

FOOD

HAPPY HOUR 3 TIL 6

HOUSE FOCACCIA 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 5
GARLIC PARM BAGUETTE wheatfields baguette, balsamic, olive oil, black pepper 9
CHIPS & DIP house potato chips & side of truffle cream 4 (add some caviar for \$10)
FRENCH FRIES cut in-house, tossed w/ herb salt...ketchup, aioli & truffle cream 8
CLASSIC MEATBALLS made with pork & beef, in red sauce (three) 8
FRIED LAMB PASTILLAS ground lamb & lentils spices, salsa rojo, herbs 12
DATES & CHORIZO red pepper & almond romesco, lemon zest, manchego 9

CAULIFLOWER SOUP CUP extra virgin olive oil, black pepper 7
HALF GREEN SALAD local greens, herbed sherry, strawberry & goat cheese 6
OLIVES w/ citrus, herbs & red pepper 8
BRUSSELS almond ajo blanco, pickled raisin, crouton, goat cheese 11
CAULIFLOWER ASADO roasted w/ pomegranate, labneh, quince, dukkah nut crunch 11

GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs (three) 7
MANCHEGO w/ truffle honey, creamy yet firm, distinctive 5
MAHON w/ quince jam, balanced, pronounced, sweet & salty 5

SCALLOP SKEWER jamon wrapped w/ dates, garlic aioli, sherry caramel 11
SMOKED SALMON DIP deviled egg crème fraiche, cu. cucumber, crackers 9
GARLIC SHRIMP sherry vinegar, harissa butter, almonds 12
BOQUERONES pickled white anchovies, black pepper, olive, pimento 7
SPANISH SARDINES wild-caught, tinned, harissa butter, garlic aioli 9

\$25 WINE BOTTLES

GARNACHA DE FUEGO, SPAIN
FLACO TEMPRANILLO, SPAIN
ESPRIT DE FONROZAY, BORDEAUX
PATAMAR RED BLEND, PORTUGAL
SPINELLI MONTEPULCIANO D'ABRUZZO
FONTELLA CHIANTI, TUSCANY
SUR DE LOS ANDES MALBEC, ARGENTINA

LES ALLIES BRUT SPARKLING, FRANCE
ALVAREZ DE TOLEDO GODELLO, SPAIN
BLANC PESCADOR, SPAIN
SPINELLI PINOT GRIGIO, ITALY
KURANUI SAUV BLANC, NZ
LA VIEILLE FERME ROSÉ, FRANCE

Fields & Ivy
BREEZEDALE
Hazy IPA \$7

Oysters

DELAWARE BAY
ON THE HALF SHELL
W/ GREEN APPLE POM MIGNONETTE
SIX FOR \$18
OR
GRILLED W/ GARLIC LEMON BUTTER
SIX FOR \$18

MUSSELS

BAR HARBOR, MAINE
W/ SCALLOPS,
CHARDONNAY BUTTER SAUCE,
HARISSA, TOMATO-PEPPADEW 17

GNOCCHI POMODORO

PARISIENNE GNOCCHI, OUR HOUSE
RED SAUCE, FRESH GRATED PARM 12

715 CHEESEBURGER

2X4 OZ PATTIES, BACON-ONION JAM,
LETTUCE, GHERKIN MAYO,
MONTEREY JACK 12

PORK TENDERLOIN SANDWICH

BREADED & FRIED CUTLET,
GARLICKY AIOLI, LETTUCE,
SHERRY BBQ 12

VIETTI

MOSCATO

piedmont, italy

10 gls 40 btl

WINE BY THE GLASS

VIÑA REAL CRIANZA-SPAIN 7.5
VILLA SOPITA SANGIOVESE-ITALY 7.5
VILLA FASSINI WHITE BLEND-ITALY 7.5
CHATEAU MONTAUD ROSÉ-FRANCE 7.5
PERELADA CAVA-SPARKLING WHITE-SPAIN 7.5
CASTELL DE SANT PAU SPARKLING ROSÉ-SPAIN 11

ZERO-PROOF THINGS

BENEFIT OF THE DOUBT

lyre's london dry, citrus cordial,
ghia, orange flower water 11

PHONY NEGRONI

from st. agrestis in brooklyn 12

LYRE'S AMALFI SPRITZ

italian-style spritz
perfect beachside vibes 12

LYRE'S CLASSICO SPRITZ

perfectly bubbly, properly tart,
hints of pear & apple 12



The Pineapple Suite

clarified piña colada
pineapple, guava, tequila,
rum, coconut, milk &
cute umbrella 9

COCKTAILS

APEROL SPRITZ

aperol, spritz, orange 7.5

CLASSIC MARGARITA

reposado tequila, agave, lime 7.5

715 MARTINI

gin, peppadew & onion,
manzanilla sherry, brine 7.5

FORMER SPY

vodka, limoncello, lavender, lemon 7.5

NEGRONI

gin, house bitter blend, vermouth 7.5

715 MANHATTAN

rye, house vermouth, bitters 7.5

Motherf%ckin' Life Cans \$2