

DINNER SATURDAY JUNE 8

Executive Chef: Kelly Conwell
Sous Chef: Nick Haley

SMALL THINGS

Vegetarian

- CAULIFLOWER SOUP** olive oil & black pepper 7 cup 12 bowl
- 715 GREEN SALAD** two sisters greens, sherry vin, goat cheese, strawberry 12
- TOMATO SALAD** pickled watermelon, white balsamic, shallot, basil ricotta, local herbs 13
- FRENCH FRIES** house cut, herb salt, served w/ aioli, truffle cream & ketchup 11
- OLIVES** w/ citrus, herbs & red bell pepper 8
- HOUSE FOCACCIA** rosemary, flake sea salt, garlic shallot oil, side of red sauce 9
- GARLIC PARM BAGUETTE** balsamic, olive oil, black pepper 9
- GOAT CHEESE CROQUETTES** truffle honey, aged balsamic aioli, herbs 12
- BRUSSELS** caesar, pickled raisin, crouton, parm 11
- WILD MUSHROOMS** balsamic, roasted garlic, herbs & chili flake 9

Meat & Seafood

- STEAK TARTARE*** black garlic aioli, artichoke ravigote, egg yolk, pickled peppadew drops 16
- CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 13
- DATES & CHORIZO** red pepper-almond romesco, lemon zest, manchego 14
- AHI TUNA CRUDO*** house chips, passionfruit vin, wasabi cream & pickled watermelon 18
- SMOKED SALMON DIP*** deviled egg crème fraiche, cucumber w/ crisps 14
- GRILLED OCTOPUS** green garlic latke, fermented garlic, chili-grapefruit relish, nuts 23
- HACKLEBACK CAVIAR*** truffle cream, crispy capers, chives, potato chips 20

PASTA

- SHRIMP SPAGHETTI** harissa butter, garlic, brandy, lemon 34
- LUMACHE ALLA VODKA** tomato vodka sauce, fresh basil & parm 27 add shrimp 9
- CRAB RAVIOLI** mascarpone & ricotta pasta, butter-poached crab, cognac cream, herbs 34
- PENNE RAGU** braised pork & beef, tomato sauce, butter, parm 26
- LASAGNA BOLOGNESE** braised pork & beef, béchamel, tomato, parm 29
- SPAGHETTI & MEATBALLS** red sauce, pork & beef meatballs, basil, parm 26
- SMOKED PORK CANNELLONI** fresh pasta, smoked pork, chicken, bechamel, cheese 25

ENTREES

- PAN ROASTED SALMON*** spaghetti squash, shallot beurre blanc, caviar, polenta, golden tomato 37
- CHICKEN PARM** breaded & fried w/ crispy goat cheese risotto, red sauce, pesto & parm 37
- GRILLED LAMB LOLLIPOPS*** (NZ, halal) pomegranate molasses, harissa crème & dukkah 33
- VEAL PICCATA** brown butter, lemon & capers, side of 'gnocchi & cheese' w/ mushrooms 36
- PORK SCHNITZEL** crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 34
- FILET*** 8oz, crispy potato pavé, worcestershire aioli, tomato salad 55
- THE RIBEYE*** two pounds, with a side of fries 77

SPECIAL THINGS

SUMMER GAZPACHO

toasted almonds, pickled grapes, cold pressed olive oil 7 cup 12 bowl

GRILLED MAHI MAHI

clam & octopus diavolo, green garlic latke, pinenut-chili relish, crab fritter 37

OYSTERS*

East Coast "Little Beaches" on the half-shell w/ rhubarb mignonette -or-grilled w/ garlic lemon butter six for 18

LOBSTER FETTUCCINE

fresh pasta, house sausage, arugula, lemon pepper cream, spicy tomato chutney 34

LOBSTER SALAD

poppyseed vinaigrette, apple, fingerling potato, pistachio, arugula 26

STEAK SALAD*

6 oz petit filet, local greens, beef steak tomato, garlic croutons, marinated summer squash, herb vin 24

BURRATA

grilled zucchini, tomato vinaigrette, pickled shallot, saba 16 (add prosciutto for \$7)

SLUSHIES

PIÑA COLADA

ALCOHOL-FREE 10 w/BACARDI \$14

CHERRY-VANILLA COKE

with hint-o-lime

BRIGHT & REFRESHING!

ALCOHOL-FREE 10 w/BACARDI \$14

AFTERNOON IN OAXACA

BERRY MEZCAL, BLOOD ORANGE LIQUEUR,
AGAVE, LIME 12

Bottles of BRECA ROSÉ \$29
elegant + nuanced - SPAIN

*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

SUMMER SUMMER SUMMER

ON AN ISLAND IN THE SUN

rum blend, citrus, ginger, apricot,
pineapple, cinnamon 14

QUEEN BEE

plymouth gin, ginger, honey, lemon 13

RANCHITO

blanco tequila, passionfruit cordial, lime, soda 13

PERMAFROST

raspberry gin, salted juniper, lemon,
lavender 13

PEACH COOLER

peach cognac, honey, thyme, citrus 14

PISCO PRINCE(SS)

peruvian brandy, lime, kiwi, herbal notes 14

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

CLASSIC MARGARITA

tequila, lime, agave, salt rim 14

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

THE 715 MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

THE 715 MARTINI

red bell pepper gin, peppadew & onion,
manzanilla sherry, a lil brine 13

Wine by the Glass 5oz gls \$ | bottle \$

Perelada Cava NV Spain 11 gls | 44 btl

Castell de Sant Pau Sparkling Rosé NV Spain 12 | 48

Chateau Montaud Rosé 2020 Provence 11 | 44

Orange Wine: Breaking Bread Marmalade Sonoma 12 | 48

Villa Fassini White Blend 2021 Italy 10 | 40

Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56

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

Kung Fu Girl Riesling 2022 Columbia Valley 11 | 44

Vietti Moscato D'Asti 2023 Piedmont 10 | 40

Villa Sopita Sangiovese 2018 Italy 10 | 40

Opolo Summit Creek Cabernet 2021 Paso Robles 16 | 64

Caymus Cabernet 2021 Napa 45 gls | 180 btl

Banshee Pinot Noir 2022 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

Riparosso Illuminati Montepulciano d'Abruzzo 2020 14 | 56

BEER

Michelob Ultra 6

Miller High Life 4

Boulevard Wheat 6

Boulevard Tank 7 8

Boulevard Single-Wide IPA 6

Sierra Nevada Hazy Little Thing IPA 7

Free State Guavatas Sour 7

Free State Ad Astra / Copperhead 6

Peroni 6

Heineken 0.0 (Non-Alcoholic) 6

Athletic Run Wild IPA (Non-Alcoholic) 6

WINE BOTTLES UNDER \$30

Breca Rosé, Spain 29

Les Allies Brut Sparkling, France 28

Las Lilas Vinho Verde, Portugal 25

La Bastarda Pinot Grigio, Italy 26

Alvarez De Toledo Godello, Spain 25

Kuranui Sauv Blanc, Nz 27

Flaco Tempranillo, Spain 25

Esprit De Fonrozay, Bordeaux 25

Patamar Red Blend, Portugal 27

Spinelli Montepulciano D'Abruzzo 29

Fontella Chianti, Italy 27

Sur De Los Andes Malbec, Mendoza 27

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

COFFEE TEA SODA

San Pellegrino 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