

SATURDAY DINNER 12/02/23

CLASSIC MEATBALLS pork & beef, tomato sauce, parm 13
GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 12
FRENCH FRIES house cut, herb salt, aioli*, truffle cream, ketchup 11
CHORIZO DATES red pepper-almond romesco, lemon zest, manchego 14
BBQ OCTOPUS wild-caught, red pepper-almond romesco, grilled bread, sicilian olives & lemon 21
STEAK TARTARE* sauerkraut crème, italian mushrooms, salsa macha, egg yolk 16 (contains nuts)
SCALLOP SKEWER prosciutto wrapped scallop w/ dates, garlic aioli, marsala caramel 9
SAKU TUNA CRUDO* pineapple mignonette, serrano, golden beets, sun chips 19
HACKELBACK CAVIAR* truffle cream, crispy capers, chives, chips 20

HOUSE FOCACCIA rosemary, flake sea salt, garlic shallot oil, side of red sauce 9
GARLIC PARM BAGUETTE wheatfields baguette, balsamic, olive oil, black pepper 9
MARINATED OLIVES citrus, herbs & red bell pepper 8
SPANISH SARDINES wild-caught, tinned, olive tapenade, harissa butter, garlic aioli 9

715 GREEN SALAD two sisters greens, sherry vinaigrette, goat cheese, radish 12
APPLE SALAD crisp apples & celery w/ frisee, radicchio, walnuts, grapes & sunflower granola 12
ARUGULA SALAD poached pear, manchego, candy stripe beets, almond, balsamic vinaigrette 12
CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl
TORTELLINI SOUP cheese filled tortellini in chicken broth with broken meatballs, cold pressed olive oil & pecorino 8 cup 14 bowl
 add steak or shrimp to a salad for \$10

PAN ROASTED SALMON local spaghetti squash, shallot beurre blanc, caviar, polenta, grapes 36
FRIED CHICKEN PARM crispy goat cheese risotto, pomodoro sauce, pesto & parm 37
PORK SCHNITZEL crispy pork cutlet, käse spaetzle, sauerkraut, sautéed kale, apple mostarda 34
FILET* 8oz, crispy potato pavé, worcestershire aioli, tomato peppadew salad 55
THE RIBEYE* two pounds, with a side of fries 77

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 33
LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 25 add shrimp 8
CRAB RAVIOLI mascarpone & ricotta filled pasta, butter-poached crab, cognac cream, herbs 33
PENNE RAGU braised pork & beef, tomato sauce, butter, parm 25
LASAGNA BOLOGNESE braised pork & beef, béchamel, tomato, parm 26
SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 24
FRA DIAVOLO SEAFOOD GNOCCHI lobster, scallop, tomato-garlic butter, gremolata 33

SIDES

WARM ITALIAN MUSHROOMS roasted garlic, herbs & chili flake 9
SAUTÉED KALE apple mostarda, lemon, parmesan 9
BRUSSELS caesar vinaigrette, croutons, parm, herbs 9

Lustau Pedro Ximenez Sherry
 \$10-2oz pour "fig, raisin, date" 92 pts

Executive Chef: Kelly Conwell
 Sous Chef: Nick Haley

**BLOOD ORANGE
 margarita**
 13

SPECIAL THINGS

VEAL RAGU CAVATELLI

white wine, fried garlic, capers, pecorino 27

GRILLED LAMB LOLLIPOPS*

(NZ, halal) pomegranate molasses, harissa crème & dukkah 27

FALL SQUASH ROLLATINI

fresh pasta, buttercup squash, spinach, pecans, pecorino cream 26

BAKED BRIE

cranberry-orange jam, pistachio-brandy crackers 16

ROASTED DUCK BREAST*

roasted cabbage, sweet potato puree, sprite pickled cukes, creamy chimichurri 36

ANTIPASTI MEATS & BURRATA

olive tapenade, chili honey, pistachio & focaccia crisps 18

SMOKED SALMON DIP

pickled cuke, greens, crackers 14

DESSERT

WHITE CHOCOLATE CHEESECAKE 13

RED VELVET SPRINKLE B\$TCH 15

APPLE CIDER CRÈME BRULEE 13

CHOCOLATE ZUCCHINI CAKE 14

S'MORES 13

TIRAMISU (GF) 10

MILK & COOKIES 13

HOT CHOCOLATE

Three chocolates, whole milk topped with whipped cream & cocoa powder \$8
 w/cinnamon whiskey \$13

HOT CIDER

louisburg cider...hot \$8
 w/cinnamon whiskey \$13

wine corkage fee is \$50 per 750ml

*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
 gluten free fusilli pasta can be substituted

COCKTAILS

seasonally appropriate

COLD HOLLOW

apple brandy, apple cider redux, amaro 13

COYOTE

rosemary rye, amaro, citrus cordial, ginger, lemon 14

WHITE OUT

cognac, luxardo maraschino, corn, ginger,
lemon, egg white 13

MISO ROAD

rum, miso, ginger, lime, tonic, cynar float 12

SPICE UP YOUR LIFE

bourbon, apple, allspice, pumpkin,
lemon & orange bitters 13

TOMCAT

peanut butter scotch, oloroso sherry, crème de banana 14

WITCHING HOUR

butterfly pea tequila, velvet falernum,
blanc vermouth, lemon ice 12

zero proof

AUTUMN SHANDY

pumpkin spice, lemon, Italian orange, NA IPA 11

BENEFIT OF THE DOUBT

pentire seaward, lyre's italian orange, ghia, orange flower water 13

PHONY NEGRONI

from st. agrestis in brooklyn, very cute 200ml bottle 12

715 classics

FORMER SPY

vodka, limoncello, lavender, lemon 14

BASIL RICKEY

cucumber-fennel infused gin, basil, lavender, lime 14

GREEN LINE

pepper infused vodka, cucumber, mint, honey, lime 14

POINT BREAK

(spirited or zero proof)

vodka, citrus cordial, cranberry, basil, fizz 14

CLASSIC MARGARITA

tequila, lime, agave, salt rim 14

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

THE 715 MANHATTAN

rye, sweet vermuth, bitters, luxardo cherry 15

WINE BY THE GLASS 5oz gls | bottle

Opolo Summit Creek Cabernet Sauvignon 2021 Paso Robles 16 | 64

Caymus Cabernet Sauvignon 2021 Napa 45 gls | 180 btl

Banshee Pinot Noir 2019 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

Riparosso Illuminati Montepulciano d'Abruzzo 2020 14 | 56

Viña Real Crianza Rioja 2016 Spain 14 | 56

Villa Sopita Sangiovese 2018 Italy 10 | 40

REDS

Perelada Cava nv Spain 11 | 44

Castell de Sant Pau Sparkling Rosé nv Spain 12 | 48

Chateau Montaud Rosé 2020 Provence 11 | 44

**SPARKLING
+ ROSÉS**

Chalk Hill Chardonnay 2022 Sonoma Coast 13 | 52

Cakebread Chardonnay 2020 Napa 25 gls | 99 btl

te Pā Sauvignon Blanc 2022 New Zealand 14 | 56

Nals Margreid 'Hill' Pinot Grigio | Alto Adige 14 | 56

Muga White Rioja 2021 Spain 13 | 52

Villa Fassini White Blend 2021 Italy 10 | 40

WHITES

\$25 RED BTLS

Esprit de Fonrozay, Bordeaux

Fontella Chianti, Tuscany

Sur de los Andes Malbec, Argentina

Flaco Tempranillo, Spain

Spinelli Montepulciano D'Abruzzo, Italy

Patamar Red Blend, Portugal

\$25 WHITE BTLS

Les Allies Brut Sparkling, France

La Vieille Ferme Rosé, France

Scarpetta Frico Rosato, Italy

Kuranui Sauv Blanc, NZ

Biagio Moscato d'Asti, Italy

Spinelli Pinot Grigio, Italy

full wine list available

COFFEE TEA SODA

San Pellegrino/Acqua Panna 1L 7

Perrier 4

Orange Cream Soda 5

Vanilla+Lavender Cream Soda 5

Harney & Sons Bottled Iced Tea 4

Ginger Beer 4

Coke, Diet Coke, Sprite, Orange 4

Ginger Ale 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Mocha / Chai Latte 5

Mighty Leaf Hot Tea 4

Housemade!
~LIMONCELLO~
~AMARI BLEND~
\$7 each

BEER

Michelob Ultra 6

Amstel Light 6

Boulevard Tank 7 8

Boulevard Single-Wide IPA 6

Boulevard Wheat 6

Free State Ad Astra / Copperhead 6

Estrella Damm Daura (GF) 6

Peroni 6

Miller High Life Can 3.5

Heineken 0.0 [Non-Alcoholic] 6

Athletic Run Wild IPA [Non-Alcoholic] 6