

TABLE 7

— AN AMERICAN BISTRO —

Executive Chef: Young Yi
Sous Chef: Raymond O'Connor


APPETIZERS

- Clam Steamers** 12
Saffron, Chorizo aioli, crostini, Clam Jus, Parsley, White Wine
- Tempura Tuna Scallion Roll** 12
Seaweed Salad, Teriyaki Glaze, Wasabi Creme Fraiche, Spicy Mayo
- Chicken Wings**  10
Buffalo or BBQ w/ Celery sticks, Carrot Sticks, and Blue Cheese
- Fried Soft Shell Crab** 12
Creamy Vanilla Bean Corn, Lime Radish Green Apple Slaw, Old Bay Spice
- Burrata Cheese Heirloom Tomato** 12
Roasted Tomato Sauce Balsamic Drizzle, Crispy Basil, Malden Salt, Extra Virgin Olive Oil, Garlic Crostini
- Thai Chili Fried Calamari** 12
Wasabi Mayo, Sweet Chili, Spicy Mayo, Sesame Seeds, Fried Tortilla Bowl
- Deviled Eggs** 10
Crispy Pancetta, Chives, Truffle Oil
- Grilled Spanish Paprika Octopus**  12
Chorizo Navy Bean Ragu, Crispy Yukon Gold, Roasted Garlic Herb Aioli
- Charred Bone Marrow** 10
Balsamic Onion Jam, Malden Salt Gremolata, Crostini
- Pulled Pork Quesadilla** 10
Brie & Blue Cheese, Pico De Gallo, Apple Fennel Slaw

SOUP

- Summer Corn Soup**  10
Grilled Cajun Shrimp, Pancetta Crisp, Chives
- French Onion Soup** 8
Gruyere Crostini

SALAD

- Caesar Salad** 10
Romaine, Parmesan Gratin Crostini, Crispy Pancetta, Shaved Parmesan
- Mixed Green Salad**  10
Raspberry Dressing, Goat Cheese, Candies Walnuts, Confetti Cherry Tomatoes

- Endive Gorgonzola Cheese Salad** 11
Boston Bibb, Treviso Gorgonzola, Grilled Red Grapes, Honey Dijon Vinaigrette

PASTA

- Lamb Bolognese Bucatini** 20
Shaved Parma, Basil, Slow Cooked Meat Ragu
- Star Anise Red Wine Braised Short Ribs** 22
Sweet Potato Gnocchi, Watercress, Crispy Taro Root
- Shrimp & Clam Angel Hair** 22
Cherry Tomatoes, Asparagus, White Wine Clam Sauce, Parsley

ENTRÉES

- Table 7 Burger** 14
Brioche, Upstate NY Aged Cheddar, Caramelized Onions, Romaine, Tomato, Pickle, Big Mac Sauce, French Fries
- Vegan Veggie Burger**  12
South West Sweet Potato Black Bean Patty, Pickled Red Onion, Sweet Potato Aioli w/ Truffle Frisee French Beans, Toasted Almond Salad
- Grilled Lamb Chops**  28
Lentil Ragu, Sauteed French Beans, Truffle Honey Whole Grain Sauce, & Chimichurri
- Grilled NY Strip Steak Au Poivre**  34
Truffle Mashed Potatoes, Grilled Asparagus, Roasted Tomatoes
- Filet Mignon Pan Seared**  38
Cremini Mushroom Brandy Cream Sauce, Potato Gratin, Broccoli Rabe
- French Chicken**  22
Sautéed Asparagus & Baby Carrots, Celery Boursin Mash, Ver Jus Demi
- Whole Roasted Branzino** 24
Baked with Lemon & Thyme, Orange Tahini Sauce, Citrus Segments, Lovage, Arugula
- Potato Crusted Salmon**  24
Sorrel Sauce, Sauteed Endive and Tuscan Kale w/ Lemon
- Seared Scallop and Saffron Cremini Mushroom Risotto** 24
Clam Caper Tomato Concasse Sauce

 **Gluten Free**

Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



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