



BLOCK SIX

..———· THE RESTAURANT AT 3S ·———..

PORTSMOUTH RESTAURANT WEEK 3-COURSE MEAL \$29.95

APPETIZER

SHORTRIB CARPACCIO

Archer Angus Beef, pickled local mushrooms, sunchoke chips, chimichurri

CRISPY BRANDADE

Local Hake, potatoes, sweet & sour cabbage, buttermilk dressing, jalapeno

BEET SALAD

Mint, creme fraiche, local greens, honey

MAIN COURSE

SLOW ROASTED PORK SHOULDER

Local Archer angus pork shoulder, creamed kale, crispy potatoes, beet relish

MUSHROOM PAPPARDELLE PASTA

Pistachio cream, parsley, local mushrooms, candy cap oil

LOCAL FISH

Root vegetable "noodles", Kim Chi broth

DESSERT

THREE LAYER CHOCOLATE CAKE

Baily's cream cheese frosting, five types of chocolate

ICE CREAM

House made ice creams

We at Block Six are proud to source many of our products from local farms & fishermen. Each dish is designed with care by the kitchen, please inform your server of any dietary restrictions and we will do whatever we can to accommodate them. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.