

# DINNER WEDNESDAY SEPT 4

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  
**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  
**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\*** olivada, dijonnaise, egg yolk, ricotta salata, salsa macha 16  
**CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 13  
**DATES & CHORIZO** red pepper-almond romesco, lemon zest, manchego 14  
**SMOKED SALMON DIP\*** deviled egg crème fraiche, cucumber w/ crisps 14  
**AHI TUNA CRUDO\*** sun chips, pomegranate vin, charred scallion, lemon aioli, fried garlic 18  
**GRILLED OCTOPUS** crispy gnocchi, white bbq sauce, salsa verde & 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  
**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  
**FILET\*** 8oz, crispy potato pavé, worcestershire aioli, tomato salad 55  
**THE RIBEYE\*** two pounds, with a side of fries 77  
**GRILLED LAMB LOLLIPOPS\*** NZ, halal, pomegranate redux, harissa crème & dukkah nut crunch 33  
**STEAK SALAD\*** 6 oz petit filet, local greens & tomato, garlic croutons, summer squash, herb vin 24  
**LOBSTER SALAD** poppyseed vinaigrette, apple, fingerling potato, pistachio, arugula 26  
**PORK SCHNITZEL** crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 34  
**CHICKEN PARMESAN** breaded & fried w/ crispy goat cheese risotto, red sauce, pesto & parm 37

## *SPECIAL THINGS*

### **PORK PORTERHOUSE**

20oz w/ grilled peach, house bbq glaze, celery root-potato puree, artichoke, smoked salt 45

### **CHICKEN SPAGHETTI**

fresh pasta, roasted chicken, black truffle oil, basil pesto, cream, black pepper, egg yolk, pickled peppadews 27

### **SPINACH & CHEESE CANNELLONI**

rosé sauce, sicilian red pesto, basil 26 (contains almonds) add crab +7

### **PROSCIUTTO DUO**

600 day aged prosciutto di parma, smoked cibo alto speck, sourdough & accessories 19

### **LOVE SHUCK OYSTERS\***

DAMARISCOTTA RIVER, MAINE MEATY & SWEET w/ a crisp brine on the half-shell: watermelon mignonette -or-grilled: garlic lemon butter...six for \$18

## *DESSERT*

### **CHAI KULFI**

soft chai ice cream w/ broken turkish baklava, spiced honeyed nuts & rose petals 13

### **PEACH COBBLER BAR**

vanilla bean mascarpone mousse, toffee crunch, warm caramel 13

### **TIRAMISU CREPES**

amaretti cookie, coffee gelato, cocoa 13

## *COCKTAIL*

### **FALL, PLEASE.**

gin, lemon, honey, sparkling cider 12

## *WINE FLIGHT*

2 oz each of these 3 chilled delights \$18

### **tangy august frost**

grenache rosé-washington

### **fresh cherry hex**

nebbiolo-italy

### **purple rain shock**

zweigelt-austria

\*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

### PLUM RUM

fresh plum, rum blend, house citrus cordial,  
rosemary 13

### TAPACHE-RITA

pineapple, tequila, ginger, agave, lime 13

### DEPRESSED HITMAN

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

### AFTERNOON in OAXACA

berry mezcal, blood orange liqueur,  
agave, lime 12

### ON AN ISLAND IN THE SUN

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

### THE 715 MARTINI

red bell pepper-olive gin, peppadew & onion,  
manzanilla sherry 13

### 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

## SLUSHIES

### PIÑA COLADA

not boozy=7 boozy=12

# 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

Cakebread Chardonnay 2022 Napa 25 gls | 99 btl

Villa Fassini White Blend 2021 Italy 10 | 40

Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56

te Pā Sauvignon Blanc 2023 New Zealand 14 | 56

Nals Margreid 'Hill' Pinot Grigio 2021 Alto Adige 14 | 56

Kung Fu Girl Riesling 2022 Columbia Valley 11 | 44

Opolo Summit Creek Cabernet 2021 Paso Robles 16 gls | 64 btl

Villa Sopita Sangiovese 2018 Italy 10 | 40

Banshee Pinot Noir 2022 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

HITO Cepa Tempranillo 2021 Ribera Del Duero 12 | 48

## WINE BOTTLES UNDER \$30

Breca Rosé 25

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

pentire seaward, lyre's italian orange, ghia,

orange flower water 13

### 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

## 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

## 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