



## Beginnings

### **Charcuterie Board** 14 / 20

House cured meats, regional cheeses, candied almonds, jams and jellies, local honey.

### **Seasonal Oysters** 2 each

Grilled, raw or chef's southern baked.

### **Skirt Steak Lettuce Wraps** 12

7 Hills Dry Aged skirt steak, Red Cabbage Slaw, Butter lead, scallions, soy, garlic

### **Roasted Garlic** 8

Paradox Farms garlic, pear chutney, truffled toast.

### **Elote** 12

Pesto, parsley, parmesan cheese, fried capers.

## Salads

### **House Caesar** 10

Romaine, Croutons, house dressing

### **Summer Salad** 10

Mixed greens, strawberries, blueberries, chevre, red onion, raspberry vinaigrette

### **Wedge** 10

Iceberg, bacon, sunburst tomatoes, blue cheese crumble, ranch dressing.

## Mains

### **Fish of the Day** 28

Lemon butter caper, creamy orzo, sauteed spinach

### **Seared Scallops** 30

Cheesy Grits, Pancetta, Sun-Dried Tomato Jam, Grilled Sweet Corn.

### **Root Beer Pork Loin** 26

Roasted Fingerling potatoes, sauteed zucchini and squash medley, grilled pineapple.

### **Penne Pasta Primavera** 18

Seasonal Veggies, House Marinara, Parmesan Cheese

### **Club Burger** 16

8oz house blend, lettuce, tomato, onion, choice of cheese, Brioche bun, choice of side.  
*Add bacon or mushrooms for 1.50*

## Sides

5 each

**Yukon Gold Truffled Mash**

**Grilled Asparagus**

**Wilted Spinach**

**Grilled Corn**

**Mac N Cheese**

**Cheesy Grits**

## 7 Hills Beef

*ala carte*

**12 oz Dry Aged NY Strip** 28

**14 oz Ribeye** 32

## Kids

8 each

*Served with choice of French Fries or Mixed Veggie*

**House Battered Chicken Nuggets**

**Grilled Cheese**

**Mac N Cheese**

**All Beef Nathans Hot Dog**

## Seasonal Dessert

**Banana Toffee Crunch Cake** 8

**Berry Bowl** 6

Mascarpone, creme fraiche, stevia.