

BLOCK ONE

BRUNCH

Braised Beef Benedict | 26

sauce foyot, yuzu kosho, pickled onion, crispy garlic, potato rösti, fresh greens

Vegetarian Benedict | 22

hollandaise, avocado, tomato, arugula, chimichurri, potato rösti, fresh greens
bacon +5 | crabcake +12

Brunch Bowl | 23

yams, refried beans, salsa matcha, fried egg, blistered tomato, cilantro crema, cornbread
avocado +4 | braised beef +9

Cinnamon Swirl Cloudcakes | 20

cassis purée, tahini powder, Pinot Noir sauce, strawberries

Belgian Waffles | 22

crème chantilly, caramel popcorn, yuzu kosho caramel, bergamot powder, fresh fruit, orange & fig marmalade
waffle +7 | karaage chicken +12

Glamour Farming Salad | 19

cherry balsamic vinaigrette, beets, fruit, carrots, sunflower seeds, radish, goat cheese, wild rice crisps
avocado +4 | jumbo prawns +12 | halibut +20

BLOCK ONE Breakfast Sandwich | 23

milk bun, maple pork sausage patty, tomato jam, shio koji mustard, smoked gouda, fried egg, lettuce, potato rösti, baby potatoes
bacon +2 | gluten free bun +2 | lettuce bun +2

Crispy Chicken Sandwich | 25

milk bun, nashi pear kimchi, ancho aioli, arugula
bacon +2 | gluten free bun +2 | lettuce bun +2

Wagyu Beef Burger | 26

milk bun, shio koji mustard, sukiyaki, garlic aioli, gooseberry relish, lettuce, tomato, frizzled onion, pickle, swiss cheese
bacon +2 | gluten free bun +2 | lettuce bun +2



Gluten-Free



Vegetarian



OCEAN
WISE

BLOCK ONE

SMALL PLATES

Burrata & Sourdough | 14

fermented rhubarb & basil gel, orange oil, honey, flake salt

Oysters by the 1/2 Dozen | 26

red wine & shallot mignonette, fresh horseradish, lemon
the consumption of RAW oysters poses an increased risk of food borne illness

Tomato Salad | 19

bee pollen vinaigrette, stone fruit, fior di latte, arugula,
nasturtium purée
sourdough +5

Duck Wings | 24

soy caramel & chili crunch, green onion,
crispy garlic furikake, black garlic aioli

Watermelon Tataki | 20

fermented gooseberry leche de tigre, honeydew, wild rice
gremolata, herb purée, cotija, chamoy, chili oil, tajin, mint

Corn Sacchetti | 24

burrata, stone fruit, fresno chili, basil purée, zucchini,
corn velouté, caviar
scallops +20

Scallops | 26

kombu cured, lime & fresno kosho sauce, pickled kohlrabi,
radish, smoked avocado, bonito, tobiko

Tuna Tartare | 25

pico de gallo, salsa macha, avocado, tonnato sauce,
sweet soy, vegetable ash, miso cured egg yolk, corn chips

Crabcakes | 26

potato espuma, yuzu chimichurri, apple cider gastrique,
jicama & apple slaw, trout roe, radish sprouts
crabcake +12

Cheese Board | 33

Cheese & Charcuterie Board | 40

cured meats & cheeses, garden pickles, seasonal mostarda,
smoked olive tapenade, Pinot Noir braised figs,
stone fruit marmalade, honey, fresh fruit, fennel lavash,
fruit & seed bread



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