

FROM THE LIBRARY OF  
**SEVEN LAMPS**

TITLE: Brunch Menu

AUTHOR: John Ruskin

**CRAFT  
 COCKTAILS**

ISSUED TO: <i>Salim</i>	DUE
TOM COLLINS gin, lemon juice, syrup, lemon seltzer water, cherries	15
FRENCH 75 gin, lemon juice, syrup, champagne or sparkling wine	18
SUNDAY LONG ISLAND vodka, rum, tequila, gin, triple sec, pepsi	16
SUNDAY BLOODY MARY vodka, seven lamps bloody mary mix	16
MIMOSAS fresh orange juice, dry champagne prosecco	15
PARISIAN APEROL SPRITZ slices orange, splashes bitters, aperol, champagne	15
ST GERMAIN SPRITZ st germain, sparkling wine, soda water	15

**MAIN EATS**

CHEF'S PASTRY BASKET.....	9
whipped butter	
BEIGNETS.....	9
powdered sugar	
BRIOCHE FRENCH TOAST.....	14
blueberry compote, maple crème fraiche	
LOBSTER AVOCADO TOAST.....	26
charred corn, tomato, serrano	
CHICKEN & GRAVY BISCUIT.....	16
breakfast potatoes	
CHICKEN & WAFFLES.....	18
fried chicken, compressed strawberry, spicy syrup	
BREAKFAST PANINI.....	16
bacon, fried egg, cheddar, spicy mayo, pickles, potatoes	
SHRIMP AND GRITS.....	18
house smoked andouille, creole mustard butter sauce add pimento +2	
BREAKFAST PLATE.....	15
two eggs, chicken sausage, breakfast potatoes, gravy, toast	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.