

SALADS & APPETIZERS

Fritto Misto | 15

fried calamari, shrimp, fennel, squash, olives

Cinderella Pumpkin Soup | 9

vanilla chantilly cream, cinnamon financier, toasted pecans

Maryland Blue Crab Hushpuppies | 12

green goddess dressing

Grilled Avocado & Prawns | 21

avocado, gulf prawns, micro salad, aji amarillo aioli

Falafel Bowl | 17

fried chickpeas, baba ghanoush, quinoa, pickled vegetables

Cobb Salad | 18

chicken, bacon, tomatoes, blue cheese, avocado, eggs, cucumber chickpeas, house made ranch dressing

Fall Kale Salad | 12

pickled raisins, apple blossom pumpkins, graham cracker dust
cinnamon vinaigrette

Local Mixed Greens | 15

pomegranates, root vegetables, apples, honey, sherry vinaigrette
add shrimp 14 | add salmon 12 | add chicken 8

FOR THE TABLE | 7

Crispy Purple Potatoes, lemon oil

Roasted Brussels Sprouts, bacon vinaigrette

Crispy Mushroom, espellete aioli

Truffle & Herb Frites

SANDWICHES & ENTRÉES

Lobster Po'Boy | 28

Maine lobster, romaine, roma tomatoes, creole remoulade

Crispy Chicken Sandwich | 15 | Grilled Chicken Sandwich | 18

butter lettuce, tomato, pickles, chipotle mayonnaise

Grilled Salmon Sandwich | 18

Atlantic salmon, fennel, arugula, tomato
cucumber yogurt spread

Chef's Signature W.E.B. Burger | 20

dry aged all natural beef, caramelized onions, tomato
melted raclette, kale slaw

Day Boat Scallops | 36

celery root, apples, arrowhead spinach, porcini powder

Spiced Lamb Wrap | 18

chickpea spread, cucumber yogurt, fresh cilantro
pickled jalapeño, naan bread

Seared Prawn | 28

coconut rice, chilli peppers, green curry, pears, crispy garlic

Quinoa Pilaf | 18

brussels sprouts, root vegetables, squash purée
foraged mushrooms

Seven Hills Hanger Steak | 28

angus steak, house fries

*Consumption of raw or undercooked foods may increase your risk of food borne illness
Kindly note, a gratuity of 20% will be added to parties of 6 or more guests

**West
END**
BISTRO LUNCH