

TUESDAY JANUARY 12 PATIO DINNER

CARRYOUT & DELIVERY NOW AVAILABLE *details at www.715mass.com*

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

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

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

MUSHROOM DONUTS raclette cheese sauce 9

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

BRAISED BEEF RAVIOLI hazelnuts, pink peppercorn, golden raisins & orange 24

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

RICH HOT CHOCOLATE three types of chocolate, local milk, sugar, vanilla, cinnamon 7

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

Kitchen

MUSSELS SPAGHETTI

half pound of mussels, spanish chorizo, fresh pasta, vinho verde cream, oregano & peperoncino 20

SMOKED SALMON CHOWDER

NEW ENGLAND STYLE
w/ fresh herbs & toasted baguette 12

STUFFED FOCACCIA

filled w/ 5 cheese herb blend
calabrian chiles &
local honey 12

BRIOCHE TOAST

melted triple cream
cheese, blueberry jam,
fresh horseradish 10

Bar

SANGRIA!

RED or WHITE 7/GLS 20/LITER

“Fresh & Fruity”

SPICY POMEGRANATE

MARGARITA

chili tequila, ancho reyes, pomegranate,
curacao, agave, lime 11

not every ingredient is listed. please notify server of allergies.

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness.