

# 7th & carson

by Chef Gregg Fortunato

WELCOME, TO 7TH & CARSON.  
A NICE LITTLE DRINKING SPOT  
WITH SOME REALLY GREAT FOOD.

HAVE A GLASS OR TWO &  
HANG IN THE GARDEN OR  
COME ON IN FOR DINNER.

WE INVITE YOU TO ORDER  
A FEW PLATES TO SHARE  
& TRY SOMETHING NEW.

STAY AWHILE, WE'LL LEAVE  
THE LIGHTS ON FOR YOU  
@7THANDCARSON.

## cellar



MEIOMI 18 / 65  
Pinot Noir - US - California

BLACKSTONE 10 / 38  
Merlot - US - California

Z ALEXANDER BROWN 15 / 55  
Cabernet Sauvignon - US - California

PEACHY CANYON INCREDIBLE RED 12 / 45  
Zinfandel - US - California

PENFOLDS KOONUNGA 11 / 40  
Shiraz / Cab Blend - South Australia

TERRAZAS ALTOS DEL PLATA 11 / 40  
Malbec - Argentina - Mendoza

HANDCRAFT 11 / 40  
Petite Sirah - US - California

CUPCAKE 9 / 34  
Prosecco - Italy - Veneto

MATUA 10 / 38  
Sauvignon Blanc - NZ - South Island

ESPERTO 10 / 38  
Pinot Grigio - Italy - Veneto

MONDAVI 11 / 40  
Chardonnay - US - California

LISTEL GRAIN DE GRIS 10 / 38  
Rose - France - Languedoc Roussillon

CHATEAU ST. MICHELLE 9 / 34  
Riesling - US - Washington

## bar

DOWNTOWN BUZZ 9  
Tanqueray Gin  
Local Honey + Lemon Juice

IAM SMASH'D 9  
Irish American Whiskey  
Fresh Raspberry, Blackberry,  
Bitters, Lime Juice + Mint

HOT MELONS 9  
Tanteo Jalapeno Tequila  
Agave, Lemon, Watermelon Juice  
Cracked Pepper

AIN'T THAT A PEACH 9  
Absolut Peach Vodka  
Cupcake Prosecco  
Fresh Peach Puree, Lemon

## draft

LAGUNITAS 8  
I.P.A.

RADEBERGER 7  
Pilsner

SAMUEL ADAMS 7  
Boston Lager

SAMUEL ADAMS 7  
Seasonal Ale

BAD BEAT  
BLUFFING ISN'T WEISS 7  
Hefeweizen

MODELO ESPECIAL 7  
Seasonal Ale

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## oven

**B.L.T.A TOAST 8**  
Dried Parma Ham, Lettuce, Tomato, Avocado

**BRAISED OXTAIL TOAST 8**  
Cheddar Curds, 8hr. Gravy, Smoked Sea Salt

**WHITE TRUFFLE TOAST 9**  
Grilled Focaccia, Gouda Fondue, Rosemary

**MARGHERITA PIZZETTA 10**  
Fresh Mozzarella, San Marzano Tomato, Basil

**SPINACH + MUSHROOM PIZZETTA 11**  
Bel Paese Cheese, Thyme Cream, Lemon Oil

**PROSCUITTO PIZZETTA 12**  
Fontina Cheese, Sunny Farm Egg, Arugula

**LAMB SAUSAGE PIZZETTA 13**  
Feta, Pickled Red Onion, Yogurt, Dill

## land

**CHARCUTERIE 19**  
3 Meats + Cheeses, Seasonal Spreads, Toasts

**C.F.C. WINGS 10**  
Carson Fried Chicken  
House Dust, Honey + Hot Sauce

**7th + CARSON SLIDERS 12**  
American Cheese, Fried Onions, Thousand

**DUCKLING POT PIES 12**  
Duck Leg, Peas + Carrots, Puff Pastry

**BONE-OUT HALF CHICKEN 19**  
Caraway Stuffing, Whole Grain Mustard Jus

**FLATIRON STEAK 21**  
Parmigiano Fries, Horseradish Truffle Butter

## sea

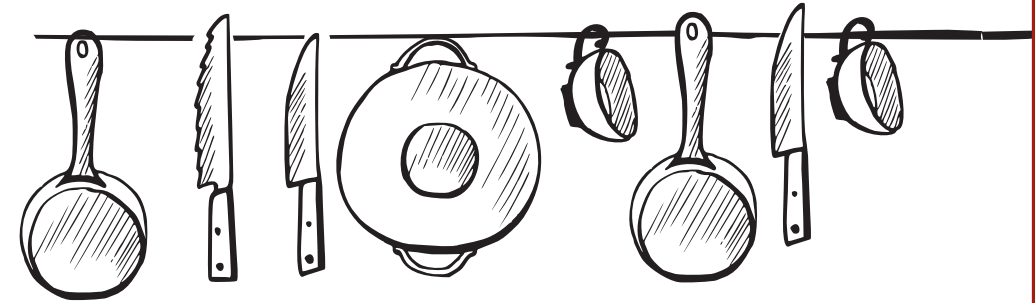
**1/2 DOZ. OYSTERS 18**  
Daily Selection - East + West Coast  
Cucumber Mignonette, Cocktail, Lemon

**PRAWN CEVICHE 12**  
Cherry Tomato, Cucumber, Cilantro

**OVEN BAKED CLAMS 9**  
Sake Miso Butter, Scallion, Panko

**LEGS + EGGS 16**  
Tempura Crab Leg, Caviar, Barrel Aged Ponzu

**WOOD ROASTED SALMON 19**  
Squid Ink Pasta, Garlic + Herb Pesto



## earth

**HEARTH OVEN BREAD + DIP 4 WAYS 12**  
Hummus, Baba Ganoush,  
Roasted Red Pepper, Cucumber Yogurt

**ANCIENT HEIRLOOM POPCORN 7**  
Parmigiano Cheese, Truffle Salt, Chives

**WOOD FIRED ASPARAGUS 12**  
Guanciale, Poached Farm Egg, Herb Bread Crumbs

**GARDEN SALAD 8**  
White Balsamic, Parmigiano, Pickled Pepper, Olive

**WOOD ROASTED BEET SALAD 9**  
Whipped Goat Cheese, Olive Crumb, Orange

**GRILLED PEACH + BURRATA 11**  
Arugula, Black Pepper Honey, Basil Pesto

**HEIRLOOM TOMATO SALAD 10**  
Marinated Feta, Pine Nut, Mint, Sumac