

# DINNER FRIDAY JULY 26

Executive Chef: Kelly Conwell  
Sous Chef: Nick Haley

## SMALL THINGS *Vegetarian*

- HEIRLOOM TOMATO SALAD** pickled melon, white balsamic, shallot, basil ricotta, herbs 13  
**PEACH & BEET SALAD** arugula, ricotta salata, white balsamic, candied sunflower seed 13  
**715 GREEN SALAD** two sisters greens, sherry vin, goat cheese, strawberry 12  
**SUMMER GAZPACHO** toasted almonds, cucumber, cold pressed olive oil 7 cup 12 bowl  
**CREAMED SWEET CORN** local cherry tomatoes, garlic-herb butter, pickled shallot 9  
**CAULIFLOWER SOUP** olive oil & black pepper 7 cup 12 bowl  
**BURRATA** grilled zucchini, tomato vinaigrette, pickled shallot, saba 16 (add prosciutto for \$7)  
**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*

- CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 13  
**DATES & CHORIZO** red pepper-almond romesco, lemon zest, manchego 14  
**BEEF CARPACCIO\*** marinated beets, pickled mustard seed, black garlic, sweet miso 16  
**SMOKED SALMON DIP\*** deviled egg crème fraiche, cucumber w/ crisps 14  
**AHI TUNA CRUDO\*** sun chips, passionfruit vin, wasabi cream & pickled watermelon 18  
**GRILLED OCTOPUS** green garlic latke, fermented garlic, chili-grapefruit relish, nuts 23  
**HACKLEBACK CAVIAR\*** truffle cream, crispy capers, chives, potato chips 23

## 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  
**SMOKED PORK CANNELLONI** fresh pasta, smoked pork, chicken, bechamel, cheese 28  
**LASAGNA BOLOGNESE** braised pork & beef, béchamel, tomato, parm 29  
**SPAGHETTI & MEATBALLS** red sauce, pork & beef meatballs, basil, parm 26

## 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**

**three cheese TRUFFLE AGNOLOTTI**  
cherry tomato, lemon, pecorino grande,  
soft herbs 28

### **BRUSCHETTA CLASSICA**

heirloom tomato, whipped local feta,  
garlic, basil 16

### **MAINE LOBSTER ROLL**

*served hot or cold*

butter-poached maine lobster w/  
cajun spices, celery-mustard aioli & greens  
on a butter toasted split top bun  
w/ heirloom tomato & cucumber salad 31

### **BLUE POINT OYSTERS\***

long island: medium salinity, springy meat,  
and a light mineral finish  
on the half-shell: watermelon mignonette  
-or-grilled: garlic lemon butter  
six for \$18

### **BLAKE'S FANCY OYSTER\***

champagne crème fraiche, caviar,  
watermelon 4.25 each

### **LOBSTER SALAD**

poppysseed 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

## **WINE FLIGHT \$18**

### *"Natty by Nature!"*

2oz each of these three natural wines

**"ELECTRIC WATERMELON"**  
**TXAKOLI ROSÉ** from SPAIN  
[Txomin Etxaniz Rosé 2020](#)

**"PEACH PULP RIOT"**  
**ZIBIBBO** from AUSTRALIA  
[Astro Bunny Pet Nat 2021](#)

**"TROPICAL CHEW"**  
**SAVAGNIN** from AUSTRALIA  
[Yetti & The Kokonut 2019](#)

## **COCKTAIL**

## **HUGO WHO?**

pear, st germain, lemon tonic,  
lemon balm 13

\*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

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

## SUMMER SUMMER SUMMER

### PORCH PUNCH

gin, guava, pineapple, citrus & lime 10

### QUEEN BEE

gin, ginger, honey, lemon 13

### ON AN ISLAND IN THE SUN

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

### DEPRESSED HITMAN

blueberry vodka, st. germain, cocchi americano, lemon 12

### AFTERNOON in OAXACA

berry mezcal, blood orange liqueur, agave, lime 12

### GET FROSTED

raspberry gin, salted juniper, lemon, lavender 13

## 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, olive & onion, manzanilla sherry, a lil brine 13

## SLUSHIES COCO-RITA

ALCOHOL-FREE \$10  
-OR-BOOZY \$14

## ORANGE CRUSH

BOOZY ONLY \$14

SPIT  
THE \$10  
BIT  
peach whiskey,  
iced tea, lemon +  
apple

## WINE BOTTLES UNDER \$30

Breca Rosé, Spain 29  
Les Allies Brut Sparkling, France 28  
Mapreco 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

### CHERRY SPRITZ

cherry shrub, thyme, agave, fizz 7

### 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

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

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

Villa Sopita Sangiovese 2018 Italy 10 | 40  
Opolo Summit Creek Cabernet 2021 Paso Robles 16 | 64  
Banshee Pinot Noir 2022 California 15 | 60  
Vinyes Ocults Malbec 2019 Mendoza 14 | 56  
HITO Cepa Tempranillo 2021 Ribera Del Duero 12 | 48

## BEER

Michelob Ultra 6  
Miller High Life 4  
Boulevard Wheat 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

## CREAM SODAS

Orange 6  
Vanilla+Lavender 5  
Blueberry 5

## COFFEE TEA SODA

San Pellegrino 1L 7  
Perrier 4  
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