



GARDEN CITY  
**SEVENTH STREET CAFE**  
 NEW YORK

## BRUNCH

### LIGHT FARE

**BANANA \$2**  
Whole or Sliced

**BAGELS \$3**  
Plain, Whole Wheat, Everything

**FRUIT PLATE \$9**  
Seasonal Medley of Sliced Fruit

**SLICES OF SMOKED NORWEGIAN SALMON \$13**  
Served with Sliced Tomato, Capers, Red Onion & Toast Points

### EGGS & OMELETTES

**Served with Choice of Toast (White, Rye, Whole Wheat) & Home Fries**

**2 EGGS ANY STYLE \$10**  
Egg Whites Only - add \$2

**EGG SANDWICH \$12**  
2 Fried Eggs on a Roll with Choice of Cheese & Bacon, Ham or Sausage

**3 EGG OMELETTE \$17**  
Your Choice of 3 Fresh Ingredients  
Cheeses: American, Swiss, Cheddar, Feta  
Vegetables: Broccoli, Spinach, Zucchini, Onion, Mushroom, Peppers, Tomato  
Meats: Sausage, Bacon, Ham

**EGGS BENEDICT \$14**  
Poached Egg on an English Muffin with Canadian Bacon & Hollandaise Sauce

**STEAK & EGGS \$19**  
USDA Prime 8oz Sirloin with 2 Eggs any Style

### FROM THE GRIDDLE

**Choice of Sausage or Bacon**

**Add for \$2 each: Strawberries, Bananas, Blueberries, Nutella**

**PANCAKES \$14**  
Made Fresh on the Grill

**WAFFLES \$14**  
Freshly Made with Honey and a Touch of Brown Sugar

**CHALLAH FRENCH TOAST \$14**  
Old Fashioned Style with Cinnamon Sugar

**CHICKEN AND WAFFLES \$17**  
Country Fried Chicken Cutlet with a Golden Buttermilk Waffle. Served with a Side of Country Gravy

**CRANBERRY FRENCH TOAST \$14**  
Slices of Fresh Cranberry Bread Dipped in Egg with a Touch of Brown Sugar

**BANANAS FOSTER \$17**  
2 Pieces of French Toast Topped with Sliced Banana & Our Special Syrup

### 7TH STREET SPECIALTIES

**Choice of 1: Home Fries, Bacon or Sausage**

**(unless otherwise noted)**

**BANANA NUTELLA CREPES \$15**  
Combo Banana & Strawberries \$17

**AVOCADO TOAST \$16**  
on Gluten-Free Artisan Baker Multigrain Bread

**EGGS IN A BASKET ROMANO \$13**  
Buttered Slices of Italian Bread topped with Fried Eggs, and Parmigiano Cheese, Served Crispy.

**THE WHOLE TOWN EGG SANDWICH \$15**  
3 Eggs, Bacon, Ham & Sausage with Potato Hash and Choice of American, Cheddar or Swiss Cheese. All Served on an 8" French Bread

-Classic: Topped with 2 Eggs Over Easy, with Pico de Gallo & Cilantro

-Smoked Salmon: Topped with Smoked Salmon & Cream Cheese

\*Both served with a Side of Fresh Fruit

**ROMA FRITTATA \$15**  
Eggs, Potatoes, Fresh Tomato, Italian Sausage & Basil

**ZUCCHINI ONION & EGG HERO \$13**  
An Italian Favorite

**FARMERS FRITTATA \$14**  
Eggs, Potatoes, Broccoli, Tomato, Onions & American Cheese

### SIDES

**SAUSAGE LINKS \$3**  
**ENGLISH MUFFIN \$2**

**CANADIAN BACON \$4**  
**FRUIT CUP \$4**

**BACON \$4**  
**TOAST \$2**  
White, Whole Wheat, Rye or Gluten-Free Artisan Baker Multigrain Bread

# THE "UNCH" IN BRUNCH

## SOUPS & APPETIZERS

**SOUP: CUP \$5 BOWL \$10**

French Onion, Vegetable Minestrone, Pasta Fagioli

**FRIED CALAMARI \$14**

**8 BAKED CLAMS \$14**

**PIZZA**

**NAPOLETANA \$14**

**MARGHERITA \$14**

**BIANCA \$16**

**ARUGALA \$16**

**SPECIAL ASSORTED MEATS \$18**

## SALADS

**With all Salads add: Chicken \$7 Steak \$9 Salmon \$10 Shrimp \$11**

**GARDEN \$11**

**SEVENTH STREET SALAD \$16**

Spinach & Arugula with Sliced Mango, Gorgonzola Cheese, Toasted Walnuts & Dried Cranberries Tossed in a Sesame Dressing

**CAESAR \$11**

**FRANKLIN AVE SALAD \$16**

Mesclun Mix with Goat Cheese, Poached Pears & Toasted Walnuts. Tossed with a Raspberry Vinaigrette

**MESCLUN \$11**

**FRUTTETO SALAD \$16**

Romaine Lettuce, Cucumber, Apples, Pears, Strawberries, Walnuts & Goat Cheese. Served with a Side of Orange Vinaigrette

## ENTREES

**Entrees are served with Potato and Vegetable of the Day (unless otherwise noted)**

**LINGUINE NAPOLI \$17**

Crumbled Italian Sausage, Fresh Garden Tomato, Onion, Garlic & Basil. Sauteed & Tossed with Linguine & a Touch of Reggiano Parmesan

**PENNE ALLA VODKA \$18**

Penne Tossed With Baby Shrimp & Broccoli Florets in our Traditional Vodka Sauce

**POLLO FRANCESE \$18**

Breast of Chicken, Dipped in Egg Batter & Sauteed in Olive Oil, Butter, Lemon & White Wine

**POLLO MARSALA \$18**

Boneless Sauteed with Mushroom, Onion, Prosciutto, Butter, White Wine & Marsala

**ROASTED CHICKEN BREAST SANDWICH \$16**

Roasted Chicken Breast, Served on a Roll with Romaine Lettuce, Tomato & Sliced Asiago Cheese. Accompanied by Fresh Cut Fries

**POLLO PAILLARD \$18**

Grilled White Breast, Seasoned with Fresh Herbs, Lemon and Butter

**VEAL BOSCHETTO \$19**

Breaded with Italian Seasoned Crumbs. Pan-Fried in Olive Oil & Topped with Finely Chopped Endive, Arugula & Radicchio. Tossed with EVOO, Garlic & Balsamic Vinegar

**POLLO PARMIGIANA \$19**

Pan-Sauteed & Topped with Tomato Sauce, Parmigiano Romano & Melted Mozzarella Cheese

**GAMBERI OREGANATA \$21**

Jumbo Shrimp Sauteed with Garlic, Lemon, Butter & White Wine. Flash Broiled with Italian Seasoned Bread Crumbs

**SALMON MARCELLO \$21**

Poached Norwegian Fillet of Salmon, Served with Steamed Garden Vegetables

**WHITE BASSA FILLET \$21**

Fresh Fillet Broiled, Oreganata Style (Lemon Butter & White Wine. Topped with Seasoned Bread Crumbs) or Blackened Cajun Style

**CHEESE RAVIOLI \$16**

Filled with Three Cheeses. Tomato & Basil Sauce.

## BEVERAGES

**Medium Glass \$4 Large Glass \$6**

**ORANGE JUICE**

**GRAPEFRUIT JUICE**

**TOMATO JUICE**

**APPLE JUICE**

**CRANBERRY JUICE**

**MILK**

**CHOCOLATE MILK**

## COFFEE & TEA

**SMALL POT OF COFFEE \$6**

3-4 Servings

**CAPPUCCINO \$6**

**LARGE POT OF COFFEE \$11**

5-7 Servings

**ESPRESSO \$4**

**ASSORTED TEA \$4**

**CUP OF COFFEE \$4**

## FROM THE BAR

**SCREWDRIVER \$8**

Orange Juice & Vodka  
Premium Vodka - add \$2

**BLOODY MARY \$8**

Premium Vodka add \$2  
V8 add \$2

**MIMOSA OR BELLINI \$8**