

BLOCK ONE

RESTAURANT

Olives | 8
Duck Wings | 29

Shokupan | 17
herb & fried shallot bread, chicken skin butter

1/2 Dozen Oyster Trio | 30
nasturtium mignonette, kimchi mignonette,
tomato ponzu, horseradish, lemon

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

Fermented Cabbage | 26
koji chili beurre blanc, bonito, bacon bits, comté
sweet soy, kewpie, gremolotta

Roasted Sunchokes | 24
sunchoke mole, salsa matcha verde, goat cheese,
sunflower gremolotta, leeks, coffee crisp

Water Buffalo Tartare | 28
tarragon vinegar, pickles, beef garum cured yolk,
capers, onion, herbs, chimichurri potato chips

BRUNCH

Eggs Benedict | 22
hollandaise, avocado, tomato, arugula,
chimichurri, potato rösti, fresh greens
bacon +5 | crab +12 | short rib +10

Cinnamon Swirl Cloudcakes | 21
pinot sauce, crème chantilly, streusel crumble,
fresh fruit, yuzu kosho caramel

Beef Cheek Hash | 26
baby potato, kale, poached egg, koji hollandaise,
mushroom, leeks, comté, demi-glace

Potato Rösti | 20
leek rösti, poached egg, shiitake velouté,
mixed greens, garlic chips, herb purée
bacon +5 | crab +12 | short rib +10

BLOCK ONE Breakfast Sandwich | 23
english muffin, pork sausage, thousand island,
gouda, egg, lettuce, leek rösti, baby potatoes
bacon +5 | gluten-free bun +2 | lettuce bun +2

Crispy Chicken Sandwich | 25
milk bun, dill aioli, spicy carrot slaw,
chimichurri powder
bacon +5 | gluten-free bun +2 | lettuce bun +2

Wagyu Beef Burger | 26
milk bun, caramelized onion aioli, koji mustard,
shredduce, tomato, onion, pickles, beer cheese
bacon +5 | gluten-free bun +2 | lettuce bun +2

ENHANCEMENTS

bacon +5 | avocado +4 | pork sausage patty +7 | jumbo prawns +16 | truffle fries +12

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*