



## Dinner

### SMALL PLATES

- pork belly** – bourbon sorghum glaze | green slaw | anson mills cornmeal cakes 10
- roasted bone marrow** – arugula pesto 10
- \*beef tenderloin tartare** – smoked coriander salt | fresh herbs | cardinal barrel rested gin gastrique 15
- fried oysters** – apple + charred fennel salad | pickled pepper aioli 14
- deviled eggs** – goat cheese | prosciutto 5.5
- bison short ribs** – smoked barbecue | apple slaw 13

### THE FARM

- lucky clays fresh market salad** – mixed field greens | basil vinaigrette | seasonal vegetables 9
- bibb salad** – bibb lettuce | bleu cheese | house-cured bacon 9.5
- spinach salad** – candied pecans | goat cheese | dried figs | balsamic vinaigrette 10

### CHARCUTERIE | CHEESE

7 each, three for 19, five for 30

### CHARCUTERIE

prosciutto di parma | wild boar soppressata | toscano | spicy chorizo  
cold-smoked salmon | country duck ham

### CHEESES

idiazabal | aged cheddar | drunken goat | cambozola bleu | tomme

### IN JARS

chicken liver mousse | pimento cheese | pickled vegetables

### CHEF'S SELECTIONS

- short rib** – grits | smoked greens | veal demi 26
- \*duck breast** – sweet potato dumplings | turnips | greens | duck confit | orange demi 26
- smoked half chicken** – root vegetable hash | arugula | apple demi 25
- \*maple cured salmon** – butternut squash risotto | butter wilted spinach | sorghum cream 24
- \*pork shank** – field peas + beans | carolina gold rice | smoked greens 25
- \*hanger steak** – sweet potato puree | brussels sprouts | au poivre 24

### FROM THE BLOCK

all cuts are available at a larger weight  
per availability in 2 oz increments

- \*filet mignon** / six ounce 29
- \*filet mignon** / eight ounce 31
- \*ny strip** 30
- \*ribeye** 32
- \*bone-in ribeye** 37

### BLOCK ADDITIONS

\*duck egg 2.5 foie gras 14  
bone marrow 5 veal demi 3  
bourbon jus 3 gorgonzola 2.5

### FROM THE GRINDER

served with pommes frites or mixed greens salad sub another side for 2

- \*b&g house grind** 14
- \*cajun bison burger** 16
- \*game burger** 18
- \*lamb burger** 16
- anti burger** 13

### GRINDER ADDITIONS

\*duck egg 2.5 b&g bacon 3  
slaw 2 shiitakes 3  
bone marrow 5

cheddar | gruyere | pimento  
gorgonzola | feta 2.5

**SIDES**

7 each – 19 Trio

mac & 3 | pommes frites | garlic mash | grits | mushrooms | spinach | braised greens | brussels sprouts | sweet potato puree

*\*Items may be cooked to order*

*The consumption of undercooked or raw foods may increase the chances of food-borne illness*

*Please communicate with our staff regarding any dietary restrictions or allergies*

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