



GARDEN CITY  
**SEVENTH STREET CAFE**  
NEW YORK

**BRUNCH**  
LIGHT FARE

**BANANA \$2**  
Whole or Sliced

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

**FRUIT PLATE \$7**  
Seasonal Medley of Sliced Fruit

**SLICES OF SMOKED NORWEGIAN SALMON \$11**  
Served with Sliced Tomato, Capers, Red Onion & Toast Points

**EGGS & OMELETTES**

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

**2 EGGS ANY STYLE \$9**  
Egg Whites Only - add \$2

**EGG SANDWICH \$11**  
2 Fried Eggs on a Roll with Choice of  
Cheese & Bacon,  
Ham or Sausage

**3 EGG OMELETTE \$15**  
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 \$12**  
Poached Egg on an English Muffin  
with Canadian Bacon &  
Hollandaise Sauce

**STEAK & EGGS \$18**  
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 \$13**

**WAFFLES \$13**  
Freshly Made with Honey and  
a Touch of Brown Sugar

**CHALLAH FRENCH TOAST \$13**  
Old Fashioned Style  
with Cinnamon Sugar

**CHICKEN AND WAFFLES \$15**  
Country Fried Chicken Cutlet  
with a Golden Buttermilk Waffle.  
Served with a Side of Country Gravy

**CRANBERRY FRENCH TOAST  
\$12**  
Slices of Fresh Cranberry Bread  
Dipped in Egg with  
a Touch of Brown Sugar

**BANANA FOSTER \$15**  
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  
\$14**  
Combo Banana & Strawberries \$16

**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

**AVOCADO TOAST \$15**  
on Gluten-Free Millet-Oat-Flax 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 \$14**  
Eggs, Potatoes, Fresh Tomato,  
Italian Sausage & Basil

**EGGS IN A BASKET ROMANO  
\$12**  
Buttered Slices of Italian Bread  
topped with Fried Eggs, and  
Parmigiano Cheese, Served Crispy.

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

**ZUCCHINI ONION & EGG  
HERO \$12**  
An Italian Favorite

**SIDES**

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

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

**CANADIAN BACON \$4**  
**TOAST \$2**  
White, Whole Wheat, Rye  
or Gluten-Free Millet-Oat-Flax

**We use only the finest ingredients in our foods. Please notify your server of any food allergies you may have.**

# THE "UNCH" IN BRUNCH

## SOUPS & APPETIZERS

### SOUP: CUP \$4 BOWL \$9

French Onion, Vegetable Minestrone, Pasta Fagioli

**FRIED CALAMARI \$12**

**8 BAKED CLAMS \$12**

### PIZZA

**NAPOLETANA \$12**

**MARGHERITA \$12**

**BIANCA \$14**

**ARUGALA \$14**

**SPECIAL ASSORTED MEATS \$18**

## SALADS

**With all Salads add: Chicken \$5 Steak \$7 Salmon \$8 Shrimp \$9**

### GARDEN \$9

**SEVENTH STREET SALAD \$14**

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

### CAESAR \$9

**FRANKLIN AVE SALAD \$14**

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

### MESCLUN \$9

**FRUTTETO SALAD \$14**

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 \$16

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

### PENNE ALA VODKA \$15

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

### POLLO FRANCESE \$16

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

### POLLO MARSALA \$16

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

### ROASTED CHICKEN BREAST SANDWICH \$14

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

### POLLO PAILLARD \$16

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

### VEAL BOSCHETTO \$18

Medallions of Scallopined Veal. 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 \$18

Pan-Sautéed & Topped with Tomato Sauce, Parmigiano Romano & Melted Mozzarella Cheese. Served with a side of Linguine

### GAMBERI OREGANATA \$19

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

### SALMON MARCELLO \$19

Poached Norwegian Fillet of Salmon, Served with Steamed Garden Vegetables

### WHITE BASSA FILLET \$19

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

### CHEESE RAVIOLI \$14

Filled with Three Cheeses. Tomato & Basil Sauce.

## BEVERAGES

**Medium Glass \$3 Large Glass \$5**

### ORANGE JUICE

**GRAPEFRUIT JUICE**

**TOMATO JUICE**

### APPLE JUICE

**CRANBERRY JUICE**

### MILK

**CHOCOLATE MILK**

## COFFEE & TEA

**SMALL POT OF COFFEE \$5**

3-4 Servings

**CAPPUCCINO \$5**

**LARGE POT OF COFFEE \$8**

5-7 Servings

**ESPRESSO \$4**

**ASSORTED TEA \$3**

**CUP OF COFFEE \$3**

## FROM THE BAR

### SCREWDRIVER \$7

Orange Juice & Vodka  
Premium Vodka - add \$2

### BLOODY MARY \$7

Premium Vodka add \$2  
V8 add \$2

### MIMOSA OR BELLINI \$7

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