

SEVEN

LAMPS

DINNER MENU

SMALL PLATES

BABY SPINACH & BIBB LETTUCE SALAD
breakfast radish, chives, honey vinaigrette | 8

SMOKED RUBY BEETS
medjool dates, bacon jam, oj fennel, bucheron | 9

LOBSTER RAMEN BROTH
fried pork, butternut squash, borlotti beans, egg | 11

SASHIMI OF SMOKED WILD SALMON
carolina gold rice, avocado, oj & chili vinaigrette | 10

SWEET POTATO SOUP
apple brown butter, sorghum syrup, cider | 6

SAVORY CREPES
wood grilled tuscan kale, vidalia onion, gruyere gratin, smoked vinaigrette | 9

BAKED ELLIJAY APPLE
roasted mushrooms, goat cheese souffle, sherry caramel | 8

DUNGENESS CRAB SALAD
roasted carrots, shaved turnips, chocolate, grapefruit sorbet | 16

WARM LAMB CARPACCIO
crisp lamb belly, salt pressed cucumber, raita | 10

WOOD GRILLED BABY GEM & BELGIAN ENDIVE
pancetta, avocado, Maytag blue, jalapeno vinaigrette | 9

BAKED PECORINO TOSCANO CHEESE
cedar, chanterelle mushrooms, pickled pearls, truffle honey | 12

HANDMADE PASTA

TORTELLINI STUFFED WITH BRAISED CHESTNUT & MASCARPONE
vanilla macaroon, apple leather | 10 / 18

AGNOLOTTI STUFFED WITH AGED FONTINA & RICOTTA
pancetta, soffrito, asiago | 10 / 18

IDAHO POTATO GNOCCHI
baby spinach, d'anjou pear, gorgonzola, gingerbread | 10 / 18

CANNELLONI
braised octopus, spanish chorizo, spicy escarole, tomato, horseradish | 10 / 18

TAGLIATELLE
Sapelo Island clams, andouille, jalapeno, soffrito, asiago | 10 / 18

CHOCOLATE CORZETTI
duck confit, chinese shiitakes, poached egg yolk, duck broth | 10 / 18

PLATES

WOOD ROASTED CHICKEN BREAST
black gnocchi, black trumpet mushrooms, pancetta, pickled roots | 19

SKILLET SEARED FLOUNDER
cold water mussels, roasted yukon gold potatoes, cayenne, romesco | 24

WOOD GRILLED HANGER STEAK
cippolini onion, smoked broccoli rabe, caramel onion, espagnole | 23

CORNED BEEF BRISKET SANDWICH
kimchee slaw, basil, pretzel roll | 10

VEGETABLES

BROCCOLI | 6

BOK CHOY | 6

SPAGHETTI SQUASH | 6

ICED OYSTERS ON THE HALF SHELL

our aged hot sauce, horseradish
mignonette, salty cracker
East Coast | 2.5 ea. *West Coast* | 3 ea.

E - ISLAND CREEK
plump, virtuous | *Duxbury, Massachusetts*

E - PETERS POINT
firm, briny | *Cape Cod, Massachusetts*

W - KUSHI
clean & simple | *British Columbia, Canada*

SAVOURIES

POTATO ZEPPOLE
warm potato crème, green onions | 5

PEEL & EAT SHRIMP
togarashi, lime aioli | 6

BUTTERED LOBSTER BUN
celery aioli, steamed brioche bun | 8

HAND CUT COTTAGE FRIES
Duke's mayonnaise, espelette | 4

SHAVED PORCHETTA
oj fennel, crisp capers, tonnato sauce | 7

HOT OYSTERS
b & b pickles, white bread, Duke's mayonnaise | 8

SALTED, CURED & WHIPPED

bourbon mustard, canned things, grilled baguette
one - 7 / three - 18 / five - 25

FENNEL SALAMI
Pine Street Market, Avondale

LAMB RILLETTE
Seven Lamps, Buckhead

MORTADELLA MOUSSE
Sicilian pistachio macaroons
Seven Lamps, Buckhead

PATE DE CAMPAGNE
country terrine | *Seven Lamps, Buckhead*

EDWARDS, BONE IN SURRYANO HAM
Surry, Virginia

ARTISAN CHEESE

grape aigre-doux, last year's pickles, pecan biscotti
one - 6 / three - 15 / five - 20

BAYLEY HAZEN BLUE
cow's milk | *Jasper Hill, Vermont*

CUMBERLAND CHEESE
cow's milk | *Sequatchie, Tennessee*

PIMENTO CHEESE
cheddar cheese, pimentos, mayo
Seven Lamps, Buckhead

DELICE DE BOURGOGNE
cow's milk | *Burgundy, France*

HUMBOLDT FOG
goat's milk | *Humboldt, California*

404.467.8950 | SEVENLAMPSATL.COM

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS.

SEVEN LAMPS

LUNCH MENU

SMALL PLATES

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medjool dates, bacon jam, oj fennel, bucheron | 9

SWEET POTATO SOUP

apple brown butter, sorghum syrup, cider | 6

DUNGENESS CRAB SALAD

roasted carrots, shaved turnips, chocolate, grapefruit sorbet | 16

WOOD GRILLED CHICKEN SALAD

baby spinach, bibb lettuce, radish, chives, honey vinaigrette | 12

LOBSTER RAMEN BROTH

fried pork, butternut squash, borlotti beans, egg | 11

COLD WATER LOBSTER SALAD

bibb lettuce, bacon, celery, haricot vert, dijon, dry bread | 18

SAVORY CREPES

wood grilled tuscan kale, vidalia onion, gruyère gratin, smoked vinaigrette | 9

WOOD GRILLED BABY GEM & BELGIAN ENDIVE

pancetta, avocado, Maytag blue, jalapeno vinaigrette | 9

SPICY ESCAROLE SALAD

wood grilled ricotta salata, fennel salami, marinated borlotti beans | 11

HANDMADE PASTA

TORTELLINI STUFFED WITH BRAISED CHESTNUT & MASCARPONE

vanilla macaroon, apple leather | 10

AGNOLOTTI STUFFED WITH AGED FONTINA & RICOTTA

pancetta, soffrito, asiago | 10

IDAHO POTATO GNOCCHI

baby spinach, d'anjou pear, gorgonzola, gingerbread | 10

CANNELLONI

braised octopus, Spanish chorizo, spicy escarole, tomato, horseradish | 10

TAGLIATELLE

Sapelo Island clams, andouille, jalapeno, soffrito, asiago | 10

SAMMIES

WARM HAM & CHEESE

porchetta, gruyère, bibb lettuce, b & b pickles, mustard, warm gougère | 12

PLT

avocado, our aged hot sauce aioli, ciabatta | 9

TUNA NICOISE SANDWICH

candied beets, bibb lettuce, 6 minute egg, fresh chévre, ciabatta | 12

CHICKEN SALAD SANDWICH

spaghetti squash, celery, golden raisin, almonds, curry, ciabatta | 10

CORNERED BEEF BRISKET SANDWICH

kimchee slaw, basil, pretzel roll | 10

VIETNAMESE VEGETABLES

shredded & pickled, chili, Laughing Cow cheese, baguette | 9

CRISPY CHEESE SANDWICH

gruyère, fromage blanc, jack cheeses, avocado, egg, brioche | 9

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ON THE HALF SHELL

our aged hot sauce, horseradish
mignonette, salty cracker

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celery aioli, steamed brioche bun | 8

HAND CUT COTTAGE FRIES

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SALTED, CURED & WHIPPED

bourbon mustard, canned things, grilled baguette
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Seven Lamps, Buckhead

MORTADELLA MOUSSE

Sicilian pistachio macaroons
Seven Lamps, Buckhead

PATE DE CAMPAGNE

country terrine | *Seven Lamps, Buckhead*

EDWARDS, BONE IN SURRYANO HAM

Surry, Virginia

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grape aigre-doux, last year's pickles, pecan biscotti
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cow's milk | *Jasper Hill, Vermont*

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Seven Lamps Cocktails

Effervescent

Lucy's Candle 13

Krogstad Aquavit, Orchard Cherry Liqueur, Meyer Lemon, Sparkling Wine.

Fizzy Lifting Drink 11

Bacardi Solera, Fresh Lime, Szechuan and Black Peppercorn Syrup, CO2 Charged while Shaken.

Classically Inspired

Roger Williams Manhattan 13

Templeton Rye, Dolin Dry, New England Cranberry Syrup, Bitter Cube Orange Bitters, Candied Cranberry.

Chilcano 13

Pisco Porton, Ginger Beer, Smoked Lime.

Thom's Toronto 12

Collingwood Canadian Whiskey, Fernet Branca, Gum Syrup.

Red Derby 12

Bellemeade Bourbon, Blood Orange, Savannah Bee Co. Honey, Tarragon.

Kimchi Mary 11

Tyku Soju, Sweet Soy, Korean Chile, Tomato, House Pickle

Beer-tails

Snow White 12

St. George Terrior Gin, Berentzen Apple, Hittachino White Ale, Savannah Bee Co. Honey, Lemon.

Crafty & Stemmed

Aphrodite 13

7L Membrillo infused Square One Vodka (Quince-Vanilla-Lemon Peel), Pomegranate, Mint

Drinkable Desserts

Crunch Punch 11

Peanut Butter Captain Crunch Infused Redemption Rye, Vanilla Syrup, Cream, Nutmeg

Southern Roots 12

Zaya Rum, 7L Sarparrilla Soda, Strawberry Fernet Branca Foam.

Toasts
(\$9 each)

Shot of Tanteo Jalapeño Tequila, side of Sea Salted Watermelon Slice.

Shot of Four Roses Small Batch Bourbon, side of Strawberry with Roasted Rosemary.

Shot of 7L Toasted Coconut Infused Bacardi Superior, side of Cinnamon Pineapple.

Shot of 7L Membrillo Infused Square One Vodka, side of Sous Vide Pear.

Shot of Kronan Swedish Punsch, side of Candied Cranberry.

Seven Lamps Craft Beer

Blue Point Toasted Lager	\$5	
	Lager	Long Island, NY
Cisco Brewers Sankaty	\$5	
	Light Lager	Nantucket, MA
Sweetwater 420	\$5	
	Extra Pale Ale	Atlanta, GA
Terrapin Rye Pale Ale	\$5	
	Rye Pale Ale	Athens, GA
O'Dempsey's Big Red Ale	\$5	
	Irish Red	Atlanta, GA
Hitachino Nest White Ale	\$7	
	Witbier	Japan
Estrella Damm Daura	\$7	
	Gluten Free	Barcelona, Spain
St. Ambroise Apricot	\$7	
	Fruit Flavored Ale	Quebec, Canada
Sweetwater IPA	\$5	
	India Pale Ale	Atlanta, GA
Samuel Smith Organic Cider	\$7	
	Cider	Tadcaster, England
Red Brick Blonde	\$5	
	American Blonde Ale	Atlanta, GA
Delirium Tremens	\$8	
	Belgian Golden Ale	Melle, Belgium
Nimbus Monkeyshine	\$7	
	English Strong Ale	Tucson, AZ
Wild Heaven Ode to Mercy	\$7	
	Imperial Brown Ale	Decatur, GA
Lefthand Milk Stout Nitro	\$7	
	Sweet Stout	Longmont, CO