimchee, Feta, Watermelon Radish served in Flour Tortillas

### **MUSSELS HOT POT 16**

Cilantro Lime Broth, English Peas, Yellow Rice, Roasted Red Pepper, Grilled Bread

### **MEDITERRANEAN PLATE 13**

House Made Za'atar Spiced Hummus, Artichoke Pesto, Feta, Olive Tapenade, Warm Pita, Preserved Oil

### **KETTLE CHIPS 10**

Kettle Fried Idaho Potatoes, White Cheddar Fondue, Scallions, Bacon Lardons

### **DEILED EGGS 10**

House Recipe with Pickled Jalapeno, Fried Capers, Worcestershire Reduction, Crispy Prosciutto

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## **Seven Quarts Tavern**

Established 2015

Site Of Indian Settlements

In 1656 Chief Asharoken and eight braves of the Matinnecock tribe of Indians sold the land which is now Northport, then called Great Cow Harbor, to three English settlers from Huntington for “2 coats, fore shirties, **seven quarts of licker** and aleven ounces of powther.” The Indians were to have the “Liberty to plante and hunte within thees a fore sayd bounds.” Jonas Wood, William Rogers and Thomas Wilkes were the representatives in this transaction for the small band of English colonists who had founded Huntington in 1653, just three years before. This agreement was kept and the Indians on the whole were friendly.

It has been suggested that the fact that the colonists in the case of the founding of both the Huntington and the Great Cow Harbor settlements did their buying of the land from the Indians first and then taking possession of it, instead of first seizing and then dickering for it, had much to do with getting both settlements off to a good start with the Indians.