



BLOCK 7 WINE COMPANY

IN EFFORTS TO DO OUR PART FOR THE ENVIRONMENT, WE SERVE **NATURA WATER**,
STILL OR SPARKLING | bottomless . \$1 per guest

FLATBREAD

- c.k.1** | yellow tomato sauce, cauliflower, smoked onions, capers, toasted almonds, brussel sprouts, chicken sausage, arugula, fontina and manchego cheeses . 12
- prosciutto San Danielle** | roasted yellow peppers, bufala mozzarella, dehydrated tomatoes . 10
- sautéed mushrooms** | taleggio, arugula, fresh thyme . 11
- margherita** | TX heirloom tomatoes, mozzarella, basil . 11
- "the whole pig"** | housemade Italian sausage, prosciutto San Danielle, smoked bacon, fresh herbs . 12

MARKET

- organic arugula** | roasted sweet corn, organic cherry tomatoes, roasted shallot vinaigrette . 8
- roasted beets** | Spanish blue cheese, toasted walnut vinaigrette, balsamic-citrus glaze . 9
- stuffed chicken with salad** | rolled in bacon, stuffed with almonds, cheese, and golden raisins, on a bed of romaine, with fresh blueberries, gruyere, toasted almonds, and a poppy seed vinaigrette . 14
- simple salad** | mixed greens tossed with gorgonzola cheese and white balsamic vinaigrette . 6
- soup feature** | on the board . 6

SANDWICH add b7 frites +3

- sliced steak** | inspired by philly but thicker cut dry-aged beef, with bell peppers, mushrooms, house blended cheeses on an onion Challah bun . 12
- croque monsieur** | country ham, raclette, béchamel, local brioche . 10
- grilled cheese** | aged white cheddar, sliced granny smith apples, local sourdough . 9
- venison "sloppy giuseppe"** | ground venison, wild boar confit, housemade "joe" sauce, onion Challah bun . 10
- grilled portobello mushroom** | just like the block 7 burger but with zero meat-involvement . 10
- BLOCK 7 BURGER** | dry-aged beef, gruyere, smoked bacon "relish", arugula, housemade "dijonoli", Slow Dough Bakery bun . 12

OCEAN

- smoked atlantic salmon** | pecan smoked, with crème fraiche, capers, pickled red onions, crostini's . 10
- fish of the day** | the freshest gulf fish we can find, with a light basil butter, heirloom tomato risotto . 19
- miguelito's papparadelle** | gulf shrimp tossed with parmesan cheese and prosciutto in an herbed butter sauce . 14

SIDES

- risotto** | choice of fresh shellfish of the day or wild mushroom . 8
- sautéed wild mushrooms** | crimini, shitake, portobello, oyster, and button, sautéed in duck-fat and red wine . 8
- roasted cauliflower** | almonds, capers, preserved lemon . 5
- braised seasonal greens** | sautéed with bacon and shallots . 5
- b7 frites** | housemade aioli and ketchup . 5
- sweet potato fries** | smoked bacon aioli . 5

CHEESE/CHARCUTERIE

- selection of artisanal cheeses from both local and international farms . 13
- add** a selection of housemade charcuterie and accoutrement to the cheese plate . + 6

SWEET

- block 7 "krack"** | brown butter rice krispies, chocolate ganache, toasted marshmallow, passion fruit caramel . 5
- warm bread pudding** | caramelized apples and dulce de leche . 6
- chocolate gooey goodness** | molten style chocolate cake with whipped cream and fresh berries . 6
- a la mode** | **add** housemade vanilla ice cream . + 3

LUNCH FEATURES . 9 ea

11AM – 3PM DAILY

- monday** - boneless buttermilk fried chicken | sautéed greens, new potato hash, and an apple dipping sauce
- tuesday** - meatball and melted mozzarella sub | on a Slow Dough Bakery baguette with parmesan fries
- wednesday** - bacon wrapped meatloaf | served with whipped Idaho potatoes and sautéed green beans & pancetta
- thursday** - whiskey infused pork chop | smoked, pan seared with new potato hash and sautéed greens
- friday** - fish tacos | 3 flour tortillas, tempura fried tilapia, nappa slaw, chipotle aioli, white rice, and black beans