

DINNER SATURDAY NOV 9th Executive Chef: Kelly Conwell

SMALL THINGS

Vegetarian

- 715 GREEN SALAD** two sisters greens, sherry vin, goat cheese, gala apple 12
KALE & BRUSSELS SALAD creamy italian vin, parm, olivada, fried garlic 12
CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl
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
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

- CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 14
STEAK TARTARE* olivada, dijonaise, egg yolk, ricotta salata, salsa macha 16
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

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

ENTREES

- LAMB LOLLIPOPS*** (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33
FILET* 8oz, smoked sweet potato crema, mushrooms, crispy potato pavé, spicy greens 57
PORK SCHNITZEL crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 36
STEAK SALAD* 6 oz petit filet, local greens, maple-dijon roasted squash, sherry vin, craisins, croutons 24
LOBSTER SALAD mandarin orange, almonds, kale & brussels, tempura delicata squash 26

*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

BISON STRIPLON*

potato-celery root puree, charred apple, 715 house sauce, artichoke chimichurri 55

THE RIBEYE*

two pounds, with a side of fries 77

CHICKEN PARMESAN

crispy goat cheese risotto, red sauce, nut-free pesto & parm 38

ROASTED SALMON*

saffron beurre blanc, pomegranate, lemon polenta, spaghetti squash, caviar 38

CANNELLONI

spinach & six cheese, rosé sauce, sicilian red pesto (contains almonds) & fresh basil 28 add crab +7

POACHED PEAR & BEET SALAD

arugula, ricotta salata, white balsamic, orange, sunflower seed 13

BURRATA

mediterranean honey-herb oil, kiwi, spiced nuts, pear 16

PROSCIUTTO DUO

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

HACKLEBACK CAVIAR*

truffle cream, crispy capers, chives, potato chips 23

MINISTRONE SOUP

white beans, mirepoix, prosciutto, bacon, cheese tortellini 7 cup 12 bowl

VINA ALBERDI ROIJA

2019 RESERVA - - - 100% TEMPRANILLO

red and black raspberries, woodsmoke, clove, nutmeg

\$16.50 GLASS | \$66 BOTTLE

APPLE CIDER!



hot louisburg

apple cider \$9

SPIKE IT!

add spiced rum \$12

Cocktails

FALL-TASTIC

ROSEMARY'S BÉBÉ

gin, grapefruit, rosemary, crème de flora 15

BLACK FOG

cognac, china china, maple, lemon 14

D'ORO

golden beet gin, blanc vermouth,
citrus cordial, rosemary, lemon 10

LOWKEY MEAN MUGGIN

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

GLITZ & GLAM

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

I GOT A ROCK, CHARLIE BROWN

rum, pumpkin, pepita, ginger, lemon 15

NEWTON'S DOWNFALL

served hot or cold

calvados, sweet vermouth, chai,
almond milk, orange bitters 13

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 \$

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

Caymus Cabernet 2022 Napa 45 gls | 180 btl
Opolo Summit Creek Cabernet 2021 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

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
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

WINE BOTTLES UNDER \$30

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

POMEGRANATE SPRITZ

properly spiced & bubbly 11

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 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

CREAM SODAS

Orange 6
Vanilla+Lavender 5

COFFEE TEA SODA

San Pellegrino 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
Chai Latte 5
Mocha 5
Mighty Leaf Hot Tea 4