



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

## SMALL PLATES

**Bread Plate** [vg]  
Baker Street breads - extra virgin olive oil - balsamic - herb butter

**Fried Green Tomatoes** [vg]  
spicy remoulade - queso fresco - pico de gallo - scallion

**Tasting Board**  
cheese - cured meats - crostini - spiced nuts - olive - fresh fruit - herb ricotta  
Cheese Board [vg]

**Poutine**  
brisket - amber ale gravy - cheddar cheese curds

**Shrimp Tostada** [gf]  
candied squash - green apple - pomegranate molasses - ancho grilled shrimp - corn shoot *Substitutue SoyBoy Tofu [v]*

**Golden Beets** [gf]  
fennel - pickled red onion - pepita - chevre - poppyseed vinaigrette - spring mix

**Candied Squash** [v]  
pear - dried cranberries - roasted pearl onion - puffed grain - blue cheese - mixed greens - cranberry balsamic vinaigrette

**Napa Chicken**  
shaved cabbage - carrot - radish - cucumber - scallion - crispy wonton noodles - chicken - ginger sesame dressing

**4 Grilled Wings** [gf] **15**

**14** dry-rubbed - buttermilk bleu - choice of house made: scotch bonnet pepper sauce - or - chipotle barbeque

**18**

**Bee Sting Bruschetta** [vg] **13**

cherry pepper puree - bruschetta - mozzarella - arugula - honey

**Dos Carne** **15**

tomatillo - soppressata - bacon - pico de gallo - manchego

**Winter Vegetable** [vg] **14**

chipotle garlic cream - beets - fennel - chevre - roasted pearl onion

## GREEN PLATES

**13 Salmon Saladin** **16**

grilled Faroe Island salmon - mixed greens - garden vegetables - crouton - balsamic vinaigrette

**13 Angry Caesar** **13**

romaine - manchego - crouton - ancho-roasted almond - chipotle-lime dressing

*grilled chicken 6 | grilled salmon 9 | SoyBoy Tofu 4  
grilled steak 7 | grilled shrimp 9*

## LABEL 7 FAVORITES

**Calistoga Cheddar Burger** **17**  
house-ground & hand-pressed NY beef - house cured bacon - NY aged cheddar - spicy pickle - greens - tomato - onion - blueberry ketchup - truffle frites  
*over easy egg 3*

**L.A. Chicken** **19**  
Belgian waffle - herb butter - NY maple syrup - buttermilk battered fried chicken  
*house cured bacon 4 | over easy egg 3*

**Escondido Enchilada** **19**  
ancho mojo pork shoulder- pickled red onion - queso fresco - tomatillo - pico de gallo  
*over easy egg 3*

**Salmon**  
farro - golden beets - pearl onion - poblano romesco sauce - pomegranate  
*Substitutue SoyBoy Tofu [v]*

**Rice Wine Braised Pork Shank**  
soy - ginger - bok choy - rice pilaf  
*Substitutue SoyBoy Tofu [v]*

**Gnocchi** [gf] **19**  
chipotle garlic cream sauce - plantain gnocchi - shrimp -cherry tomatoes - shallots - garlic - madeira wine - basil  
*grilled chicken 6 | grilled salmon 9 | grilled steak 7*

## LARGE PLATES

**28 Market Steak** [gf] **MKT**  
Chef's preparation

**Rosenkrans Farm's Flat Iron** [gf] **25**  
mushroom onion ragout - truffle frites

## 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.

There is a 3.5% cash discount fee