

DINNER FRIDAY SEPT 6

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

DUCK MEATBALL MAFALDINE

fresh pasta, wild mushroom, madeira cream, black pepper, garlic butter 27

SPINACH & CHEESE CANNELLONI

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

butternut squash soup

sourdough, herb oil 7 cup 12 bowl

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

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

FALL, PLEASE.

gin, lemon, honey, sparkling cider 12

PLUM RUM

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

TEPACHE-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

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