

APPS & SHAREABLES

THE BLOCK PUBLIC HOUSE

APPETIZERS

STEAK & SHRIMP SKEWERS \$18.95
Bacon wrapped sirloin beef pieces, garlic butter shrimp, breaded potato rings, whiskey peppercorn cream sauce



CABBAGE BALLS \$12.95
"Green cabbage, brown rice, tomatoes, onion, celery, gf panko breading", marinara, balsamic reduction, parsley



DUCK WINGS | 6 WINGS \$18.95
Hand dredged Ontario duck wings, buffalo sauce | whiskey pear BBQ | whiskey BBQ dry seasoning, buttermilk ranch dip



MAKE IT A DINNER: 6 wings & 1 Side \$22.95

FRESH PEI MUSSELS \$15.95
1lb fresh PEI mussels, simmered in your choice of white wine pesto | tomato broth, garlic toast



CALAMARI \$17.95
Calamari rings dredged and fried to order, lemon wedge, sweet chili aioli drizzle, confit cherry tomatoes

FRIED BOCCONCINI \$14.95
Basil & oregano marinated bocconcini, gf panko crumb, balsamic glaze, tomato sofrito pesto



CLASSIC POUTINE \$10.95
Crisp golden house cut French fries, Québec cheese curds, tomato beef gravy



SOUP

ROASTED RED PEPPER & COCONUT \$6.95
Roasted red peppers, coconut milk, carrot, onion, celery



DAILY SOUP \$5.95
Seasonal ingredients

SHAREABLES

TOMATO BOCCONCINI FLATBREAD \$16.95
Balsamic roasted tomatoes, tomato sofrito, bocconcini mozzarella, balsamic glaze and baby spinach



FUNGI FLATBREAD \$17.95
Prosciutto, sautéed garlic wild mushrooms, caramelized onion, garlic cream sauce, fresh mozzarella, arugula



IRISH NACHOS \$16.95
Crisp seasoned potato wedges, shredded cheddar cheese, bacon pieces, tomatoes, jalapenos, ranch drizzle, sour cream



SPINACH DIP WITH ARTICHOKE \$14.95
House made cream cheese spinach & artichoke dip, toasted naan, crisp tortilla chips, cheddar cheese

SALSA TRIO PLATTER \$13.95
House made guacamole, pico de gallo and mango salsa, served with crisp tortilla chips, cucumber & carrot sticks



SALADS

CAESAR SALAD | SM \$8.95 LG \$15.95
Gareau Family Farm romaine, double smoked bacon, garlic herb croutons, parmesan cheese, creamy caesar dressing



MANGO PINEAPPLE SALAD | SM \$7.95 LG \$14.95
Earth & Soul Farms baby spinach, tangy mango salsa, red pepper, shallots, cilantro, lime, feta cheese, toasted pecans, charred pineapple vinaigrette



GARDEN SALAD | SM \$6.95 LG \$12.95
Locally sourced spring mix, cherry tomatoes, cucumber, red pepper, pepitas, cherry balsamic vinaigrette



GRILLED CHICKEN BREAST \$6.95



Parties of 6 guests and over may be subject to 18% automatic gratuity

HANDHELDS

THE BLOCK PUBLIC HOUSE

SANDWICHES

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

PASTRAMI ON RYE

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

\$16.95



GRILLED TOMATO PESTO SANDWICH

Bocconcini cheese, tomato, basil pesto, balsamic, thick cut artisan white loaf, garlic herb butter

\$14.95



ONTARIO PICKEREL WRAP

Breaded pickerel, cilantro lime vinaigrette, spring mix, pico de gallo, pickled red cabbage, cheddar cheese, avocado, garlic aioli, flour tortilla

\$17.95



GRILLED BBQ PEAMEAL SANDWICH

Peameal bacon, Whiskey pear BBQ, cheddar cheese, havarti, beer braised onions, pickles, thick cut artisan white loaf

\$15.95



CRISPY CHICKEN SANDWICH

Egg & spice marinated Ontario chicken thighs, spring mix, tomato, Cheddar cheese, bacon, chili aioli, buttery hoagie bun

\$16.95



SUBSTITUTIONS

ROASTED PEPPER COCONUT SOUP \$2

CAESAR SALAD \$4

MANGO PINEAPPLE SALAD \$4

SWEET POTATO FRIES \$4

SEASONED POTATO WEDGES \$4

POUTINE \$4

BURGERS

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

BLOCK BURGER

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

\$17.95



BISON BURGER

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

\$18.95



CANADIAN MAPLE BACON BURGER

Ground chuck beef patty, Canadian bacon, cheddar cheese, tomato maple jam, lettuce, onion, tomato, chili aioli

\$18.95



CRISPY VEGGIE BURGER

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

\$15.95



SIDES & ADD-ONS

GOAT CHEESE \$4

CHEDDAR CHEESE \$2

HAVARTI CHEESE \$2

PEAMEAL BACON \$3

BACON \$3

GRILLED CHICKEN BREAST \$7

GARLIC BUTTER SHRIMP (3) \$9

SWEET POTATO FRIES \$6

SEASONED POTATO WEDGES \$6

POUTINE \$7

GRAVY \$4

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MAINS & SPECIALS

THE BLOCK PUBLIC HOUSE

MAINS

TAGLIATELLE BOLOGNESE

Tagliatelle pasta, tossed in our rich house beef Bolognese sauce, parmesan, focaccia

\$17.95

FISH & CHIPS | 1PC

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

\$16.95



VEGGIE FRITTER & CHIPS

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

\$16.95



STEAK TACO SALAD

Crisp spring mix, roasted corn, pickled red cabbage, tomato, jasmine rice, tex-mex marinated sirloin steak, avocado, sour cream, corn tortilla, cilantro lime vinaigrette

\$19.95



Substitute steak for crispy seasoned tofu

LUNCH SPECIALS

TUESDAY LUNCH TRIO

Grilled cheese sandwich, daily soup, garden salad
Caesar salad \$2 | Mango Salad \$2

\$14.95

WEDNESDAY CHICKEN TIKKA MASALA

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

\$14.95

THURSDAY FLATBREAD

Choice of tomato bocconcini or fungi flatbread & 1 soup

\$14.95

FRIDAY ROAST BEEF DIP

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

\$14.95

SATURDAY SPECIALTY POUTINE

Culinary team's weekly poutine creation

\$14.95

KIDS MENU

10 YEARS AND UNDER | \$9.95 | INCLUDES 1 SERVING OF JUICE, MILK, CHOCOLATE MILK, OR UNLIMITED POP AND 1 SIDE

Tuesdays \$5 kids meals

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

White loaf, cheddar cheese, butter

CHEESE PIZZA

Naan bread, tomato sauce, cheddar cheese blend

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