

APPS & SHAREABLES

THE BLOCK PUBLIC HOUSE

Appetizers

BISON MEATBALLS \$14

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, panko breading, balsamic reduction, fresh chives

DUCK WINGS | 6 WINGS FOR \$18

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

FRESH PEI MUSSELS \$16

1lb PEI farmed mussels, simmered in choice of coconut curry or tomato broth, sourdough garlic toast

FRIED CALAMARI \$13

Calamari rings dredged and fried to order, lemon wedge, house cocktail sauce

BREAD BASKET \$6

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

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, fresh mozzarella, balsamic glaze and arugula

MEDITERRANEAN FLATBREAD \$16

Sliced green and black olive, red onions, tomato sauce, sharp white Cheddar, Soppressata Salami

CHIP SAMPLER \$10

Trio of house cut French fries, kettle chips & sweet potato fries. Sweet onion & roasted red pepper aioli

CHEESE & DIP PLATTER \$18

Seasonal dip, black olive tapenade, raspberry balsamic compote, kettle chips, GF crackers, selection of 3 cheeses

HUMMUS PLATTER | \$12

Garlic & tahini chickpea spread, toasted naan, crudite vegetables, kettle chips

JALAPENO CHEDDAR DIP \$15

Aged Cheddar and cream cheese, pickled jalapenos, crispy onions, herb toasted naan and kettle chips

Salads

CAESAR SALAD | SM \$9 LG \$16

Gareau Family Farm romaine, double smoked bacon, garlic herb croutons, grana padano, creamy caesar dressing

MANGO & PINEAPPLE SALAD

SM \$8 LG \$15

Baby spinach, charred pineapple, shallots, red pepper, cilantro, feta cheese, toasted pecans, mango lime vinaigrette

GARDEN SALAD| SM \$7 LG \$13

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

GRILLED CHICKEN BREAST \$7

HANDHELDS & MAINS

THE BLOCK PUBLIC HOUSE

Handhelds

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

PASTRAMI ON RYE \$15

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

PANEER MASALA WRAP \$15

Firm Indian style cottage cheese, sauteed red and green peppers, creamy onion & tomato masala gravy, buttered naan wrap

CHICKEN TIKA MASALA WRAP \$16

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

BUFFALO PICKEREL WRAP \$16

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

GRILLED PULLED PORK SANDWICH \$15

Braised pork shoulder, Bourbon Pear BBQ, Cheddar cheese, Havarti, crispy onions, pickles, thick cut sourdough

CRISPY CHICKEN CLUB SANDWICH \$16

Fried buttermilk chicken thighs, spring mix, tomato, Cheddar cheese, bacon, roasted red pepper aioli, buttery hoagie bun

Sides & Add-Ons

FRIES \$5

SWEET POTATO FRIES \$6

KETTLE CHIPS \$4

BACON \$3

CHEDDAR CHEESE \$2 GOAT CHEESE \$4

GRILLED CHICKEN BREAST \$7

CARAMELIZED BEER ONIONS \$4

GRAVY \$4

Mains

QUINOA POWER BOWL \$18



Tri-colour quinoa, baby spinach, cucumber, pickled red cabbage, feta cheese, pepitas, raspberries, mango vinaigrette

FISH & CHIPS \$17



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

SOFRITO MAC & CHEESE | \$15 ADD BACON \$3

Elbow macaroni, aged Cheddar cheese sauce, garlic & tomato sofrito, crispy onions, garlic toast

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 onion 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

VEGGIE BURGER \$15



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

Gluten free bun available

Substitutions

CAESAR SALAD \$4

PINEAPPLE SALAD \$4

SWEET POTATO FRIES \$4

BEER AND CHEDDAR SOUP \$2

DAILY SOUP \$2

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 / brioche bun

MAC & CHEESE

Elbow macaroni / aged Cheddar cheese sauce

FISH & CHIPS

1 piece of battered pickerel / coleslaw / tartar sauce

CHICKEN FINGERS

Breaded chicken fingers / plum sauce

GRILLED CHEESE

Cheddar cheese / sourdough

DESSERTS

CHOCOLATE RASPBERRY MOUSSE TORTE \$9.50

Dark chocolate shell, raspberry, brownie crumb, gold leaf,
chocolate sauce, crème Chantilly

NEW YORK STYLE CHEESECAKE \$9.50

Cream cheese, graham crumb, seasonal compote, crème
Chantilly

STICKY TOFFEE PUDDING \$9.25

Coffee and date sponge cake, caramel sauce, crème
chantilly

APPLE BRIOCHE BREAD PUDDING \$9.25

Royal gala apples, brioche, cinnamon, caramel sauce,
crème chantilly