



FIRST THINGS FIRST

Housemade Chips | 12
fire roasted salsa & guacamole

Frisee & Arugula Salad | 11
compressed watermelon, pickled blueberries, feta lime vinaigrette

Pork Chile Verde Poutine | 16
local squeaky cheese, cilantro, sour cream

7880 Wedge | 14
artisan romaine, crispy creminelli prosciutto, oven-roasted tomatoes
gorgonzola vinaigrette, balsamic glaze

Avocado, Edamame & Cashew Dip | 14
summer crudité, red bliss crisps

Heirloom Tomatoes | 16
pistachios, black garlic aioli, harvest grain bread, maldon sea salt

SANDWICHES & SPECIALTIES

Sandwiches are served with house cut fries, baby greens with coriander-lime dressing
or quinoa salad with cranberries and arugula pumpkinseed pesto

Seared Albacore Tuna Sandwich | 24
mango aioli, cucumber peppadew salad
served on a baguette

Stein's Burger | 21
8-ounce angus beef, aged white cheddar
crispy fried onions
served on a shepherd roll

Chicken Schnitzel Sandwich | 21
radicchio, arugula, horseradish crème
served on a ciabatta bun

Artichoke & Pesto Grilled Cheese | 17
7 grain bread, provolone, served with
tomato gazpacho

Buffalo Chicken Thigh Sandwich | 21
arugula, bacon jam, blue cheese
served on ciabatta bun

Caesar Salad | 14
asiago crouton, puttanesca
grilled chicken | 21
grilled shrimp | 23

Ora Salmon Super Food Salad | 25
baby kale, quinoa, avocado, walnuts
yams, blueberry vinaigrette

Grilled Shrimp Quesadilla | 20
sriracha gouda, guacamole, sour cream

Smoked Trout Club Sandwich | 21
utah trout, tartar sauce
served on sour dough

Pastrami Spiced Duck Confit Rye | 22
housemade jalapeno lime sauerkraut
emmenthaler, russian dressing
served on marble rye

Chorizo + Fried Egg Patty Melt | 22
pepperjack cheese, avocado, served on harvest grain bread

Requests for split plates will incur a \$5.00 charge

*The state of Utah would like you to know that eating raw or partially cooked food can increase the risk of getting a food-borne illness