FROM THE LIBRARY OF
SEVEN LAMPS

TITLE: Lunch Menu
AUTHOR: Executive Chef Henry Bagwell III

CHECK OUT DATE:
NOV 2025

SHARABLES

CORN AND JALAPEÑO HUSHPUPPIES 12
spicy sorghum glaze

HAND CUT FRIES 9
cojita, herb buttermilk ranch, ketchup

CHARCUTERIE BOARD 20
pimento cheese, bacon jam, grapefruit butter, pickled vegetables, sourdough

BGE SMOKED & FRIED WINGS 14
buffalo sauce, pickled red onion, herb buttermilk ranch

BRUSSELS SPROUTS 13
sorghum glaze, lemon crème fraiche

GRILLED OYSTERS* 20
parmesan herb compound butter

SAUTEED GULF SHRIMP* 18
new orleans style scampi sauce, toasted brioche

SHISHITO & GOAT 14
blistered shishito peppers, lemon whipped goat cheese, fresh orange, crunchy buttered panko, platano glaze

GOLDEN TRIANGLE PORK BELLY 16
crispy pork belly, thai peanut sauce, sweet chili soy, nahm jim jaew slaw, chili crunch

Crispy Tuna Rice
sashimi grade tuna poke, spicy chili crunch, crispy sushi rice, avocado mousse, cucumber, radish, jalapeno, umami sauce, spicy aioli
(18)

SALADS

CAESAR* 16
roma crunch, grana padano, croutons, shaved egg, anchovies, creamy caesar

AVOCADO + QUINOA 17
sea island red peas, arugula, radish, cucumber, pumpkin seeds, cilantro vinaigrette

ARUGULA AND GOAT CHEESE 18
fresh georgia strawberries, passion pickled golden beets, bruleed goat cheese, shaved red onion, shaved fennel, toasted pistachios, preserved lemon and dill vinaigrette

CHILLED SHRIMP LOUIE 20
mixed greens, cucumber, tomato, olives, hard boiled egg, avocado, red onion, lemon and 1000 island dressing

ADD (Grilled): chicken +8, shrimp* + 11, salmon* +15

Raw Bar

seafood flown in daily

HALF DOZEN OYSTERS OF THE DAY*
cocktail sauce, mignonette, lemon (MKT)

Fish of THE DAY

ASK YOUR SERVER ABOUT OUR FRESH MARKET CATCH — FLOWN IN DAILY
served with a side of mojo verde, piri piri, -or- lemon caper beurre blanc, farmers market vegetable, roasted potato

HANDHELD

GRILLED MAHI TACOS 18
avocado mousse, heirloom tomato pico

WOOD GRILLED STEAK TACO 24
marinated beef tenderloin, chimichuri rojo, radish and pickled red onions, chipotle aioli

SALMON CAKE SANDWICH 18
herb buttermilk ranch, pickled onion, arugula

SWEETWATER BEER BATTERED FISH SANDWICH .. 18
market catch, creole coleslaw, tarter, hoagie roll

THE BURGER* 20
bacon, sweet onions, b&b pickles, 1000 island, cheddar

BUFFALO FRIED CHICKEN SANDWICH 18
spicy blue cheese aioli, lettuce, tomato

GRILLED CHICKEN PANINI 18
roasted peppers, monterrey jack, caramelized onions, arugula, spicy mayo

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS AND STEAKS COOKED TO ORDER.

MAINS

WOOD GRILLED AIRLINE CHICKEN BREAST .. 32
bell & evans chicken, sauteed greens, lemon, chili flakes, roasted fingerling potatoes, chimi churi

STEAK FRITES* 44
wood grilled center cut 8oz filet, fries, black garlic butter fennel demi

ATLANTIC SALMON* 34
sweet corn succotash, tomato, fava beans, onion jam, lobster cream sauce

SWEETWATER BEER BATTERED FISH & CHIPS ... 26
fresh market catch, creole coleslaw, tartar sauce, fresh fries and lemon

LOBSTER PASTA 34
chopped shrimp and lobster, arugula, grape tomatoes, white wine, fresh spaghetti

DESSERT

HANKS PEANUT BUTTER CUPS 12
rich chocolate cake, peanut butter mousse, toasted peanuts

WHITE CHOCOLATE BREAD PUDDING 12
cranberries, caramel drizzle, vanilla bean ice cream

CRAFT COCKTAILS

ISSUED TO: John Ruskin	DUE
JALISCO 7 lalo blanco tequila, st. germain, hibiscus syrup, lemon juice, prosecco	15
VESPER ROSE ketel one grapefruit rose vodka, diega rose gin, grapefruit juice, strawberry syrup	15
CUCUMBER MARTINI crop cucumber vodka, cucumber puree, lime juice	15
SOUR PIG whistle pig bourbon, fee foam, lemon juice, angostura bitters	15
PEANUT BUTTER ESPRESSO MARTINI altos reposado, chica chida peanut butter tequila, mr. black espresso, fresh espresso, peanut butter, cinnamon, nutmeg	16
THE IRRATIONAL fords gin, grapefruit juice, lime juice, chillies, bitters, mint	15
SMOKED OLD FASHIONED whistle pig bourbon, whistle pig rye, angostura bitters, demerara	15
PUSHIN P don julio blanco tequila, wild roots peach, strawberry puree, lemon juice, chilies, mint	17

Reader's Choice

Flavors: lime, strawberry, passionfruit, hibiscus, guava, or spicy

SKINNY RITA YOUR WAY
el jimador tequila, lime juice, agave

MOSCOW MULE YOUR WAY
domo vodka, lime juice, ginger beer

(16)

BEER

SWEET WATER LAGER..... 8
4.5% lager

WISEACRE TINY BOMB..... 7
4.5% american pilsner

CREATURE COMFORTS TROPICALIA..... 9
6.5% ipa

SWEETWATER H.A.Z.Y..... 8
6.2% ipa

NEW REALM BLACKBERRY SMOKE..... 8
4.0% american lager

NEW REALM PSYCHEDELIC RABBIT..... 8
6.5% transcendent ipa

MASH GANG CHUG..... 7
non-alcoholic hazy ipa

WHITE WINE

ABADIA DE SAN CAMPIO ALBARINO..... 16/64
d.o. rias baixas, spain

THE CROSSINGS SAUVIGNON BLANC..... 14/56
marlborough, new zealand

MOUTON CADET BORDEAUX BLANC..... 13/52
bordeaux, france

BARONE FINI PINOT GRIGIO..... 14/56
valdadige d.o.c, italy

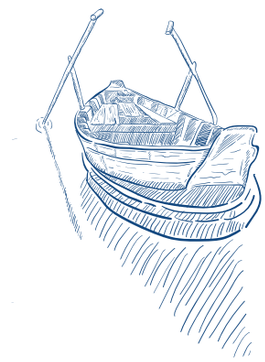
MADELENA CHARDONNAY..... 14/56
monterey, california

CHEHALEM UNOAKED CHARDONNAY..... 14/56
willamette valley, oregon

RIVA DE LA ROSA VERMENTINO..... 13/52
toscana, italy

M.CHAPOUTIER LUBERON LA CIBOISE BLANC.. 14/56
rhone valley, france

LIQUID LIGHT SAUVIGNON BLANC..... 14/52
washington



RED WINE

IL BASTARDO SANGIOVESE DI TOSCANA ROSSO.. 12/48
toscana, italy

MELINI GRANAIO CHIANTI CLASSICO..... 16/64
tuscany, italy

HIGHLANDS 41 BLACK GRANITE BLEND.... 13/52
paso robles, central coast, california

THE CALLING PINOT NOIR..... 18/72
sonoma coast, california

LINGUA FRANCA PINOT NOIR..... 19/76
willamette valley

MARCHESI DI BAROLO MARAIA..... 14/56
barbera del monferrato, piedmont, italy

BEN MARCO MALBEC..... 17/68
mendoza, argentina

KATHERINE GOLDSCHMIDT CABERNET..... 18/72
sonoma, alexander valley, california

ROSE + BUBBLY

GRANDIAL BLANC DE BLANC BRUT..... 11/55
california

AVISSI PROSECCO..... 13/52
veneto, italy

ACINUM PROSECCO ROSÉ..... 15/60
veneto, italy

FLEURS DE PRAIRIE ROSÉ..... 13/52
côtes de provence, france

HAMPTON WATER ROSÉ..... 13/52
south of france

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