



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 | roasted seeds & nuts, herb salt

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

mountain | serrano ham, bell peppers, manchego, charred tomato salsa, hydro watercress . 12

MARKET

gulf shrimp | shaved fennel, pink lady apples, citrus . 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 and golden raisins, on a bed of romaine, with fresh blueberries, and a poppy seed vinaigrette . 14

soup feature | ask your server . 6

SANDWICH *add b7 frites to any sandwich +3*

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

coriander-cured hamachi (sashimi) | preserved lemon, micro celery, pink peppercorn vinaigrette . 13

fish of the day | the freshest gulf fish we can find, truffle-scented polenta, mushroom consommé . 19

RANCH

kobe hanger | dry aged marrow bordelaise, yukon gold potato puree . 25

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

pappardelle coniglio | housemade pappardelle, braised rabbit, shitaake mushrooms . 14

seared baby lamb chops | honey-mustard glaze, mushroom risotto, black summer truffle . 24

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

pan-roasted duck breast | Maple Leaf Farms duck breast, fresh herb ricotta gnocchi, honey-berry glaze . 24

SIDES

roasted cauliflower | almonds, capers, preserved lemon . 5

braised seasonal greens | sautéed with bacon and shallots . 5

b7 frites | housemade aioli or housemade ketchup (*yes, you can have both*) . 5

sweet potato fries | smoked bacon aioli . 5

CHEESE/CHARCUTERIE

selection of artisanal cheeses from both local and international farms . 13

selection of housemade charcuterie and accoutrement . 13

combine the two . 14

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

ice cream sandwich | housemade malted ice cream, chocolate fudge cookies, "dreamsicle" milkshake . 7

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