

HAPPY HOUR 3 TL 6

FOOD

- THE CHEESEBURGER*** 2x4oz patties, monterey jack, bacon-onion jam, gherkin mayo, lettuce 12.99
JAMBON BEURRE BAGUETTE prosciutto, harissa butter, parmesan, truffle honey 12
CLASSIC MEATBALLS made with pork & beef, in red sauce (three) 9
LAMB POPS* (NZ, halal) 3 pieces w/ harissa cream, pomegranate molasses & dukkah nut crunch 16
MINI FILET SLIDERS* two, grilled filet, hawaiian brioche, spicy greens, chimichurri 15
PORK TENDERLOIN SANDO breaded & fried, on a bun, garlicky aioli, sherry bbq, lettuce 12
DATES & CHORIZO red pepper & almond romesco, lemon zest, manchego 11

- SALMON SLIDERS** two, salmon salad, capers, smoked crème fraiche, greens, harissa aioli 12
SHRIMP DIAVOLO red sauce, harissa butter, herbs 12
SPANISH SARDINES wild-caught, tinned, harissa butter, garlic aioli 9
SMOKED SALMON DIP* deviled egg crème fraiche, cucumber, crackers 9

*Potato Leek
Soup
7 cup*

- CAULIFLOWER SOUP** olive oil & black pepper 7 cup
HOUSE FOCACCIA 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 6
CHEESE PLATE smoked gouda, truffle cheddar, muenster w/ seasonal accompaniments 15
GNOCCHI POMODORO parisienne gnocchi, our house red sauce, fresh grated parm 12
FRENCH FRIES cut in-house, tossed w/ herb salt...ketchup, aioli & truffle cream 9
CHIPS & DIP house potato chips & side of truffle cream 4 (add some caviar for \$12)
GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs (three) 7
HALF GREEN SALAD local greens, herbed sherry, gala apple & goat cheese 7
OLIVES w/ citrus, herbs & red pepper 8
BRUSSELS caesar, pickled raisin, crouton, parm 11

HOT CHOCOLATE
 THREE CHOCOLATES
 WHOLE MILK
 WHIPPED CREAM
 COCOA DUST
 REG \$10 SPIKED \$14

CANS OF THE HIGH LIFE

\$2.50

PIZZANIGHT
CHEEEEEZZ
 MUENSTER, MOZZ, CHEDDAR,
 PARM, FONTINA 17
PEPPERONEEE
 OVEN-ROASTED TOMATO,
 MUSHROOM, HAMBURGER,
 HOT HONEY, RANCH 17
BASIC BEE
 WHITE SAUCE, DATES,
 GOAT CHEESE, RED ONION,
 ARUGULA, BALSAMIC 17
CACIOHHH
 RSTD GARLIC, PARM, RICOTTA,
 BLK PEPPER, TRUFFLE 17
 ADD SMOKED SALMON +5

Yuletide Oysters
RHODE ISLAND
 RAW: POMEGRANATE MIGNONETTE
 GRILLED: LEMON HERB BUTTER
 SIX FOR 18

CRABBY FRITES

 HOUSE FRIES, BUTTER POACHED CRAB,
 PARM, SPECIAL SAUCE, HERBS 14

Wine

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

WINE BY THE GLASS

- ITALIAN RED: VILLA SOPITA SANGIOVESE 7.5
 ITALIAN WHITE: VILLA FASSINI BLEND 7.5
 FRENCH ROSÉ: CHATEAU MONTAUD 7.5
 SPANISH SPARKLER: PERELADA CAVA 7.5

COCKTAILS

WINTER SPRITZ

aperol, cranberry, orange, ginger, cinnamon 7.5

CLASSIC MARGARITA

resposado tequila, agave, lime 7.5

715 MANHATTAN

rye, house vermouth, bitters 7.5

FORMER SPY

vodka, limoncello, lavender, lemon 7.5

NEGRONI

gin, house bitter blend, vermouth 7.5

7-FIFTINI

red bell pepper-olive gin, onion,

ZERO-PROOF THINGS

CIDER HOUSE RULES

louisburg cider, cranberry, cinnamon 10

NORTHERN LIGHTS

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

BENEFIT OF THE DOUBT

pentire seaward, lyre's italian orange, ghia,
 orange flower water 11

LYRE'S AMALFI SPRITZ

italian-style spritz
 perfect beachside vibes 12

LYRE'S DARK & STORMY

notes of ginger, lime, toffee & spice 12

*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