

## FLATBREAD – arugula on all

**braised rabbit** . 13  
mushroom, fig, parmesan, Italian parsley

**prosciutto San Danielle** . 11  
roasted yellow pepper, bufala mozzarella, dehydrated tomato

**margherita** . 11  
TX heirloom tomato, mozzarella, basil

**“the whole pig”** . 13  
housemade Italian sausage, prosciutto San Danielle, smoked bacon

## SANDWICHES

**grilled cheese** . 9  
aged white cheddar, sliced granny smith apples, local sourdough

**venison “sloppy giuseppe”** . 10  
ground venison, wild boar confit, housemade “joe” sauce, onion Challah bun

**croque madam** . 12  
country ham, raclette, béchamel, local brioche, and topped with a fried egg

**smoked chicken & mozzarella** . 10  
grilled chicken, chicken fried bacon, romaine hearts, tomato, smoked aioli, buttered croissant

**BLOCK 7 BURGER** . 12  
dry-aged beef, gruyere, smoked bacon “relish”, arugula, housemade “dijonoli”,  
on a Slow Dough Bakery bun

**portobello burger** . 10  
just like the block 7 burger but with zero meat-involvement

## CHEESE/CHARCUTERIE . 13

selection of artisanal cheeses from both local and international farms  
**add** a selection of housemade charcuterie and accoutrement to the cheese plate . + 6

## SWEETS

**warm bread pudding** . 7  
traditional croissant bread pudding with caramelized apples and dulce de leche

**chocolate gooey goodness** . 7  
molten style chocolate cake with whipped cream and fresh berries

**strawberry shortbread** . 7  
macarated strawberries, fresh whipped cream

# BLOCK 7

## SNACKS

- truffle popcorn** | Italian black truffle salt . 4  
**hummus** | sun dried tomato, soft flat bread . 6  
**edamame** | Himalayan pink salt . 4
- Slow Dough Bakery pretzel** | herbed honey mustard . 4  
**roasted nuts** | assorted nuts, herb salt . 6

## APPETIZERS

- roasted butternut squash & goat cheese ravioli** . 9  
with a wild mushroom broth
- smoked atlantic salmon** . 14  
cold smoked & sashimi style, with red onions, capers, crème fraiche, and biali bites
- crispy seafood bites** . 12  
mini crab & shrimp monte cristo sandwiches with a spicy remoulade
- smoked paprika “chips” with aioli** . 6
- rabbit sausage** . 10  
with brussel sprout leaves and a whole grain honey mustard sauce

## SALADS & SOUPS

- organic tomato salad** . 8  
mozzarella, baby lettuces, and a balsamic reduction
- roasted beets** . 9  
Spanish blue cheese, toasted walnut vinaigrette, balsamic-citrus glaze
- Caesar salad with grilled chicken** . 14
- baby arugula salad** . 8  
with a blueberry vinaigrette, roasted corn, red grapes and toasted sunflower seeds
- simple salad** . 6  
mixed greens tossed with gorgonzola cheese and white balsamic vinaigrette
- soup feature** . 6

add chicken \$5  
add shrimp \$1.25 per

## ENTREES

- beef filet gratin** . 35  
Maytag crusted 8oz. filet, bacon & cheese potato puree, and oven roasted vegetables
- 16oz. ribeye** . 35  
bacon & cheese potato puree and oven roasted vegetables
- grilled duck** . 29  
with mascarpone, mushroom, fresh herb, and braised duck risotto
- smoked pork chop** . 21  
cherry wood smoked, with bacon & cheese potato puree , sautéed spinach
- grilled lamb loin chops** . 35  
fresh herb seasoned, with parmesan and porcini dusted risotto, and oven roasted vegetables
- miguelitos pappardelle** . 14  
housemade pappardelle, jumbo gulf shrimp, light herb butter, asparagus, pancetta
- fish of the day** . 21  
sun dried tomato and shrimp quinoa, sweet braised cabbage
- vegetarian plate** . 12  
saffron infused quinoa on a hearty tomato puree with oven roasted vegetables

## SIDES

- risotto** . 8  
choice of fresh shellfish of the day or wild mushroom
- roasted cauliflower** . 5  
almonds, capers, preserved lemon
- crispy au gratin tots** . 5  
5 cheeses, thin sliced Idaho potatoes, rolled in bread crumbs and deep fried
- b7 fries** . 5  
housemade aioli and housemade ketchup
- sweet potato fries** . 5  
smoked bacon aioli
- oven roasted vegetables** . 5
- bacon & cheese Idaho potato puree** . 5