

EXAMPLE MENU from NOV 11 menu & dishes change regularly!

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

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

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

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

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

GRILLED PORTOBELLOS creamy polenta, lemon truffle vinaigrette 9

WINTER SQUASH apricot salsa verde, miso gastrique, brown butter hazelnuts 9

BRUSSELS lime-fish sauce vinaigrette, herbs, chili 9

LOCAL APPLE SALAD pistachios, celery, blue cheese, chili-honey vinaigrette 10

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

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

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

FILET* crispy potatoes, truffle cream, grilled portobellos, local greens, roasted green onion 49

RIBEYE* smoked herb butter & choice of vegetable 68

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

CHICKEN roasted squash, brussels, apricot salsa verde, brown butter hazelnuts 27

CRAB RAVIOLI ricotta & crab filled pasta, butternut squash, spicy pistachio, sage 26

SHRIMP SPAGHETTI gulf shrimp, harissa butter, shaved garlic, brandy, lemon 26

LASAGNA BOLOGNESE braised pork & beef, béchamel sauce, tomato, parm 24

PENNE RAGU tomato braised pork & beef, parm, fresh milled tomato 23

SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 20

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

BRAISED BEEF RAVIOLI

hazelnuts,
pink peppercorn,
golden raisins &
orange 24

SHRIMP & LOBSTER BISQUE

w/ crusty bread 15

CONUNDRUM 2018 RED BLEND

a bold california red
from chuck wagner of
caymus fame...hints of
cherry, oak & chocolate
16 glass 64 bottle

CIDER BY FIRE

louisburg cider, apple brandy,
citrus, cranberry & spice 10

RICH HOT CHOCOLATE

three types of chocolate,
local milk, sugar,
vanilla, cinnamon 7

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*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.