



# BLOCK 7 WINE COMPANY

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

## SNACK *all snacks . 4ea*

**truffle popcorn** | Italian black truffle salt  
**edamame** | Himalayan pink salt

**Slow Dough Bakery pretzel** | herbed honey mustard  
**roasted nuts** | assorted nuts, herb salt

## FLATBREAD – arugula on all

**c.k.1** | yellow tomato sauce, cauliflower, smoked onions, capers, toasted almonds, brussel sprouts, chicken sausage, 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

**shrimp salad** | hydro Boston, heirloom cucumber, blood orange, sautéed asparagus, in a citrus soy vinaigrette . 11

**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, golden raisins, swiss cheese, with romaine, fresh blueberries, swiss cheese, and a poppy seed vinaigrette . 14

**simple salad** | mixed greens tossed with gorgonzola cheese and white balsamic vinaigrette . 6

**soup feature** | ask your server . 6

## RANCH

**bacon wrapped filet** | with crispy au gratin potatoes and duck fat sautéed asparagus . 29

**21-day, dry-aged prime ribeye** | roasted Russian fingerling potatoes, braised greens, melted shallots . 29

**airline chicken** | roasted and served with fettuccini in a light herb butter and sautéed seasonal vegetables . 19

**herb crusted lamb chop** | three New Zealand double chops, served on a white bean ragout . 24

**smoked pork tenderloin** | Berkshire pork, cherry wood smoked, German style red potato salad, and cold slaw . 19

**marinated duck breast** | a grilled Maple Leaf Farms duck breast, cous cous salad with ham and Caribbean salsa . 24

## OCEAN

**smoked atlantic salmon** | pecan smoked, with crème fraiche, capers, pickled red onions, crostinis . 10

**fish of the day** | the freshest gulf fish we can find, with a light basil butter, heirloom tomato risotto . 19

**miguelito's pappardelle** | housemade pappardelle, jumbo gulf shrimp, light herb butter, asparagus, pancetta . 14

## SANDWICH *add b7 frites to any sandwich +3*

**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

**croque monsieur** | country ham, raclette, béchamel, local brioche . 10

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

## 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 housemade 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** | traditional croissant bread pudding with 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

*We get excited about ingredients that are local, organic, seasonal and sustainably farmed. In preparation, we promise to use a light hand so as not to take away from our purveyor's hard work, and to keep wine pairings more versatile and friendly. We're excited to share new flavors as well as those more familiar, and we hope you'll come back to relax and enjoy them with us.*

“Good food depends almost entirely on good ingredients” – Alice Waters