

SATURDAY DINNER FEB 27

- **masks must be worn inside restaurant—nose, too!**
- please wear your mask **during all staff interactions**
- please stay seated during your visit, **stand up=mask up**

THE 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

CARROTS AL PASTOR spiced carrots, smoky yogurt, almond salsa, cilantro & lime 9

ROASTED BEETS lemon-chili marinade, feta, local spinach, orange, quinoa-poppseed crunch 9

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

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

SPINACH RAVIOLI ricotta & parm filled spinach pasta w/ pecorino-lemon cream 20

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

LUMACHE ALFREDO

fresh, housemade "snail" pasta in parmesan cream sauce w/ pancetta, peas & truffle oil 21

PORK SCHNITZEL

crispy pork cutlet w/ creamy spaetzle & local spinach 25

CHICKEN & VEGETABLE SOUP

campo lindo farms chicken, organic tomato, classic veg, toasted semolina pasta, fresh herbs & croutons-served w/ toasted baguette 12

REANIMATE

(non-alcoholic)
fresh orange juice & elderflower tonic over ice 6

MULLED WINE

dry red wine, port, brandy, spices, citrus 8

RICH HOT CHOCOLATE

three types of chocolate, local milk, sugar, vanilla, cinnamon 5

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.