

# ***THE BLOCK***





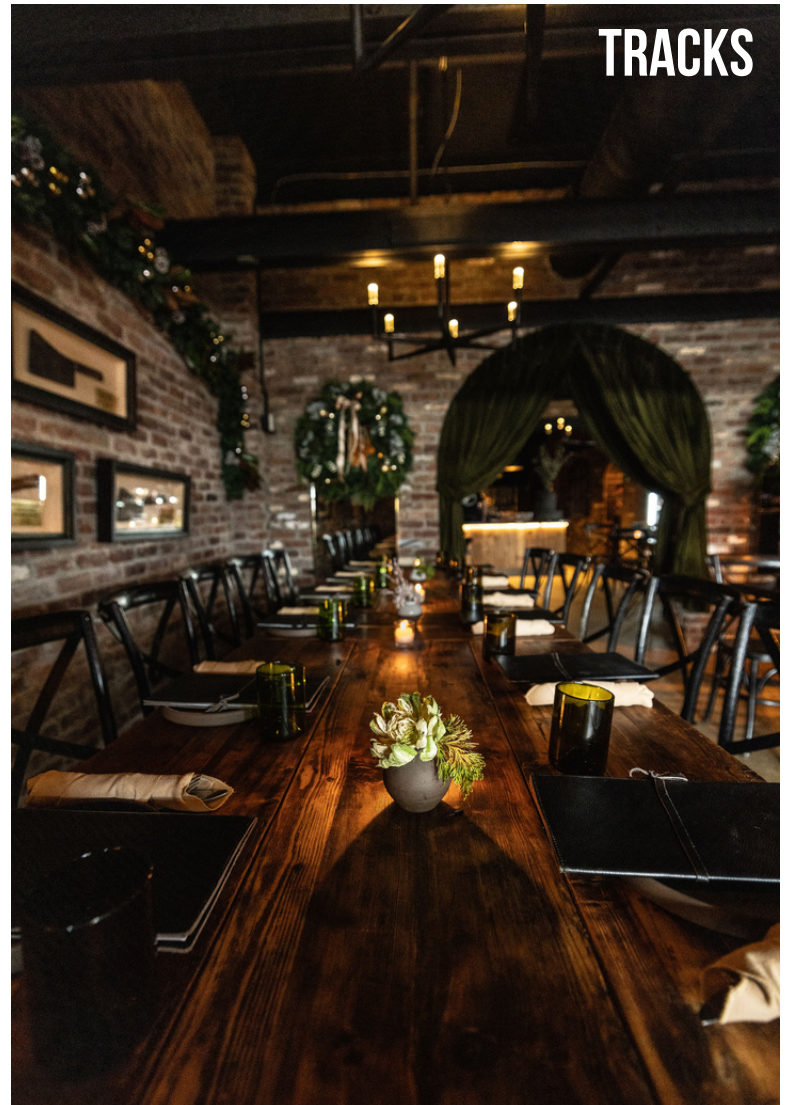
## THE GARDEN



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 SALAD**- CHOPPED GEM, ENDIVE, RADICCHIO, JAPANESE CUCUMBER, PICKLED GOAT HORN PEPPERS, YUZU 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 PIZZA** - ROASTED GARLIC BECHAMEL, HORSERADISH GREMOLATA, PECORINO, BREAD CRUMBS, HOT HONEY

**CRUDO** - CHEFS DAILY PREPARATION

**HONEY WHIPPED RICOTTA** - N'DUIJA FOCACCIA

**TRUFFLE BURRATA** - GREEN & WHITE ASPARAGUS, WHITE BALSAMIC, PEPPERCORN CREAM

### PASTA

(CHOOSE 1)

**BLOCK BOLO** - BEEF & SAUSAGE BLEND, FENNEL, PARMESAN

**SPICY RIGATONI** - CALABRIAN CHILE, SAN MARZANO, PARMESAN

**CACIO E PEPE** - BLACK PEPPERCORN, 24 MONTH PARMESAN REGGIANO, PECORINO

### 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 CARROTS**- CARROT TOP SALSA VERDE

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
- TRUFFLE BURRATA - GREEN & WHITE ASPARAGUS, WHITE BALSAMIC, PEPPERCORN CREAM
- CRUDO - CHEF'S DAILY PREPARATION
- HONEY WHIPPED RICOTTA - N'DUJA FOCACCIA

### PASTA

(CHOOSE 1)

- BLOCK BOLO - BEEF & SAUSAGE BLEND, FENNEL, PARMESAN
- SPICY RIGATONI - CALABRIAN CHILE, SAN MARZANO, PARMESAN
- CACIO E PEPE - BLACK PEPPERCORN, 24 MONTH PARMESAN REGGIANO, PECORINO

### 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
- BRUNSELS SPROUTS - CAP'N CRUNCH, HOT HONEY, PARMESAN
- WOOD-FIRED CARROTS - CARROT TOP SALSA VERDE

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.



235 WEST AVENUE  
LONG BRANCH, NJ 07740

[THEBUTCHERSBLOCKNJ.COM](http://THEBUTCHERSBLOCKNJ.COM)  
[EVENTS@THEBUTCHERSBLOCKNJ.COM](mailto:EVENTS@THEBUTCHERSBLOCKNJ.COM)