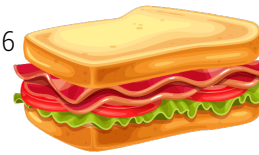


# FOOD

# 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
- 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



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

## ORCHARD POINT OYSTERS

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

## LOBSTER FRITES

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

## PORK TENDERLOIN SANDWICH

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

## 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



**APEROL  
SPRITZ  
7.5**

## SLUSHIES

**COCO-RITA**

ALCOHOL-FREE \$5  
-OR-BOOZY \$7

**ORANGE  
CRUSH**

BOOZY ONLY \$7

## 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

## 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

## COCKTAILS

### 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