

DINNER **SATURDAY** DEC 21

Executive Chef: Kelly Conwell

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

SMALL THINGS *Vegetarian*

- CAULIFLOWER SOUP** olive oil & black pepper 7 cup 12 bowl
ROASTED TOMATO BISQUE smoked gouda, focaccia croutons, herbs 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 9B

Meat & Seafood

- CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 14
DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14
STEAK TARTARE* olivada, dijonnaise, 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
CHICKEN PARMESAN crispy goat cheese risotto, red sauce, nut-free pesto & parm 38
LAMB LOLLIPOPS* (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33
PORK SCHNITZEL crispy pork cutlet, spaetzle, sauerkraut, brussels, apple mostarda 36
STEAK SALAD* 6 oz, local greens, maple-dijon roasted squash, sherry vin, raisins, croutons 24

*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

BRAISED LAMB SHANK

crispy spaetzle, white bean-rosemary puree, lamb jus, chimichurri 38

PARISIAN GNOCCHI

wild boar sausage, dijon-parmesan cream, crispy mortadella, black pepper, brown butter, sage crunch 29

CRAB CAKE*

saffron cream, herb aioli 18

YULETIDE OYSTERS*

RHODE ISLAND

raw: pomegranate mignonette 6 for \$18
grilled: lemon herb butter 6 for \$18

MOZZ TOTS

hot honey, red sauce, herbs 13

HOTTTTTTdrinks

HOT CHOCOLATE

three chocolates, whole milk, whipped cream & cocoa dust 9-or-w/ peanut butter whiskey 13

LIQUID GOLD

mulled pineapple & local apple cider w/ rum & apricot liqueur 12

HOT CIDER

9-or-spiked w/ spiced rum 12

OTHERDRINKS

BITTER TINSEL

campari, carpano antica, orange, cava 13

WINTER SPRITZ

aperol, cinnamon, citrus, rosemary, sparkling wine 13

SPICED BLOOD ORANGE MARGARITA

reposado tequila, cointreau, blood orange, agave, lime, tahin rim 14

CHARLES MIGNON PREMIUM RESERVE BRUT

Champagne, France 16 glass / 64 bottle

LUSTAU PEDRO XIMENEZ SHERRY OVER

VANILLA GELATO 9

Cocktails

SEASONAL VIBES

PXI ♥ U

plymouth gin, vermouth, benedictine, pedro-ximinez sherry, orange bitters 14

EMBRACE THE NUTZ

peanut butter whiskey, sweet vermouth, amaretto, old fashioned bitters 12

GLITZ & GLAM

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

ROSEMARY'S BÉBÉ

gin, grapefruit, rosemary, crème de flora 15

BLACK FOG

cognac, china china, maple, lemon 14

EARL'S BREW

earl grey vodka, bergamot, citrus honey 12

FLIGHT OF THE CONCORDS

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

HOT DRINKS

HOT CHOCOLATE

three chocolates, whole milk, whipped cream & cocoa dust 9-or-w/ peanut butter whiskey 13

LIQUID GOLD

mulled pineapple & local apple cider w/ rum & apricot liqueur 12

HOT CIDER

9-or-spiked w/ spiced rum 12

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

CHARLES
MIGNON
PREMIUM
RESERVE
BRUT
CHAMPAGNE
(EPOMAY
FRANCE)
16 glass
64 bottle

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

MAPRECO VINHO VERDE, PORTUGAL 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