

CHICKEN WINGS

SERVED WITH CELERY & CARROTS

Choice of Red Hot Buffalo, Barbeque, Pineapple Habanero, Honey Bourbon Glaze, Tajin-Lime, Gochujang Glaze

\$18.00

\$17.00

\$14.00

\$16.00

\$17.00

\$14.00

\$18.00

Finished with Tajin and

cilantro ranch

\$14.00

SALT & PEPPER CALAMARI

Tempura battered, finished with green onions, fresno chiles, and lime

WHIPPED FETA DIP

Served with Persian cucumbers, sliced watermelon radish, and warmed garlic naan

DEEP FRIED EGGS

Finished with fig glaze and manchego cheese V

Crispy cauliflower finished with Fresno chiles, cilantro, sesame seeds

SOFT PRETZEL BITES

Served with whipped mustard butter and beer cheese sauce

LOADED BRISKET FRIES

Finished with BBQ sauce, cheddar cheese onions, tomato, jalapeno, cilantro, garlic aioli



*add chicken or arilled shrimp to any salad -\$7

7 MILE CAESAR

bacon

Romaine, tomatoes, reggiano, house made dressing, croutons

SHRIMP COASTAL COBB

Romaine, cucumber, egg, avocado, feta, tomato, ranch dressing, shrimp, Applewood

BLTA CHOP SALAD Romaine, avocado, bacon, tomato,

buttermilk vinaigrette

BIBB SALAD

\$16.00

\$17.00

\$14.00

\$24.00

Romaine, pickled onions, feta, radish, candied walnuts, orange, citrus vinagrette



ALL PIZZAS ARE MADE WITH OUR FRESH, HOUSE MADE PIZZA DOUGH

MARGHERITA

\$22.00

San Marzano tomato sauce, fresh mozzarella, basil, **EVOO**

TRUFFLE TARTUFO

\$28.00

Wild mushrooms, caramelized onions, truffle cream sauce, ricotta, arugula, reggiano

SWEET & SPICY SAUSAGE

Fennel sausage, caramelized onions, fresno chiles, ricotta, San Marzano tomato sauce

CHEESEBURGER PIZZA

The best of both worlds! House made pizza dough topped with ground beef, cheddar cheese, Applewood bacon, tomato, pickles, and finished with our house sauce

\$27.00

ARTICHOKE

\$25.00

\$29.00

\$27.00

House white sauce, artichoke, red onion, jalapeno, sun dried tomatoes, mozzarella

PROSCIUTTO & BRUSSELS

Brussel spouts, roasted garlic, caramelized onions, prosciutto, gruyere, honey balsamiz

CALI PIZZA

Basil pesto, grilled shrimp, tomato, roasted garlic, feta, basil

BETWEEN THE BUNS

SERVED WITH CHOICE OF FRIES. TATER TOTS OR SIDE SALAD

THE CLASSIC BURGER

\$22.00

Signature patty blend, lettuce, tomato, onion, pickles, house sauce, white cheddar cheese

THE 7 MILE BURGER

\$26.00

Beet short rib blend, arugula, TR Red Hots, caramelized onions, rogue blue cheese

THE BBQ BURGER

THE BREAKFAST BURGER \$25.00

Signature patty, arugula, roasted tomato, onion, pork belly, garlic aioli, white cheddar, fried egg

\$26.00

Patty blend, topped with beef brisket, crispy onions, jalapenos, BBQ sauce, garlic aioli, smoked gouda

THE SALMON BURGER

Salmon patty, arugula, dill mayonnaise, cucumber, lemon

THE BACON BURGER

\$29.00

\$27.00

Signature patty, candied bacon, bacon jam, bacon aioli, crispy onions, gruyere cheese on a pretzel bun

THE IMPOSSIBLE BURGER

\$25.00

"Banh Mi" burger, Impossible Meat patty, carrot, red onion, cilantro, cucumber, jalapenos, sambal vegan-aise

GRILLED CHICKEN SANDWICH \$21.00

Chicken breast, arugula, tomato, olive tapenade basil pesto, mozzarella

FRIED CHICKEN SANDIWCH Fried chicken thigh, lettuce, pickle, Nashville hot honey glaze

\$26.00

Ask your server for the chef's weekly inspiration \$mp



GLASS OF PISTACHE Pistachio gelato, chocolate, pistachio praline

\$14.00

\$27.00