



50 State Street, Pittsford, NY 14534 | 585-267-7500 | www.labelseven.com

## SMALL PLATES

<b>Bread Plate</b> [vg]	4	<b>Grilled Wings</b>	13
local artisan breads - extra virgin olive oil - balsamic - herb butter		dry-rubbed - buttermilk bleu - choice of house made: scotch bonnet pepper sauce - or - chipotle barbeque	
<b>Duck Poutine</b>	14	<b>Brussel Sprout Gratin</b>	12
duck confit - fennel apple herb duck gravy - cheddar cheese curds - shoestring frites		bacon - cheddar - parmesan - gruyere - cream	
<b>Fried Green Tomatoes</b> [vg]	13	<b>Bee Sting Bruschetta Flatbread</b> [vg]	12
spicy remoulade - queso fresco - pico de gallo - scallion		cherry pepper puree - bruschetta - mozzarella - arugula - honey	
<b>Tasting Board</b>	17	<b>Apple Bacon Flatbread</b>	14
cheese - cured meats - crostini - spiced nuts - olive - fresh fruit - herb ricotta		butternut squash puree - gouda - red onion - apple - bacon	
Cheese Board [vg]			
<b>Spinach &amp; Artichoke Dip</b>	10	<b>Fig &amp; Caramelized Onion Flatbread</b> [vg]	13
cream cheese - sour cream - parmesan cheese - manchego		goat cheese - blue cheese - candied pecans - fig - caramelized onions	

## GREEN PLATES

<b>Orange Braised Beets</b> [gf]	13	<b>Salmon Saladin</b>	16
goat cheese - fennel - onion - pepitas - baby kale - spinach - spiced orange vinaigrette		grilled Faroe Island salmon - mixed greens - garden vegetables - crouton - balsamic vinaigrette	
<i>grilled chicken 6   grilled salmon 9   grilled steak 7</i>			
<b>Harvest Salad</b> [vg]	13	<b>Angry Caesar</b>	11
apple - pear - roasted pearl onions - crumbly blue - candied pecans - mesculin greens - maple mustard vinaigrette		romaine - manchego - crouton - ancho-roasted almond - chipotle-lime dressing	
<i>grilled chicken 6   grilled salmon 9   grilled steak 7</i>		<i>grilled chicken 6   grilled salmon 9   grilled steak 7</i>	
<b>Napa Chicken</b>	14		
shaved cabbage - carrot - radish - cucumber - scallion - crispy wonton noodles - grilled chicken - ginger sesame dressing			

## LABEL 7 FAVORITES

<b>Calistoga Cheddar Burger</b>	16	<b>L.A. Chicken</b>	19	<b>Escondido Enchilada</b>	19
house-ground & hand-pressed NY beef - house cured bacon - NY aged cheddar - spicy pickle - greens - tomato - onion - blueberry ketchup - truffle frites		Belgian waffle - herb butter - NY maple syrup - buttermilk battered fried chicken		ancho mojo pork shoulder- pickled red onion - queso fresco - salsa roja - pico de gallo	
<i>over easy egg 3</i>		<i>house cured bacon 4   over easy egg 3</i>		<i>over easy egg 3</i>	

## LARGE PLATES

<b>Salmon</b>	26	<b>Market Steak</b> [gf]	MKT
butternut squash puree - farro - roasted pearl onion - winter greens - beets - blueberry balsamic reduction		seasonal vegetable - roasted potato - lemon herb butter	
*substitute SoyBoy Tofu [vg]			
<b>Pork Osso Bucco</b> [gf]	24	<b>Steak &amp; Frites</b> [gf]	23
maderia wine braised - mushroom risotto - pickled cranberries - arugula fennel salad		brown sugar balsamic marinade flat iron - blue cheese crumbles - truffle frites - caramelized onion	
<b>Bolognese</b>	18	<b>Mushroom Stroganoff</b> [vg]	16
rosemary - basil - thyme - soppressata - capicola - red wine - san marzano tomatoes - rosenkranz farms ground beef - heavy cream - tagliatelle - herb ricotta		shiitake - crimini - carrot - celery onion - fennel - tomato - red wine - herbs tagliatelle - tofu sour cream	
		<i>grilled chicken 6   grilled salmon 9   grilled steak 7</i>	

## SIDES

Angry Caesar	6	Truffle Frites	6	Grilled Chicken	6
Napa Slaw	6	Seasonal Vegetable	6	Grilled Salmon	9
Mixed Greens	6	Roasted Potato	6	Grilled Steak	7

[v] Vegan [vg] Vegetarian [gf] Gluten Free

Our poultry is free range, antibiotic & hormone-free and sustainably sourced. Please notify your server of any allergies.