



Charlotte | Mint Hill | Greensboro | Southern Pines | Asheville | Matthews | Mountain Brook

APPETIZERS

CB7 FRIED PICKLES

hand-breaded and made-to-order fried pickles served with spicy ranch

BUFFALO CHICKEN DIP

broiled buffalo chicken, blended with three cheeses, toasted with a cracker crust, served with pita points

DAS PRETZELS

bavarian style hot pretzels sprinkled with kosher salt, parmesan & served with a side of beer cheese

WINGS

mild, hot, garlic parmesan, honey sriracha, bourbon chipotle, #7 dry wing rub

SEARED AHI TUNA*

black and white sesame encrusted ahi tuna served with sriracha aioli, wasabi crema and an Asian quinoa salad

BLACKENED CHICKEN QUESADILLA

blackened chicken, black beans, pepper jack, chopped bacon, garnished with lettuce, jalapeños, pico de gallo & sour cream

TORTILLA CHIPS

choose from pico de gallo, guacamole, queso dip, beer cheese & penny's jalapeño pimento cheese

BLACKENED CHICKEN NACHOS

blackened chicken, queso, black beans, pico de gallo & lime crema

SHRIMP SCAMPI FLATBREAD

garlic butter, shrimp, roasted tomatoes, jack & parmesan cheese

STEAK FLATBREAD

blackened sirloin, garlic butter, blue cheese crumbles, roasted tomatoes & pickled red onions

SIGNATURE SALADS

SOUTHWEST SALAD

house mix, bbq chicken, black beans, corn, pico de gallo, tortilla strips, pepperjack cheese, spicy ranch dressing on the side

GRILLED SALMON SALAD*

spinach mix, grilled salmon, roasted tomatoes, cucumbers, goat cheese & red onions, house made citrus vinaigrette on the side

CB7 SALAD

spring mix, candied walnuts, goat cheese, diced tomatoes, dried cranberries, tossed in citrus vinaigrette dressing

SIRLOIN SALAD*

house mix, sirloin, tomatoes, marinated mushrooms, blue cheese crumbles, topped with onion straws and house made balsamic vinaigrette on the side

BLACKENED SHRIMP SALAD

spring mix, blackened shrimp, jicama, roasted tomatoes, carrots, cranberries and spiced pecans, served with apple cider vinaigrette on the side

CAESAR SALAD

romaine, croutons and shredded parmesan tossed in caesar dressing

WEDGE SALAD

chopped bacon, blue cheese crumbles, diced tomatoes, topped with blue cheese dressing

ASIAN TUNA SALAD*

black and white sesame seed encrusted ahi tuna, over mixed greens with quinoa, tomatoes, carrots and cabbage tossed in a soy ginger vinaigrette

* Add a protein to any salad for an additional charge

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. These items may be cooked to order. Our kitchen contains peanuts and tree nuts.

BUILD YOUR OWN

LETTUCE

romaine | house mix | spring mix | spinach mix
...or mix any two

..... CHOOSE ANY SIX INGREDIENTS
additional charge for items over six items

FRUIT

dried cranberries | grapes | blueberries | strawberries

VEGETABLES

tomatoes	scallions	black beans
roasted tomatoes	jalapeños	red peppers
red onions	corn	pico de gallo
carrots	marinated mushrooms	jicama
avocado		cucumbers

CHEESE

blue cheese crumbles | goat cheese
monterey jack | parmesan | pepper jack

TASTY, CRUNCHY, NUTTY

bacon | sunflower seeds | candied walnuts
spiced pecans | croutons | tortilla strips

PROTEIN

hamburger*	:	black bean burger
salmon*	:	grilled chicken
crab cake*	:	salmon patty
turkey burger	:	seared ahi tuna*
sirloin*	:	blackened shrimp

DRESSING

ranch | spicy ranch | blue cheese | caesar
balsamic vinaigrette | ginger soy vinaigrette
citrus vinaigrette | apple cider vinaigrette | honey mustard

CB7 CB7 Local Favorite

STEAKS



**CHAR-BROILED
AT 1700°**

**A FEW WORDS
ABOUT OUR
STEAKS...**

WE PROUDLY SERVE
CERTIFIED ANGUS BEEF
WHICH CONSISTS OF
ONLY THE TOP 8% OF
ALL GRAIN FED
BEEF CATTLE.

STEAK TEMPS

RARE
RED, COOL CENTER
MEDIUM RARE
RED, WARM CENTER
MEDIUM
PINK, HOT CENTER
MEDIUM WELL
SLIGHT PINK CENTER
WELL DONE
COOKED THROUGH

SERVED WITH ONE SIDE AND A FIELD GREENS SALAD.
Add Caramelized Onions & Grilled Mushrooms for an additional charge.
Add Crab Cake for an additional charge.

FILET OF RIBEYE*

SIRLOIN*

RIBEYE*

FILET MIGNON*



CHEF'S SPECIAL*

ask your server about our daily feature

BURGERS & HANDHELDS

SERVED WITH YOUR CHOICE: fries, tater tots, quinoa salad or broccoli
Substitute another side or a field greens salad for an additional charge.

Make it a Bison Burger for an additional charge

CRAFT BURGER*

a rotating selection of unique, homemade burgers.
a new one every week

CB7 SMOKEHOUSE BURGER*

cheddar, bacon, fried onion straws, CB7 sauce®, lettuce & tomato

CHARLESTON BURGER*

penny's jalapeño pimento cheese, lettuce, tomato & onion

CLASSIC BURGER*

choice of cheese, pickle, lettuce, tomato & onion

SALMON BURGER

handmade salmon patty, lemon aioli, mixed greens, tomato & onion

LEAP YEAR BURGER*

american cheese, garlic aioli, bacon & a medium
fried egg with lettuce, tomato & onion

ROY'S BLACK BEAN BURGER

handmade black bean patty, smoked tomato aioli,
lettuce, tomato & onion served on a wheat bun
contains dairy

BISON BURGER

tomato jam, mixed greens, bacon,
smoked gouda & stout braised onions

SOUTHWESTERN BURGER*

pepper jack, bacon, fried jalapeños, lettuce, tomato & onion

WHITE BBQ CHICKEN PITA

sliced chicken, chopped bacon, swiss cheese and
pickled onions served in a warm pita

SMOKED TURKEY SANDWICH

smoked gouda, bacon, tomato, mixed greens
& roasted tomato aioli on a bianco bun

SLICED STEAK SANDWICH*

lean & tender hanger steak, smoked gouda,
roasted tomato, red onion, mixed greens &
garlic aioli on a bianco bun



PRIME RIB FRENCH DIP

thinly shaved prime rib steak, provolone & horseradish
sauce on a hoagie roll with au jus for dipping

CALI-TURKEY

turkey burger with avocado, lettuce,
tomato & onion on a wheat bun

TUSCAN CHICKEN SANDWICH

grilled marinated chicken, mixed greens, roasted tomatoes,
red onions & swiss cheese served on focaccia bread

BLACKENED SHRIMP TACOS

two soft tacos, shredded cabbage, pico de gallo,
diced avocado & smoked tomato aioli

PORK BELLY TACO

deep fried pork belly tossed in honey sriracha
topped with a jicama slaw

PLATED

Served with one side



GRILLED SALMON*

bourbon glazed or grilled. served with a field greens salad

SMOTHER ME NAKED*

choice of grilled chicken breast or burger, monterey jack,
caramelized onions, & grilled mushrooms
served with a field greens salad

ST LOUIS STYLE FIRE-BRAISED RIBS

served with a field greens salad

FISH & CHIPS

beer battered cod filet served with chip fries,
cranberry kale slaw & tartar sauce on the side

CRAB CAKES

(2) 4oz crab cakes with a side of tartar sauce
served with a field greens salad

CHICKEN TENDER PLATE

hand battered & served with your choice of bbq or honey mustard

SIDES

french fries

tater tots

broccoli

brussels sprouts

fresh fruit

baked potato

sweet potato

sautéed spinach

mushroom risotto

quinoa salad

chip fries

tater tots

fettuccini alfredo

cranberry kale slaw

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