

Pre Game

 **Eagles Wings \$12**

Pound and a half of crispy chicken wings, tossed in your choice of sauce or rub with celery and Blue Cheese
 ~ Mild ~ BBQ ~ Hot ~
 Ranch (dry) ~ Teriyaki ~ Caesar

Quesadilla \$8

Grilled Flour tortilla stuffed with shredded cheese, black beans, roasted corn and peppers
 Served with fresh salsa and sour cream
 ~ add chicken \$3 ~

 **Seven Sampler \$14**

A sampling of fried mozzarella sticks, onion rings, cheese steak egg rolls, and jalapeno poppers served with assorted dipping sauces

 **Seven Layer Nacho \$9**


Tri-color corn chips piled high with 7 toppings: shredded cheese, jalapeños, black olives, green onions, diced tomatoes, black beans and sour cream
 ~ add chicken \$3 ~ chili \$2 ~ guacamole \$1 ~

Fried Calamari \$10

Mixed fry of Calamari, red onion, carrots and cherry peppers served with zesty aioli and sweet chili drizzle

 **Crispy Beer Battered Rings \$8**

Crispy fried beer battered onion rings served with a zesty ranch dipping sauce

 **Boom Boom Shrimp \$10**

Battered fried shrimp tossed in a sweet and spicy chile aioli, and lemon

Gourmet Fries

Buffalo Fries \$6

Shaved chicken tossed in Franks buffalo sauce, topped with crumbled blue cheese, cheddar and scallions

Chesapeake Fries \$6

Tossed with fresh crab meat, Old Bay seasoning and topped with cheddar cheese

Texas Fries \$8

Ranch dusted fries, topped with pulled pork, shredded cheddar, frizzled onions and drizzled with Chipolte sour cream

Duck Fries \$10

Crispy duck con fit tossed with cranberries and topped with a gruyere cheese sauce, scallions and a side of cranberry demi

On The Green

Downingtown House Salad \$8

Mixed greens, tomato, cucumber, red onion and craisins, with your choice of dressing

Classic Caesar \$6

Crisp romaine, herb croutons, creamy caesar dressing and shredded parmesan

Strawberry Salad \$8

Mixed greens, candied walnuts, sliced strawberries and crumbled goat cheese with citrus vinaigrette

Quiche and Salad \$10

Warm slice of Chefs selected Quiche, accompanied with side salad and your choice of dressing

 **Seven Salad \$10**

Grilled chicken served over mixed greens, tossed with craisins, raisins, apples, and candied walnuts, served with a raspberry vinaigrette

Sandwiches



Yard Bird \$10

Cajun grilled chicken, sriracha aioli, smoked bacon, smoked Gouda cheese, lettuce and tomato
 Served on a toasted brioche



The Mulligan \$11

Thinly sliced prime rib piled on a toasted long roll, melted provolone cheese.
 Served with au jus and cherry peppers on the side

Chicken N Waffles \$12

Fried chicken with bacon and cheddar cheese, arugula & tomato on a bacon studded waffle "bun", maple mustard sauce, cole slaw, fries and a pickle

Tavern Deli Sandwich \$8

Your choice of roast turkey, roast beef, ham, chicken salad, or tuna salad on rye, wheat, white or a wrap, with lettuce, tomato, house chips and a pickle

Philly's Best \$10

Dive into a half pound of chicken or beef with fried onions on a 12" hoagie roll and choose "wit" or "wit out" cheese. Served with fries and a pickle

New England Style Lobster Roll \$14

Warm buttery New England style roll topped with fresh grilled lobster tossed in a lemon tarragon aioli, lettuce and tomato.
 Served with fries or house chips and a pickle



Jaw's Breaker \$8

1/4 pound Berks Hot Dog wrapped in bacon, with cheese sauce, giardiniera, & crispy onions
 Served with house chips, fries, or tots
 ~ plain without toppings \$5.00 ~



Cranberry Turkey \$10

Sliced turkey breast, white cheddar cheese, tomato, lettuce and cranberry mayo
 Served on wheat berry bread

Crab Cake Sandwich \$16

Seared jumbo crab cake, arugula, charred red onion, horseradish aioli on a toasted bun.
 Served with cole slaw, house made chips and a pickle



7 Tap Tavern Signature Item

Burger Line - Up



Texas Burger \$13

8 oz. Angus beef burger with chef made BBQ sauce, bacon, cheddar cheese topped with 3 steak cut, beer batter onion rings

Black Bean Burger \$12

Grilled black bean burger topped with pepper jack cheese, Pico de Gallo, chipolte mayo and pea shoots.
 Served with fries and a pickle



The Burger Draft \$12

Select any items to add to your burger:
 Cheese: American, Cheddar, Swiss, Mozzarella.
 Tomatoes, lettuce, red onions, pizza sauce, jalapenos, bacon, red peppers, pickles, mushrooms
 Draft your ingredients like Mel Kipper Jr. drafts a team!!

Hangover Burger \$14

8 oz. Angus beef burger grilled and topped with American cheese, caramelized onions, bacon, over easy egg and a whiskey paprika aioli. Served with lettuce, tomato, fries and a pickle



7 Tap Tavern Signature Item

Soup

Soup du Jour
 cup \$4 / bowl \$6
 Chef's special soup of the day

French Onion Soup \$6
 Garlic crostini, sauteed onions, sherry wine smothered
 by torched provolone and Swiss cheese

Cup of Soup &
 Half Sandwich \$10

Choice of soup du jour or french onion soup,
 paired with one of our tavern deli sandwiches:
 roast turkey, ham, roast beef, chicken or tuna salad
 (no substitutions)

The Main Event

Fish N Chips \$14

Fresh local beer battered cod fried crispy with house made seasoned chips, tarragon caper remoulade, and a pickle



Tavern Meatloaf \$18

Tavern 7 house blend of pork, beef and veal meatloaf served with garlic red bliss mash, seasonal vegetable, and a rich thick mushroom gravy

Guinness Pie \$14

Seared beef tips with caramelized vegetables in rich and thick herbed Guinness reduction topped with
 puff pastry dough and baked till golden brown. Served with grilled corn bread and sweet whipped butter

Gourmet Flatbreads



Four Cheese \$8

A signature blend of four cheeses

Chicken Florentine \$10

Grilled chicken, baby spinach, roasted garlic,
 cherry tomatoes and a four cheese blend



Margherita \$8

Sliced fresh tomatoes, basil, fresh mozzarella
 and drizzled with extra virgin olive oil

Pepperoni \$8

Our four cheese blend and sliced pepperoni

Scampi \$10

Sautéed shrimp in a white wine garlic
 butter sauce topped with mozzarella



Tuscan \$10

Roasted local zucchini & squash with roasted
 peppers, shaved parmesan and fig balsamic glaze

Desserts

• NY style Cheese cake topped with strawberry sauce and whip cream

• Triple chocolate cake, chocolate sauce and whip cream

• Sticky Toffee Pudding served warm A 'la mode with Vanilla ice cream,
 caramel sauce



~ Skillet Cookie, warm baked chocolate chip cookie, topped with vanilla ice
 cream, whip cream and sprinkles

• Ice Cream; 3 scoops of your choice of flavors, ask your server for selection

All desserts ~ \$7.00



7 Tap Tavern Signature Item

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Dinner Menu

* Available 4:00 pm - close *

Starters

Tavern Cheese Board \$12

An assortment of cheese and sliced meats. Served with assorted grilled breads and accompaniments

Tuna Tartare \$12

Diced fresh Ahi Tuna tossed in sweet chile, and soy. Served with smashed avocado, toasted sesame seeds, mixed greens and grilled crostinis

Beef Carpaccio \$10

Thinly sliced Fliet Mignon with crispy polenta croutons, arugula, fennel, and lemon sherry vinaigrette

Mussels \$10

Fresh mussels braised in local beer, citrus, Chile, butter, garlic and herbs. Served with grilled bread

Entrees

Spaghetti \$18

Fresh spaghetti squash, asparagus and tri-color peppers in a sage brown butter sauce

Fra Diavolo \$20

Fresh Pappardelle pasta with zucchini, squash and red onion tossed in a spicy red sauce, topped with shredded Parmesan cheese and fresh herbs

Snapper \$24

Sweet onion crusted red snapper topped with vanilla beurre blanc, served with roasted red bliss potatoes and seasonal vegetable

Tuna \$24

Grilled marinated tuna steak, citrus soy glaze. Served with coconut rice and baby bok choy

Saltimbocca \$24

*Prosciutto and sage wrapped chicken breast, topped with aged Provolone and port wine cream sauce.
Served with garlic mashed potatoes and seasonal vegetable*

Roasted Chicken \$26

8 oz. herb and citrus marinated airline chicken breast, natural jus, roasted red bliss potatoes and garlic broccoli rabe

Short Rib \$26

Slow braised short rib, creamy Parmesan polenta, braised vegetables and natural jus, topped with frizzled onions

Filet \$28

Seared 8 oz. Fliet Mignon Au poive, crispy smashed potatoes and seasonal vegetables

Craft Beer

Deschutes Fresh Squeezed IPA ~ 6.4%

Ithaca Flower Power ~ 7.5%

Lagunitas IPA ~ 6.2%

Lagunitas Lil Sumpin ~ 7.5%

Magic Hat #9 ~ 5.1%

Roy-Pitz Daddy Fat Snacks ~ 6%

Stone IPA ~ 6.9%

Troeg's Perpetual IPA ~ 7.5%

Victory Golden Monkey ~ 9.5%

Yards Pale Ale ~ 4.6%

Allagash White ~ 5.1%



SPECIALS

4:00-6:00PM

\$22

Your choice of :

~ Pesto Grilled Salmon ~

~ Tortilla Lime Crusted Tilapia, Lime Crema ~

~ Chicken Marsala ~

~ Chicken Parmesan ~

~ Tavern Meatloaf ~

~ Braised Shortrib ~

Includes cup of soup or side salad, coffee, tea and soda

*All entrees are served with garlic mashed potatoes and seasonal vegetables;
excluding Chicken Parmesan, which is served with pasta and vegetables*