

MAPLE BLOCK.

WOOD SMOKED MEATS, MAKERS OF GOOD FOOD.

SNACKS

smoked almonds salt & pepper or spicy chile	4
pickle plate	6
pimiento cheese sandwich with house-smoked sweet peppers	6
smoked chicken wings white sauce & fermented hot sauce	9

SMALL PLATES + SIDES

seasonal vegetables grilled carrots, kabocha squash, pomegranate, pumpkin seed	12
chopped pork shoulder bibb lettuce, pickled carrots, cilantro, comeback sauce	11
smoked peewee potatoes crème fraiche, espelette, chives	10
grilled romaine heart fresh lemon, cracked black pepper, parmesan	10
buttermilk biscuits honey butter	7
frisee salad cranberries, fennel, apple, goat cheese	11

SMOKED MEATS

served simply, with an accompanying sauce

wild isles scottish sea trout hatch chile romesco. finished over a wood grill	18
pork chop one-bone / two-bone peach mustard, herb pork jus finished over a wood grill	18 / 34
free-range chicken half / whole pickled pears, white sauce. finished over a wood grill	16 / 28
pork spare ribs half rack / full rack	25 / 48
beef brisket half pound / one pound pickled onions, red and green sauces. sliced to order	13 / 25
prime rib* ASK YOUR SERVER ABOUT TODAY'S OPTIONS & PRICE. caramelized shallots, horseradish cream	

SWEETS

seasonal fruit cobbler whipped cream	9
banana pudding peanut butter, bacon	9

COFFEE

we proudly offer local bar nine coffee

bar nine french press coffee carafe brewed to order (approx. 3 cups) please allow up to 10 minutes	9
bar nine cold brew coffee	5

* WHOLE WOOD-SMOKED BONE-IN PRIME RIB AVAILABLE BY PRE-ORDER ONLY. ALL WE NEED IS 48 HR NOTICE.

MAPLE BLOCK.

WE SMOKE OUR FOODS ON PREMISE WITH LOCAL PEACH WOOD

FALL 2015

Maple Block Meat Co.
3973 Sepulveda Blvd, Culver City, CA 90230
310.313.6328