

TUESDAY DINNER MAY 4

- **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

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.