

# DINNER **FRIDAY** NOV 29 Executive Chef: Kelly Conwell

## SMALL THINGS *Vegetarian*

BOOK A PRIVATE PARTY AT 725 MASS  
EMAIL US: INFO@715MASS.COM

- CAULIFLOWER SOUP** olive oil & black pepper 7 cup 12 bowl  
**715 GREEN SALAD** two sisters greens, sherry vin, goat cheese, gala apple 12  
**KALE & BRUSSELS SALAD** creamy italian vin, parm, olivada, fried garlic 12  
**POACHED PEAR & BEET SALAD** arugula, ricotta salata, white balsamic, orange, sunflower seed 13  
**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 13  
**BURRATA** mediterranean honey-herb oil, kiwi, spiced nuts, pear 16  
**ROASTED CAULIFLOWER** smoked yam puree, currants, garlic butter, spiced nuts 10  
**BRUSSELS** caesar, pickled craisin, crouton, parm 12  
**WILD MUSHROOMS** balsamic, roasted garlic, herbs & chili flake 9

## *Meat & Seafood*

- BUTTERNUT SQUASH BISQUE** sage pepita crunch 7 cup 12 bowl  
**CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 14  
**DATES & CHORIZO** red pepper-almond romesco, lemon zest, manchego 14  
**STEAK TARTARE\*** olivada, dijonaise, egg yolk, ricotta salata, salsa macha 16  
**PROSCIUTTO DUO** 600-day aged prosciutto di parma, smoked cibo alto speck 19  
**AHI TUNA CRUDO\*** pomegranate vin, charred scallion, lemon aioli, fried garlic, sun chips 18  
**SMOKED SALMON DIP\*** deviled egg crème fraiche, cucumber w/ crisps 14  
**GRILLED OCTOPUS** crispy gnocchi, white bbq sauce, salsa verde & nuts 23  
**HACKLEBACK CAVIAR\*** truffle cream, crispy capers, chives, potato chips 23

## PASTA

- LUMACHE ALLA VODKA** tomato vodka sauce, fresh basil & parm 28 add shrimp 9  
**SHRIMP SPAGHETTI** harissa butter, garlic, brandy, lemon 35  
**CRAB RAVIOLI** fresh pasta filled w/ ricotta & mascarpone...butter-poached crab, cognac cream 35  
**PENNE RAGU** braised pork & beef, tomato sauce, butter, parm 27  
**LASAGNA BOLOGNESE** braised pork & beef, béchamel, tomato, parm 30  
**SPAGHETTI & MEATBALLS** red sauce, pork & beef meatballs, basil, parm 27  
**CANNELLONI** spinach & six cheese, rosé sauce, almond red pesto & fresh basil 28 add crab +7

## ENTREES

- ROASTED SALMON\*** saffron beurre blanc, pomegranate, lemon polenta, spaghetti squash, caviar 38  
**FILET\*** 8oz, smoked sweet potato crema, mushrooms, crispy potato pavé, spicy greens 57  
**THE RIBEYE\*** two pounds with a side of fries 77  
**LAMB LOLLIPOPS\*** (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33  
**CHICKEN PARM** crispy goat cheese risotto, red sauce, nut-free pesto & parm 38  
**PORK SCHNITZEL** crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 36

\*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

## SPECIAL THINGS

### LOBSTER CRAB CAKE\*

saffron cream, herb aioli 18

### TUNA SPAGHETTI

fresh pasta, olive oil, capers, parsley, ricotta salata 28

### PRINCE EDWARD ISLAND MUSSELS

fra diavolo sauce, aleppo cream, bread 16

### LOVE SHUCK OYSTERS\*

pomegranate mignonette 6 for \$18

### NORTHERN WHITE BEAN HUMMUS

crispy glazed pork belly, pickled peppers, garlic bread 16

### PUMPKIN-CARROT CAKE

#### BREAD PUDDING

salted caramel, walnuts, vanilla gelato 12



## DRINKS

### LA RIOJA ALTA VIÑA ALBERDI

"attractive & juicy" 92 POINTS  
16.50/gls 66 btl

### POMEGRANATE MARGARITA<sup>14</sup>

## HOT CIDER

\$9-or-spiked w/ spiced rum \$12

## HOT CHOCOLATE

three chocolates & whole milk w/  
whipped cream & cocoa dust \$9

+peanut butter whiskey \$13

#### NEW TO THE LIST - price is per one ounce

Blanton's Straight From the Barrel \$15  
Colonel E.H. Taylor Small Batch \$25  
Four Roses Limited Edition Small Batch Barrel Strength \$20  
George T. Stagg \$33  
High West A Midwinter Night's Dram Act 11 Scene 4 \$45  
Michter's 10 Year Single Barrel \$35  
Thomas H. Handy Sazerac Rye \$60  
Van Winkle 12 Year Special Reserve Lot B \$65  
Willett Kentucky Straight Wheated Bourbon 8 Year \$49

# Cocktails

## SEASONAL VIBES

### GLITZ & GLAM

campari, gin, sweet vermouth,  
roasted strawberry, hibiscus 13

### WINTER SPRITZ

aperol, cranberry, orange, ginger, cinnamon 13

### ROSEMARY'S BÉBÉ

gin, grapefruit, rosemary, crème de flora 15

### LIQUID GOLD

mulled pineapple & local apple cider 12

### BLACK FOG

cognac, china china, maple, lemon 14

### EARL'S BREW

earl grey vodka, bergamot, citrus honey 12

### YUZU PENICILLIN

scotch, fresh ginger, yuzu, lemon, honey 12

### LOWKEY MEAN MUGGIN

leopold's apple whiskey, cinnamon,  
ginger beer, lime 12

### FLIGHT OF THE CONCORDS

mezcal, st. elizabeth's allspice, port,  
cinnamon, ginger, grape, lemon 14

## 715 CLASSICS

### FORMER SPY

vodka, limoncello, lavender, lemon 14

### BASIL RICKEY

cucumber-fennel gin, basil, lavender, lime 14

### GREEN LINE

pepper vodka, cucumber, mint, honey, lime 14

### THE 7-FIFTINI

red bell pepper-olive gin, 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

# Wine by the Glass

5oz gls \$ | bottle \$

Caymus Cabernet 2022 Napa 45 gls | 180 btl  
Opolo Summit Creek Cabernet 2022 Paso Robles 16 gls | 64 btl  
Breca Garnacha 2021 Calatayud 13 | 52  
Domaine de Bel-Air Les Granits Bleus 2019 Beaujolais 12 | 48  
Villa Sopita Sangiovese 2018 Italy 10 | 40  
Argyle Bloom House Pinot Noir 2022 Willamette Valley 16 | 64  
Aguaribay Malbec 2019 Mendoza 13 | 52

Perelada Cava NV Spain 11 gls | 44 btl  
Chateau Montaud Rosé 2020 Provence 11 | 44

Cakebread Chardonnay 2022 Napa 25 gls | 99 btl  
Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56  
Ant Moore Sauvignon Blanc 2023 Marlborough NZ 14 | 56  
Bernard Magrez Bordeaux Blanc 2022 France 12 | 48  
Nals Margreid 'Hill' Pinot Grigio 2021 Alto Adige 14 | 56  
Dr. Konstantin Frank Riesling 2022 Finger Lakes 13 | 52  
Villa Fassini White Blend 2021 Italy 10 | 40

### RED BOTTLES under 30

BONANZA Lot 7 CELLAR CAB, CALI 29  
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

### WHITE BOTTLES under 30

LES ALLIES BRUT SPARKLING, FRANCE 28  
BIOKULT GRÜNER, AUSTRIA 25  
LA BASTARDA PINOT GRIGIO, ITALY 26  
ALVAREZ DE TOLEDO GODELLO, SPAIN 25  
KURANUI SAUV BLANC, NZ 27

## ZERO-PROOF THINGS

### NORTHERN LIGHTS

lyre's american malt, orange sec, lemon, soda 11

### POMEGRANATE SPRITZ

properly spiced & bubbly 9

### BENEFIT OF THE DOUBT

pentire seaward, lyre's italian orange, 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 DARK & STORMY

notes of ginger, lime, toffee, and spice 12

## BEER

Michelob Ultra 6  
Miller High Life 4  
Boulevard Wheat 6  
Sierra Nevada Hazy Little Thing IPA 7  
Free State Ad Astra / Copperhead 6  
Peroni 6  
Heineken 0.0 (Non-Alcoholic) 6  
Athletic Run Wild IPA (Non-Alcoholic) 6

## COFFEE TEA SODA

San Pellegrino 7  
Perrier 4  
Harney & Sons Bottled Iced Tea 4  
Vanilla Lavender Cream Soda 5  
Orange Cream Soda 6  
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  
Chai Latte 5  
Mocha 5  
Mighty Leaf Hot Tea 4