

Lunch

SMALL PLATES

pork belly – bourbon sorghum glaze | green slaw | cornmeal cakes 10
 fried oysters – apple + charred fennel salad | pickled pepper aioli 14
 deviled eggs – goats cheese | prosciutto | truffle | herbs 5.5

THE FARM

lcf market - market greens | market vegetables | sweet basil vinaigrette 9
 bibb salad - nc bibb lettuce | bleu cheese | house cured bacon 9.5
spinash salad - goat cheese | candied pecans | dried figs | balsamic vinaigrette 10
add + chicken 7 | burger patty 7 | shrimp 8 | hanger steak 9 | house smoked salmon 7

CHARCUTERIE | CHEESE

7 each, three for 19, five for 30

MEATS

prosciutto di parma | wild boar soppresata | tuscan salami | heritage farm chorizo cold-smoked salmon | country duck ham

CHEESES

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

IN JARS

chicken liver mousse | pimento cheese | pickled vegetables

ON BREAD

served with pommes frites or mixed greens salad

cubano – slow smoked pork shoulder | ham | gruyere | house dill pickles | b&g mustard | 12 house hot pastrami – 14-day pastrami | b&g mustard | gruyere | rye | 12 short rib—bleu jack cheese | pickled red onion | arugula | carolina artisan sourdough steak sandwich – marinated steak | sautéed onions + peppers | three cheese blend | 13 ms. susan's bbq pork sandwich – slow smoked pork shoulder | b&g bbq sauce | green slaw | 12 cheese + jam – mahon | spicy muscadine jam | arugula | pickled red onions | 9 + add chicken 7

bone marrow 5 gorgonzola 2.5

FROM THE BLOCK

all cuts are available at larger weight, per availability, at four dollars per every two ounces

BLOCK ADDITIONS

duck egg 2.5



FROM THE GRINDER

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

*b&g house grind 15

*cajun bison burger 16

*game burger 18

*lamb burger 14

anti-burger 13

GRINDER ADDITIONS

duck egg 2.5 b&g bacon 3 green slaw 2 shiitakes 2.5 cheddar | gruyere | pimento gorgonzola | feta 2.5

SIDES

7 each – 19 Trio

mac & 3 | pommes frites | mushrooms | butter wilted spinach | brussels sprouts

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

please inform our staff of any dietary restrictions or allergies

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