

APPS & SHAREABLES

THE BLOCK PUBLIC HOUSE

Appetizers

BISON MEATBALLS \$17

Hand rolled bison meatballs, bourbon pear BBQ sauce, garlic toast, lemon dressed arugula, fresh chives

CABBAGE ROLL BALLS \$ 12

Green cabbage, brown rice, tomatoes, onion, celery, marinara, gf panko breading, balsamic reduction, fresh chives

DUCK WINGS | 6 WINGS FOR \$18

Hand dredged Ontario duck wings, buffalo sauce or bourbon pear BBQ, buttermilk ranch dipping sauce
MAKE IT A DINNER: 6 wings & 1 Side \$22

SQUASH FRITTERS & HUMMUS \$14

Pan seared spaghetti squash fritters, house roasted red pepper hummus, toasted naan bread, orange dressed spinach

CALAMARI \$17

Calamari rings dredged and fried to order, lemon wedge, sweet chili aioli drizzle, confit cherry tomatoes

FRIED BOCCONCINI \$14

Basil & oregano marinated bocconcini, gf panko crumb, balsamic glaze, tomato soffrito pesto

Soup

BEER & CHEDDAR SOUP |\$7

Local dark ale, aged Cheddar, potatoes, zucchini, cream

DAILY SOUP | \$6

Seasonal ingredients



GLUTEN FREE



DAIRY FREE



VEGAN

Shareables

TOMATO BOCCONCINI FLATBREAD \$16

Balsamic roasted tomatoes, tomato soffrito, herb oil, bocconcini mozzarella, balsamic glaze and arugula

THREE MEAT FLATBREAD \$18

Soppressata & Genoa salami, crisp bacon pieces, caramelized onion, garlic cream sauce, fresh mozzarella

CHIP SAMPLER \$10

Trio of house cut French fries, garlic parmesan potato wedges & sweet potato fries. garlic and sweet chili aioli

IRISH NACHOS \$17

Crisp seasoned potato wedges, shredded Cheddar cheese, bacon pieces, tomatoes, chives, jalapenos, ranch drizzle, sour cream

JALAPENO CHEDDAR DIP \$15

Aged Cheddar and cream cheese, pickled jalapenos, herb toasted naan and tortilla chips

BREAD BASKET \$6

Locally sourced marble rye, sourdough bread, and focaccia served with garlic-herb butter

Salads

CAESAR SALAD | SM \$9 LG \$16

Gareau Family Farm romaine, double smoked bacon, garlic herb croutons, Grana Padano, creamy Caesar dressing

ROASTED BEET SALAD SM \$8 LG \$15

Earth & Soul Farms baby spinach, roasted purple beets, shredded carrot, goat cheese, fresh granny smith apples, toasted pecans, orange citrus vinaigrette

GARDEN SALAD| SM \$7 LG \$13

Locally sourced spring mix, cherry tomatoes, cucumber, red pepper, pepitas, cherry balsamic vinaigrette

GRILLED CHICKEN BREAST \$7

Parties of 7 guests and over may be subject to 18% automatic gratuity

HANDHELDS & MAINS

THE BLOCK PUBLIC HOUSE

Handhelds

All handhelds come with choice of house salad, fries, or daily soup

PASTRAMI ON RYE \$16

Shaved beef pastrami, Havarti, pickled red cabbage, mustard aioli, thick cut marble rye

GRILLED TOMATO PESTO SANDWICH \$15

Bocconcini cheese, tomato, basil pesto, balsamic, thick cut sourdough, garlic herb butter

CHICKEN TIKKA MASALA WRAP \$16

Yogurt marinated chicken thighs, sauteed red and green peppers, creamy onion & tomato masala sauce, buttered naan wrap

BUFFALO PICKEREL WRAP \$18

Breaded pickerel, buffalo sauce, spring mix, tomato, red onion, Cheddar, pickled red cabbage, roasted corn, sweet garlic aioli, flour tortilla

GRILLED PULLED PORK SANDWICH \$16

Braised pork shoulder, bourbon pear BBQ, Cheddar cheese, Havarti, beer braised onions, pickles, thick cut sourdough

CRISPY CHICKEN CLUB SANDWICH \$16

Fried buttermilk chicken thighs, spring mix, tomato, Cheddar cheese, bacon, sweet garlic aioli, buttery hoagie bun

Sides & Add-Ons

FRIES \$5

SWEET POTATO FRIES \$6

GARLIC PARMESAN POTATO WEDGES \$6

BACON \$3

CHEDDAR CHEESE \$2 GOAT CHEESE \$4

GRILLED CHICKEN BREAST \$7

CARAMELIZED BEER ONIONS \$4

GRAVY \$4

Mains

CHICKPEA QUINOA BOWL \$18

Tri-colour quinoa, baby spinach, cucumber, pickled red cabbage, tomatoes, crispy seasoned chickpeas, pepitas, granny smith apples, orange citrus vinaigrette

FISH & CHIPS \$17

One piece beer battered pickerel, fresh cut fries, coleslaw, house tartar, lemon

VEGGIE FRITTERS & CHIPS \$17

Breaded mixed vegetable fritters, fresh cut fries, coleslaw, house tartar, lemon

Burgers

All burgers come with choice of house salad, fries, or daily soup served on a Cobs Bread sesame bun

BLOCK BURGER \$18

8oz Ground chuck beef patty, lettuce, tomato, red onion, sweet garlic aioli

BISON BURGER \$19

Ground bison patty, lettuce, bacon, goat cheese, bourbon pear BBQ sauce

JALAPENO BACON CHEDDAR BURGER \$19

Ground chuck beef patty, bacon, jalapeno Cheddar cheese, jalapeno cheese sauce, lettuce, onion, tomato

CRISPY VEGGIE BURGER \$15

Crisp fried veggie patty, potato, beans, cauliflower, peas, panko crumb, tomato, onion, lettuce, tomato aioli

Gluten free bun available

Substitutions

CAESAR SALAD \$4

ROASTED BEET SALAD \$4

SWEET POTATO FRIES \$4

BEER AND CHEDDAR SOUP \$2

DAILY SOUP \$2

GARLIC PARMESAN POTATO WEDGES \$4

Parties of 7 guests and over may be subject to 18% automatic gratuity

WEEKLY LUNCH SPECIALS

TUESDAY CHICKEN CLUB \$15

Fried buttermilk chicken thighs, spring mix, tomato, Cheddar cheese, bacon, sweet garlic aioli, buttery hoagie bun

WEDNESDAY CHICKEN TIKKA MASALA \$15

Yogurt marinaded chicken thighs, rich & creamy masala sauce, jasmine rice and toasted naan

THURSDAY IPC FISH & CHIPS \$15

One piece beer battered pickerel, fresh cut fries, house tartar, lemon

FRIDAY ROAST BEEF DIP \$15

Tender braised beef brisket, beer braised onions, Havarti cheese, horseradish aioli, buttery hoagie bun

SATURDAY CHEF'S DELI SPECIAL \$15

Chef's weekly deli creation

KIDS MENU

10 YEARS AND UNDER | \$10

INCLUDES 1 SERVING OF JUICE, MILK,
CHOCOLATE MILK, OR UNLIMITED POP AND 1 SIDE 

PLAIN BURGER

4oz beef patty, sesame burger bun

KIDS NOODLE

Penne pasta with choice of tomato sauce or butter & parmesan

FISH & CHIPS

1 piece of battered pickerel, coleslaw, lemon wedge, tartar sauce

CHICKEN FINGERS

Breaded chicken tenders, plum sauce

GRILLED CHEESE

Sourdough bread, cheddar cheese

CHEESE PIZZA

Naan bread, tomato sauce, cheddar cheese blend

Parties of 7 guests and over may be subject to 18% automatic gratuity