



SEVEN OAKS CAFÉ

DINNER MENU

SNACK TIME

Ham and Cheese

Assorted meats, cheeses, veggies & spreads \$15

Deviled Eggs

Traditional style eggs, sugar bacon \$10

Café Dip

Choice of hummus or pimento cheese, blue corn chips \$11

Short Rib Sliders

Slow braised beef short ribs, bacon jam, apple slaw \$12

Garden Caprese

Garden tomatoes, freshly sliced mozzarella, spinach walnut pesto, Café Vinaigrette \$12

SUPER SOUPS

Soup of the Day

BOWL \$6 CUP \$4

VEGGIE PATCH

Southwest Cobb

Chopped greens, roasted pimento corn, black beans, garden tomatoes, avocado, egg, bacon, crumbled blue corn chips, Farmhouse Blue Cheese dressing \$10

The South Fork

Arugula, pickled beets, spiced pecans, garden tomatoes, cucumbers, feta, Café Vinaigrette \$11

Honey Shrimp Caesar

Marinated Gulf shrimp, crisp romaine, shaved parmesan, seasoned bread croutons, Buttermilk Caesar \$14

Spinach & Brie

Baby spinach, crisp seasonal apples, creamy brie, Warm Bacon Jam Vinaigrette \$11

VEGGIE PATCH ADD ONS

(not available a la carte)

Seared or Blackened Scallops (2) \$10 (3) \$14

Seared or Blackened Salmon (4oz) \$9 (6oz) \$13

Honey Shrimp (3) \$6 (6) \$11 Grilled Chicken \$3

Scoop of Chicken or Tuna Salad \$3

Ham \$3 Turkey \$3 Bacon \$3

ENTREES

Caprese Chicken Grilled balsamic marinated chicken breast, baked with tomato, fresh mozzarella and spinach walnut pesto, sautéed spinach \$17

Duck Confit 10 hour cooked local NC Joyce Farms duck leg & thigh, wild mushroom risotto, strawberry lavender compote \$19

Granma's Meatloaf Signature CAB blended meatloaf, Cheerwine BBQ sauce, garlic mash, seasonal vegetables \$17

Blackened Scallops Spicy seared jumbo Atlantic scallops, Café Couscous salad, seasonal vegetables \$27

Honey Bourbon Salmon Pan seared Scottish salmon, honey bourbon mustard glaze, wild mushroom risotto, seasonal vegetables \$27

Granpa's Meatball Rigatoni Freshly ground New Zealand lamb meatballs, tender rigatoni, rich house red sauce, shaved parmesan \$25

Garlic Shrimp Seared jumbo Gulf shrimp, savory garlic butter, mac & cheese, seasonal vegetables \$22

Farmhouse Rib Ragout Slow braised CAB boneless short ribs, tender rigatoni, short rib jus, braised vegetables, rich demi glaze \$25

SIDES Café Couscous Salad \$4 • Hummus & Toasted Naan \$4 • Pesto Pasta Salad \$4 • Cucumber Salad \$4

Side Salad \$5 • Side Caesar Salad \$5 • Mac & Cheese \$5 • Wild Mushroom Risotto \$7 • Garlic Mash \$5

Seasonal Vegetables \$5 • 2x Baked Potato \$6

Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.