

## SALADS & SOUP

(add a fried egg \$1)

### GRILLED STEAK SALAD\*

entrée size dish with all-natural creekstone farms black angus beef, a mix of greens, maytag blue cheese, our red wine vinaigrette & sliced red onion 11.99

### APPLE & PECAN

thinly sliced royal gala apple & fennel, baby arugula, toasted missouri pecans & italian parsley vinaigrette 7.99

### LOCAL CHICKEN SALAD

nice portion of our vesecky farms chicken salad with sun-dried tomatoes, tangy capers, red onion, baby arugula & crostini 7.99

### 715 GREEN

mixed lettuces, goat cheese, shaved radish, herbed sherry, extra virgin olive oil 5.99

### SOUP CUP & GREEN SALAD

7.15

### CAULIFLOWER SOUP

drizzle of nice tuscan olive oil & pinch of black pepper  
cup 4.00 / bowl 7.50

## APPETIZERS

### OLIVES

full of flavor & pits: marinated castelvetrano, gaeta & calabrese olives 3.50

### SMOKED TROUT CROSTINI

fresh rainbow trout we prepare in-house so we can get just the right amount of salt and smoke w/lemon caper aioli 6.99

### ROSEMARY FLATBREAD

made to order...simple & fragrant w/olive oil & sea salt 5.99

### HALF BAGUETTE

made daily at WheatField's Bakery w/olive oil or iwig butter 3.99

### HERITAGE PORK MEATBALLS

five juicy orbs of Kansas pork with marinara & shaved parmigiano reggiano 6.99

### LOCAL LAMB MEATBALLS

made by hand with Flint Hills lamb, yogurt & spices...with marinara 7.99

## SANDWICHES

with a cup of soup or small green salad  
add chips for \$1 add a fried egg \$1

### CRISPY FRIED PORK & SLAW

crispy-fried pork cutlet topped with spicy slaw on our schiachiatta bread 8.99

### PIG IN A BLANKET

sauerkraut, dijon, maple syrup 7.99

### PASTRAMI ON RYE

our pastrami is made here with creekstone farms all-natural black angus beef brisket...whole grain mustard, on wheatfield's rye 8.99  
add provolone 1.00  
add sauerkraut 1.00

### CHICKEN SALAD

vesecky farms chicken, sun-dried tomato, capers, red onion & olive oil on wheatfields rye 8.99

## HOUSE SPECIALTIES

with a cup of soup or small green salad

### TWO EGGS\*

breakfast for lunch...with our house bacon or sausage, potatoes & crostini 9.99

### QUICHE OF THE DAY

made here each morning...buttery pastry crust goes fast! 7.99

### CHICKEN-FRIED PORK STEAK

heritage pork steak pounded, breaded, fried with gravy & rosemary potatoes 9.99

### LASAGNA BOLOGNESE

layers of super-thin housemade pasta, béchamel and meaty ragu 9.99

## VEGETABLES

BROCCOLI WITH CHILIES 5

BLISTERED CAULIFLOWER 5

ROSEMARY YUKON GOLDS 4

## THE 7.15 SPECIAL

any pizza, pasta or panini **PLUS** a cup of soup or small green salad 7.15

## PIZZA

### SOPPRESSATA

house soppressata, mozz, calabrian chilies 8.99

### TUNA & EGG\*

italian tuna, red onion, fresh mozz, egg 8.99

### SAUSAGE

housemade sausage w stracchino cheese 8.99

### FOUR CHEESE

fresh mozz, ricotta, stracchino & goat 7.99

## PASTA

(add a fried egg \$1)

### SPAGHETTI & MEATBALLS

a love story 7.99

### PAPPARDELLE BOLOGNESE

pork & beef bolognese, grana cheese 7.99

### PENNE, SAUSAGE & SQUASH

house sausage, roasted squash, ricotta 7.99

### TUNA SPAGHETTI

capers, fresh mozzarella & Italian tuna 8.99

### SPAGHETTI ROSSO/BIANCO

regular or spicy

spaghetti & marinara 7.99

spaghetti & olive oil 7.99

add our house sausage for \$2

## PANINI

hot & thinly pressed on

housemade schiachiatta bread  
(add chips for \$1 add a fried egg \$1, hell, why not add sauerkraut, too \$1)

### SOPPRESSATA

fontina cheese & pickled peppers 6.99

### MORTADELLA & PROSCIUTTO

provolone & tobasco aioli 6.99

### HAM & CHEESE

house-cured duroc ham, stracchino cheese 6.99

### THE PORCHETTA

slow-cooked, seasoned duroc pork roast 6.99

add provolone 1.00

### THREE CHEESE

provolone, fresh mozzarella & creamy goat cheese with roasted garlic 6.99

## Carry Out 856-7150

\*consuming undercooked or raw eggs, poultry, seafood or meat can increase the risk of foodborne illness

substitutions or additions may be extra  
no checks are accepted  
18% gratuity added to parties of 5 +

Chef Michael Beard