

FOOD

HAPPY HOUR 3 TIL 6

- NEW ZEALAND LAMB POPS** 3 pieces w/ harissa cream, pomegranate molasses & dukkah 16
- MINI FILET SLIDERS** two, grilled filet, hawaiian brioche, spicy greens, balsamic aioli 15
- SALMON SLIDERS** two, salmon salad, capers, smoked crème fraiche, greens, harissa aioli 12
- 715 CHEESEBURGER** 2x4 oz patties, bacon-onion jam, lettuce, gherkin mayo, monterey jack 12
- PATTY MELT** thousand island, bacon-onion jam, monterey jack on sourdough 12
- JAMBON BAGUETTE** prosciutto, harissa butter, truffle honey, parm 12
- CLASSIC MEATBALLS** made with pork & beef, in red sauce (three) 8
- CHEESE PLATE** mozz, manchego, cheddar w/ seasonal accompaniments 15
- GARLIC SHRIMP** sherry vinegar, harissa butter, almonds 12
- SPANISH SARDINES** wild-caught, tinned, harissa butter, garlic aioli 9
- GNOCCHI POMODORO** parisienne gnocchi, our house red sauce, fresh grated parm 12
- HOUSE FOCACCIA** 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 5
- PROSCIUTTO DI PARMA** garlic aioli, focaccia crisps 9
- SMOKED SALMON DIP** deviled egg crème fraiche, cucumber, crackers 9
- CHIPS & DIP** house potato chips & side of truffle cream 4 (add some caviar for \$12)
- FRENCH FRIES** cut in-house, tossed w/ herb salt...ketchup, aioli & truffle cream 8
- DATES & CHORIZO** red pepper & almond romesco, lemon zest, manchego 9
- GOAT CHEESE CROQUETTES** truffle honey, aged balsamic aioli, herbs (three) 7
- 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** caesar, pickled raisin, crouton, parm 11

HAPPY HOUR

COCO-RITA
 ALCOHOL-FREE \$7 -OR- BOOZY \$11
ORANGE CRUSH
 BOOZY ONLY \$11

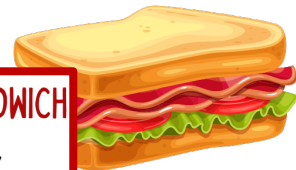
SHRIMP COCKTAIL


 CHILLED SHRIMP
 COCKTAIL SAUCE
 BORING & DELICIOUS \$1.50ea

ORCHARD POINT OYSTERS
CHESAPEAKE BAY, MARYLAND
 plump & buttery
 on the half-shell: watermelon mignonette
 -or-grilled: garlic lemon butter
 six for \$18

WINE BY THE GLASS
 CHATEAU MONTAUD ROSÉ-FRANCE 7.5
 PERELADA CAVA-SPARKLING WHITE-SPAIN 7.5
 CASTELL DE SANT PAU SPARKLING ROSÉ -SPAIN 11
 VILLA SOPITA SANGIOVESE RED-ITALY 7.5
 VILLA FASSINI WHITE BLEND-ITALY 7.5

PORK TENDERLOIN SANDWICH
 BREADED & FRIED CUTLET,
 GARLICKY AIOLI, LETTUCE,
 SHERRY BBQ 12



BLT

bacon, local beefsteak tomato & lettuce on sourdough w/ pesto & garlic aioli 12

LOBSTER FRITES
 HOUSE FRIES,
 LOBSTER SALAD,
 SPECIAL SAUCE,
 PARM & HERBS 15

COCKTAILS
APEROL SPRITZ
 aperol, spritz, orange 7.5

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

CLASSIC MARGARITA
 reposado tequila, agave, lime 7.5

715 MARTINI
 red bell pepper gin, olive & 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