

# Adriaen Block

## BOARDS

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### CHARCUTERIE

chef's selection served with seasonal crudité's  
12/20

### CHEESE BOARD

chef's selection with accompaniments  
12/20

### VINETTA (V)

alice's eggplant spread with red onions and grilled  
pita bread  
10

### CLASSICS

HAND-CUT STEAK  
TARTARE /14

FRIED CALAMARI /12

GREEK SALAD /9

CHICKEN CORDON BLEU  
french fries /19

### BURGERS

THE BLOCK BURGER  
lettuce, tomato, onion, nueske's  
bacon & truffle fries /15

BEYOND BURGER (V)  
caramelized onions, feta & plum  
tomato jam on naan with fries /14

### SIDES

potato gratin /5

french fries /4

truffle fries /5

cream of  
spinach /4

couscous /5

## OFF THE GRILL

### SHRIMP

olive oil, garlic, red pepper  
flakes /12

### THICK CUT NUESKE'S BACON

red onion /10

### CERTIFIED ANGUS HANGER STEAK

arugula & truffle fries /25

### FAROE ISLAND WILD SALMON

hickory-molasses glaze & caramelized red  
onion /22

### CERTIFIED ANGUS FILLET MIGNON

béarnaise sauce & potato gratin /29

### WHOLE CATCH OF THE DAY

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### DUCK BREAST

rose wine and orange-ginger glaze &  
potato gratin /29

### NEW YORK STRIP STEAK

peppercorn sauce & truffle fries /31

## DESSERT

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MOLTEN CHOCOLATE CAKE /6

KEY LIME PIE /6

CRÊPES /6