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# APPS & SHAREABLES

THE BLOCK PUBLIC HOUSE

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## Appetizers

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### 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 

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## Soup

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### BEER & CHEDDAR SOUP | \$7

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

### DAILY SOUP | \$6

Seasonal ingredients



GLUTEN FREE



DAIRY FREE



VEGAN

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## Shareables

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### 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

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## Salads

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### 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   

# ENTREES & MORE


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## Entrees

### FISH & CHIPS \$20

Beer battered Ontario pickerel, fresh cut fries, coleslaw, house tartar, lemon

### VEGGIE FRITTERS & CHIPS \$17

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

### CHICKPEA POTATO CURRY \$18

Stewed chickpeas, mini red potatoes, coconut curry sauce, kachumber salad, toasted naan, jasmine rice

### STUFFED PORK TENDERLOIN \$28

Seared 8oz pork tenderloin, sage bread stuffing, roasted purple beets, garlic mashed potatoes, whiskey peppercorn cream sauce

### VEGAN PHYLLO CUP \$24

Phyllo pastry cup with chickpea, green bean, wild mushroom and carrot filling, almond gremolata, herb risotto, seasonal vegetables

### LAMB CURRY \$24

Diced New Zealand lamb, meat masala curry sauce kachumber salad, jasmine rice, toasted naan

### SEARED RAINBOW TROUT \$28

Pan seared rainbow trout filet, lemon butter, confit cherry tomatoes, creamy herb risotto, almond parsley sauce

### PERI-PERI CHICKEN \$28

Roasted 1/2 chicken, house-made peri-peri spice, roasted mini red potatoes, maple roasted carrots, chimichurri, lime wedge

### EVENING FEATURE \$MP

Culinary team inspired creations. Available Thursday, Friday, Saturday



GLUTEN FREE



DAIRY FREE



VEGAN

## Handhelds

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

### 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, Cheddar cheese, jalapeno cheese sauce, lettuce, onion, tomato, chili aioli

### CRISPY VEGGIE BURGER \$15

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

### PASTRAMI ON RYE \$15

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

## From the Grill

### LAMB CHOPS | 2 CHOPS \$33

Grilled New Zealand lamb chops, seasonal vegetables, choice of potato, pear port chutney

### 10OZ NEW YORK STRIPLIN \$38

Seasonal vegetables, choice of potato, choice of sauce

### SURF & TURF \$43

10oz New York striploin & garlic butter shrimp, seasonal vegetables, choice of potato, lemon Dijon compound butter

## Sides

FRIES \$5

SWEET POTATO FRIES \$6

GARLIC PARMESAN POTATO WEDGES \$6

GARLIC MASHED POTATOES \$6

HERB RISOTTO \$7

HERB ROASTED MINI RED POTATOES \$6

BUTTERY SEASONAL VEGETABLES \$6

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

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## Pasta

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*All pastas come with Cob's Focaccia bread, GF penne available*

### BEEF TAGLIATELLE \$27

Tagliatelle pasta, wild mushrooms, asparagus, red pepper. sirloin beef pieces, sherry cream sauce, pecorino cheese

### CHICKEN TORTELLINI BAKE \$26

Three cheese tortellini, red peppers, sauteed onion, chicken breast, rich rose sauce, bocconcini & Romano cheese

### MUSHROOM PESTO PENNE \$24

Penne pasta, kalamata olives, onions, wild mushrooms, tomatoes, arugula, white wine pesto sauce, pecans

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## add-ons

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BACON \$3

CHEDDAR CHEESE \$2

HAVARTI CHEESE \$2

BOCCONCINI CHEESE \$3

GRILLED CHICKEN BREAST \$8

GOAT CHEESE \$4

CARMELIZED BEER ONIONS \$4

SAUTEED UGLY BARN FARM MUSHROOMS \$8

GARLIC BUTTER SHRIMP \$9

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# KIDS MENU

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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

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