

# SATURDAY DINNER MAY 1

- **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**

**MEATBALLS** local pork & beef, stewed tomato sauce, parm...five per order 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 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 23

**CAULIFLOWER SOUP** extra virgin olive oil, black pepper 6 cup 10 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 34

**CHICKEN** roasted squash, brussels, apricot salsa verde, brown butter hazelnuts 29

**CRAB RAVIOLI** ricotta & crab filled pasta, butternut squash, spicy pistachio, sage 27

**SPINACH RAVIOLI** ricotta & parm filled spinach pasta w/ pecorino-lemon cream 22

**SHRIMP SPAGHETTI** gulf shrimp, harissa butter, shaved garlic, brandy, lemon 28

**LASAGNA BOLOGNESE** braised pork & beef, béchamel sauce, tomato, parm 25

**PENNE RAGU** tomato braised pork & beef, parm, fresh milled tomato 24

**SPAGHETTI & MEATBALLS** red sauce, pork & beef meatballs, basil, parm 22

**CHOCOLATE CARAMEL POT DE CREME** salted peanuts, brown butter, crème fraiche 9

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

**LEMON CAKE** limoncello cream, lemon curd, thyme crumble & oat tuile 9

**DONUTS** crème anglaise 9

## GRILLED SWORDFISH

coriander crust, quinoa tabouleh,  
tarragon yogurt 33

## NANTUCKET SCALLOPS

avocado gazpacho, local radish,  
spring blossoms 23

## DUCK & POLENTA RAVIOLI

w/ lemon-apricot butter &  
pistachios 29

## PORK SCHNITZEL

crispy pork cutlet w/ creamy  
spaetzle & local spinach 26

## ROASTED BROCCOLI

local spinach, garlic miso confit,  
caper & herb breadcrumbs,  
calabrian chili flake (vegan) 9

## PIÑA COLADA SLUSHY

pineapple, rum, coconut 11

## PISCO PUNCH

pisco, pineapple, peach, lemon 10

## PETAL TO THE METAL

apple brandy, Italian bitter,  
hibiscus, lemon 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.