



THE BLOCK





THE GARDEN



OUR MISSION IS TO BRING PEOPLE TOGETHER
& ENGAGE IN CONVERSATIONS ABOUT OUR
FOOD & WHERE IT COMES FROM.

WE SPECIALIZE IN BRINGING ALL NATURAL,
HUMANELY RAISED & HANDLED ANIMALS
FROM FAMILY OWNED FARMS, TO YOUR
FAMILY DINNER TABLES.

FROM OUR BLOCK TO YOURS.



TRACKS



THE BLOCK

DINNER EXPERIENCE



PRIX FIXE FAMILY STYLE

SALAD

(CHOOSE 1)

CAESAR - CRACKED PEPPER, ANCHOVY, CAPER, BREADCRUMB

WEDGE- ICEBERG LETTUCE, OVER-NIGHT TOMATO, LARDONS, HOUSE MADE RANCH DRESSING, PICKLED RED ONIONS

CHOPPED WINTER SALAD- PUNTARELLA, ARUGULA, CASTELFRANCO RADICCHIO, SLICED RUBY FROST APPLES, PERSIMMON VINAIGRETTE

APP

(CHOOSE 2)

STEAK TARTARE - CLASSIC PREPARATION, EGG YOLK, FOCACCIA

SHRIMP SCAMPI - GARLIC, LEMON, WHITE WINE, GARLIC BREAD

SAUSAGE - HOT & SWEET, CHERRY PEPPER JUS, BROCCOLI RABE, POTATOES

WOOD FIRED OYSTERS - GARLIC BUTTER, PARMESAN

BACON - BOURBON GLAZE, APPLE RELISH, MUSTARD CREAM

BONE MARROW - WOOD-FIRED, PARSLEY & SHALLOT SALAD, FRESH HORSERADISH, FOCACCIA

PASTA

(CHOOSE 1)

BLOCK BOLO - BEEF & SAUSAGE BLEND, FENNEL, PARMESAN

SPICY RIGATONI - CALABRIAN CHILE, SAN MARZANO, PARMESAN

BAKED LUMACHE - VODKA SAUCE, NDUJA

ENTREE

PRIME PLATTER (CHOOSE 2)

PRIME RIBEYE

PRIME KANSAS CITY STRIP

PRIME SKIRT

PRIME FILET MIGNON

PORK CHOP

SIDES

(CHOOSE 2)

CRISPY POTATOES - BLOCK SEASONING, DUCK FAT, FRIED ROSEMARY
CRACKED PEPPER

WHIPPED POTATOES - BUTTER, GARLIC, FONTINA CRUST

BRUSSELS SPROUTS - CAP'N CRUNCH, HOT HONEY, PARMESAN

WOOD-FIRED WINTER VEG- BAGNA CAUDA

MAC 'N CHEESE - BLACK TRUFFLE, FONTINA CHEESE SAUCE

SEAFOOD, VEGETARIAN OR VEGAN OPTION - CHEF'S PREP

AVAILABLE PER INDIVIDUAL UPON REQUEST





LUNCH EXPERIENCE

PRIX FIXE FAMILY STYLE

APP

(CHOOSE 2)

- CAESAR** - CRACKED PEPPER, ANCHOVY, CAPER, BREADCRUMB
- WEDGE**- ICEBERG LETTUCE, OVER-NIGHT TOMATO, LARDONS, HOUSE MADE RANCH DRESSING, PICKLED RED ONIONS
- STEAK TARTARE** - CLASSIC PREPARATION, EGG YOLK, FOCACCIA
- SAUSAGE** - HOT & SWEET, CHERRY PEPPER JUS, BROCCOLI RABE, POTATOES
- SHRIMP SCAMPI** - LEMON, WHITE WINE, GARLIC BREAD
- WOOD FIRED OYSTERS** - GARLIC BUTTER, PARMESAN
- CRUDO** - CHEF'S DAILY PREPARATION

PASTA

(CHOOSE 1)

- BLOCK BOLO** - BEEF & SAUSAGE BLEND, FENNEL, PARMESAN
- SPICY RIGATONI** - CALABRIAN CHILE, SAN MARZANO, PARMESAN

ENTREE

PRIME PLATTER (CHOOSE 2)

- PRIME RIBEYE**
- PRIME KANSAS CITY STRIP**
- PRIME SKIRT**
- PRIME FILET MIGNON**
- PORK CHOP**

SIDES

(CHOOSE 2)

- FRENCH FRIES** - HAND CUT, SERVED WITH BLOCK SAUCE
- CRISPY POTATOES** - BLOCK SEASONING, DUCK FAT, FRIED ROSEMARY CRACKED PEPPER
- WHIPPED POTATO** - BUTTER, GARLIC, FONTINA CRUST
- BRUSSELS SPROUTS** - CAP'N CRUNCH, HOT HONEY, PARMESAN
- WOOD-FIRED WINTER VEG** - BAGNA CAUDA
- MAC 'N CHEESE** - BLACK TRUFFLE, FONTINA CHEESE SAUCE

SEAFOOD, VEGETARIAN OR VEGAN OPTION - CHEF'S PREP | AVAILABLE PER INDIVIDUAL UPON REQUEST



FARM-TO-TABLE WITH A CONTEMPORARY TWIST





WELCOME TO OUR TABLE

TUESDAY, WEDNESDAY, THURSDAY
5:00 - 8:00 PM

| | |
|-------------------|--------------|
| INDOOR TRACKS | 15-20 GUESTS |
| MAIN DINING ROOM | 25-35 GUESTS |
| SIDE PORCH | 25-30 GUESTS |
| TRAIN & TRACKS | 35-40 GUESTS |
| MAIN & SIDE PORCH | 50-60 GUESTS |

 SEMI-PRIVATE BASED ON AVAILABILITY

 PRIX FIXE MENU ONLY

THE CELLAR



THE CELLAR

**TUESDAY - SATURDAY
5:00 OR 8:00 PM SEATINGS ONLY**

10 - 12 GUESTS



FULLY PRIVATE SPACE



A LA CARTE DINING OR PRIX FIXE MENU



ADD ON



| | |
|------------|------------------|
| SALAD | PRICE PER PERSON |
| APPETIZER | PRICE PER PERSON |
| PASTA | PRICE PER PERSON |
| SIDE | PRICE PER PERSON |
| PRIME MEAT | PRICE PER PERSON |
| SEAFOOD | PRICE PER PERSON |

ALL PACKAGES INCLUDE SOFT DRINKS, COFFEE ITEMS & HOUSE DESSERT PLATTERS

FROM THE BAR

ONE TAB ON CONSUMPTION
OR HOUSE BEER & WINE OPEN BAR
PRICE PER PERSON
PREMIUM OPEN BAR
PRICE PER PERSON





- ALL EVENTS REQUIRE A CREDIT CARD ON FILE UPON BOOKING. FOR EVENTS WITH 15+ GUESTS, A 25% NONREFUNDABLE DEPOSIT WILL BE CHARGED TO THE CREDIT CARD PROVIDED.
- FOR GROUPS IN THE CELLAR ONLY, A \$50 PER GUEST FEE WILL ONLY BE INCURRED IN THE EVENT OF A CANCELLATION WITHIN 24 HOURS OF THE EVENT.
- FINAL MENU SELECTIONS, **ALONG WITH SEAFOOD, VEGETARIAN OR VEGAN OPTIONS** ARE DUE NO LATER THAN TWO WEEKS PRIOR TO THE EVENT DATE. FINAL HEADCOUNT IS DUE ONE WEEK PRIOR TO THE EVENT DATE. THE FINAL BILL PER PERSON WILL REFLECT THIS HEADCOUNT.
- GUEST MINIMUMS AND ADHERENCE TO START AND END TIMES WILL BE STRICTLY ENFORCED.
- FOR ALL PRIX FIXE EVENT PACKAGES, TAX, 7% SERVICE CHARGE, AND 20% GRATUITY ARE AUTOMATICALLY ADDED TO THE FINAL BILL. ADDITIONAL GRATUITY IS AT THE DISCRETION OF THE GUEST.
- ALLOWABLE ITEMS TO BE BROUGHT IN INCLUDE BUT ARE NOT LIMITED TO BALLOON DECOR, SIGNAGE, SMALL CENTERPIECES, CAKE, FAVORS, AND OTHER SPECIALTY DESSERT ITEMS.
- GUESTS ARE RESPONSIBLE FOR SETTING UP PERSONAL ITEMS AS WELL AS REMOVING DECOR IMMEDIATELY AT THE CONCLUSION OF THE EVENT. THE BLOCK IS NOT RESPONSIBLE FOR LEFT, LOST, OR STOLEN ITEMS.



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