

# DINNER MENU

## SMALL PLATES

### **SMOKED DUROC RIBS GF**

DRY RUBBED | CHEERWINE BBQ SAUCE | PICKLED SLAW  
10

### **DEVILED EGGS GF**

GOAT CHEESE | PROSCIUTTO  
5.5

### **PORK BELLY GF**

BOURBON & SORGHUM GLAZE | CORN BREAD PANCAKES  
GREEN SLAW  
9

### **PAN SEARED SCALLOPS\* GF**

PORK BELLY | RED PEPPER JAM  
15

### **ROASTED BONE MARROW\* GF**

PARSLEY SALAD | MEDITERRANEAN FLAKE SALT  
10

### **BEEF CARPACCIO\* GF**

ARUGULA PESTO | SHAVED PARMESAN | MICRO GREENS  
11

### **LAMB LOLLYPOPS\*GF**

MINT PESTO  
11

## THE FARM

### ALL SALADS ARE GF WITH NO CROUTONS

#### **FARMER'S MARKET SALAD**

3

#### **BOSTON WEDGE**

BLEU CHEESE | HOUSE CURED BACON  
3.5

#### **CAPRESE SALAD**

MOZZARELLA | BASIL | ROSEMARY PETE HEIRLOOM TOMATOES  
BALSAMIC GLAZE | OLIVE OIL  
10

#### **B&G CAESAR**

ROMAN LETTUCE | CAESAR CROUTONS | GRUYERE PARMESAN

WE ARE PROUD TO BE A FARM TO TABLE  
ESTABLISHMENT SUPPORTING LOCAL FARMS, DAIRIES &  
MARKETS. OUR MENU WILL CONSTANTLY EVOLVE TO THE  
CHANGING SEASONS AND MARKET TRENDS.

OUR BEEF IS CAREFULLY SOURCED ALL NATURAL.

## **The B&G Story**

Opened in March 2013, Block & Grinder is a unique retail and restaurant concept specializing in premium beef as well as all-natural, organic meats and wild game. The goal is to go "back to basics" and create a menu structured around appreciating every fresh ingredient.

The name "Block & Grinder" signifies the philosophy of everything under one roof culminating in a true "Butcher Block to Meat Grinder" steak burger, cooked to perfection and ground in-house daily. Every meat selection at the butcher counter and on the menu is hand-cut by Block & Grinder staff.

This innovative concept keeps the focus on the food, with farm to table ingredients set within a relaxing environment. Block & Grinder boasts a full bar, wine shop and butcher counter all curated for a fresh and exemplary experience. At the neighborhood butcher counter or at the end of their meal, guests can order steaks and meats cut to order to take home with them along with a bottle of wine.

## CHARCUTERIE

### MEATS GF

HOT COPA | WILD BOAR SOPRESSATA | FENNEL SALAMI  
PROSCIUTTO DI PARMA | COUNTRY STYLE DUCK HAM  
HOUSE SMOKED SALMON

### IN JARS GF

PIMENTO CHEESE- CROCCANTINI CRACKERS  
CHICKEN LIVER MOUSSE  
PICKLED VEGETABLES

### CHEESES GF

FOENEGREEK GOUDA  
AGED CHEDDAR  
CANA DE CABRA  
VSOP GOUDA  
CAMBOZOLA BLUE- RICH BLUE BRIE  
MORBIER

7 (EA)  
19 (FOR 3)

## **BLOCK AND GRINDER**

2935 PROVIDENCE ROAD

CHARLOTTE, NC 28211

704-364-2100

WWW.BLOCKANDGRINDER.COM

## FROM THE BLOCK

### BEEF ALL GF

NY STRIP*	12 OZ	28
RIBEYE*	14 OZ	31
BONE-IN RIBEYE*	22 OZ	35
FILET MIGNON*	6 OZ	25
	8 OZ	30

OSCAR STYLE- 10	SEARED SCALLOPS*- 14
TARRAGON CREMA- 3	GORGONZOLA CRUSTED- 5
FRIED EGG*- 2	VEAL DEMI- 2.5
MUSHROOM CREAM- 2.5	MINT PESTO- 2.5

ALTERNATE OR LARGER CUTS CAN BE ORDERED  
UPON AVAILABILITY PER EVEN OUNCES

### PRIME SIRLOIN FILET\* GF

WILD MUSHROOMS | SAUTÉED SPINACH | VEAL DEMI  
25

### HANGER & POMMES FRITES\* GF

THYME GARLIC MARINADE  
18

### SMOKED DUROC RIBS GF

DRY RUBBED | CHEERWINE BBQ SAUCE | PICKLED SLAW  
POMME FRITES  
22

### DUROC PORK CHOP\* GF

HOUSE PEACH TEA BRINE | BACON BRAISED CABBAGE |  
YUKON POTATO MASH | MUSHROOM CREAM  
24

### HALF LAMB RACK\* GF

MINT PESTO | SWEET POTATO MASH | BRUSSEL SPROUTS  
24

### HALF SMOKED CHICKEN GF

GARLIC CREAM MASHED POTATOES | ROASTED ASPARAGUS  
CHICKEN JUS  
20

### SEARED DUCK BREAST\* GF

BLACKBERRY GASTRIQUE | BRAISED GREENS  
CRISPY FINGERLING POTATOES  
24

## FROM THE GRINDER\*

POMMES FRITES OR HOUSE MIXED GREENS  
SUBSTITUTE SIDES- 2

### THE B&G\* GF NO BUN

SIGNATURE BLOCK & GRINDER BURGER GRIND

10

NY CHEDDAR, GRUYERE, OR GORGONZOLA CHEESE- 3

HOUSE MADE PIMENTO CHEESE- 2

HOUSE CURED MAPLE BACON- 3

FRIED EGG- 2\*

### SHIITAKE & GRUYERE\* GF NO BUN

ROASTED SHIITAKE MUSHROOMS | GRUYERE CHEESE | ROASTED  
GARLIC AIOLI

13

### LAMB BURGER\* GF NO BUN

LAMB | FETA CHEESE | CUMIN CURRY AIOLI

14.5

### THE ANTI BURGER

MUSHROOM & BLACK BEAN PATTY | B & G CHOW CHOW

12.5

LETTUCE, TOMATO, ONION, MAYONNAISE & MUSTARD UPON REQUEST

## CHEF'S SELECTIONS

### BRAISED SHORT RIBS

BOST MILLS PARMESAN GRITS | SAUTÉED HARICOT VERTS  
VEAL DEMI

24

### WILD GAME MEATLOAF

MASHED POTATOES CROQUETTE | BOURBON BBQ SAUCE  
BRAISED GREENS

22

### MAPLE GLAZED SALMON\* GF

BUTTER WILTED SPINACH | CRISPY FINGERLING POTATOES  
22

### B&G SEASONAL SIDE TRIO

CHOOSE ANY 3 OF OUR HOUSE MADE SEASONAL SIDES  
17

## SEASONAL SIDES

7

WARM ASPARAGUS

BUTTER WILTED SPINACH

SWEET POTATO MASH

PAN FRIED CORN

MAC & 3 CHEESE

GARLIC CREAM MASHED POTATOES

BOST MILLS PARMESAN GRITS

BRAISED CABBAGE

BRUSSEL SPROUTS

SAUTÉED HARICOT VERTS

BRAISED GREENS

FINGERLING POTATOES

POMMES FRITES

\*ITEMS MAY BE COOKED TO ORDER

\*PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED  
MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS.