

OCTOBER 6 PATIO DINNER

- masks must be worn inside restaurant
- please wear mask when speaking with staff members
- please stay seated during your visit

MUSHROOM DONUTS raclette cheese sauce 9

SMOKED SALMON CROSTINI lemon caper cream cheese, cured cucumber, mixed herbs, everything spice 9

CHORIZO STUFFED DATES red pepper & almond romesco sauce, lemon zest, manchego & crostini 12

FRENCH FRIES house cut, tossed w/ herb salt, aioli*, truffle cream & ketchup on the side 9

ROSEMARY FOCACCIA baked here daily w/ flake sea salt, served w/ red sauce 8

MEATBALLS local pork & beef, stewed tomato sauce, parm 10

CHARCUTERIE local & imported cured meats, pickles, mustard, crostini 17

CHEESE local & domestic cheeses, local honey, house preserves, crostini 16

715 GREEN SALAD local greens, sherry vinaigrette, goat cheese, radish, fennel 10

CAULIFLOWER SOUP extra virgin olive oil, black pepper 5 cup 9 bowl

STEAK SALAD* grilled steak, local greens, bleu cheese, shaved onion, red wine vinaigrette 22

FILET* crispy potato, cherry tomato, truffle cream, scallion vinaigrette 49

RIBEYE* smoked herb butter & choice of vegetable 68

SALMON farro verde, frisée-blueberry-mushroom salad, popped sorghum, mushroom butter 33

CHICKEN zucchini risotto, lime vinaigrette, herbs, chicken jus 27

CRAB RAVIOLI ricotta & crab filled pasta, butternut squash, spicy pistachio, squash blossom 25

SHRIMP SPAGHETTI gulf shrimp, harissa butter, shaved garlic, brandy, lemon 25

LASAGNA BOLOGNESE braised pork & beef, béchamel sauce, tomato, parm 23

PENNE RAGU tomato braised pork & beef, parm, fresh milled tomato 22

SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 19

SHISHITO PEPPERS lime, sea salt, spice 9

BRUSSELS lime-fish sauce vinaigrette, herbs, chili 9

ROASTED ZUCCHINI basil-balsamic pesto, cherry tomato, goat cheese spread 9

CHOCOLATE CARAMEL POT DE CREME salted peanuts, brown butter, crème fraiche 8

AFFOGATO vanilla ice cream thoughtfully drowned w/ fresh brewed espresso 8

LEMON CAKE limoncello cream, lemon curd, thyme crumble & oat tuile 8

DONUTS crème anglaise 8

SPECIAL DRINK

“BUILT TO CHILL”

BOURBON, RUM, LEMON, ORANGE
BASIL SHRUB “IT’S BOOZY” \$11

RICH HOT CHOCOLATE
THREE TYPES OF CHOCOLATE,
LOCAL MILK, SUGAR,
VANILLA, CINNAMON 7

SPIKED CIDER

LOUISBURG CIDER,
APPLE BRANDY,
CITRUS, CRANBERRY
& SPICE 10

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness. not every ingredient is listed. please notify server of allergies.