

BLOCK ONE

RESTAURANT

Crumpets | 17
Duck Wings | 24

Oysters by the 1/2 Dozen | 27
nasturtium mignonette, horseradish, lemon

Charcuterie & Cheese | 40 | 80
preserves, fruit, crackers, fruit & seed bread

Water Buffalo Tartare | 24
A1 sauce, fried alliums, mustard seed,
shimeji, bone marrow, onion syrup, schiacciata

Tandoori Carrots | 26
vadouvan, french lentils, carrot top salsa, mushroom broth,
squash purée

Shakshuka | 23
baked egg, french lentils, chicken sausage, dutch baby,
toun, tomatillo vinaigrette, pickled onions

BRUNCH

Eggs Benedict | 22
hollandaise, avocado, tomato, arugula, chimichurri,
potato rösti, fresh greens
bacon +4 | crab +12 | short rib +10

Cinnamon Swirl Cloudcakes | 21
apple gel, crème chantilly, brûlée apple, streusel crumble,
yuzu kosho caramel

Belgian Waffles | 22
kaya, chicory caramel, soju rhubarb, crème chantilly
waffle +7

Potato Rösti | 20
leek rösti, poached egg, shiitake velouté, mixed greens,
garlic chips, herb puree

BLOCK ONE Breakfast Sandwich | 23
laminated brioche, pork sausage patty, thousand island,
smoked gouda, fried egg, lettuce, potato rösti, baby
potatoes
gluten-free bun +2 | lettuce bun +2

Crispy Chicken Sandwich | 25
milk bun, spicy mayo, plum teriyaki, shredded cabbage,
onions, pickles, fresnos
gluten-free bun +2 | lettuce bun +2

Wagyu Beef Burger | 26
milk bun, tasty paste, fig bbq, koji mustard, lettuce, tomato,
frizzled onion, pickles, beer cheese
gluten-free bun +2 | lettuce bun +2

ENHANCEMENTS

bacon +4 | karaage chicken +12 | avocado +4

EXECUTIVE CHEF RYAN HARNEY | RESTAURANT CHEF JORDAN BELL
EXECUTIVE PASTRY CHEF NOEL DIZON

*The consumption of RAW food poses an increased risk of food borne illness
Groups of 6 or more are subject to a 20% auto gratuity*