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# APPS & SHARABLES

THE BLOCK PUBLIC HOUSE

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## Appetizers

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### 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, 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

### 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

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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

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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, fresh mozzarella, balsamic glaze and arugula

### MEDITERRANEAN FLATBREAD \$16

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

### FRY SAMPLER \$10

Trio of house cut French fries, kettle chips & sweet potato fries. Sweet onion and 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, crudité vegetables, kettle chips

### JALAPENO CHEDDAR DIP \$15

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

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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

### 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 

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# ENTREES & MORE

THE BLOCK PUBLIC HOUSE

## Entrees

### FISH & CHIPS \$20

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

### MUSHROOM RAGU PAPPARDELLE \$24

Pappardelle pasta, wild mushrooms, butternut squash tomato sauce, cashew cheese, garlic toast 

 VEGAN

### VEGAN PHYLLO CUP \$24

Phyllo pastry cup w/ chickpeas, green bean, carrot, wild mushrooms, almond gremolata, potato "risotto", seasonal vegetables 

### HOUSE CURRY

Choose one of three curry's, served with kachumber salad, jasmine rice, toasted naan  
Lamb \$24 | Shrimp \$22 | Chickpea \$18 

### SEARED LAKE TROUT \$28

Pan seared lake trout filet, lemon butter, confit cherry tomatoes, creamy stewed potatoes and 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

## From the Grill

### 8OZ STUFFED PORK CHOP \$28

Grannysmith & sharp Cheddar stuffing, Seasonal vegetable, choice of potato, maple compound butter

### 8OZ CALIFORNIA-CUT STRIPLOIN \$36

Seasonal vegetables, choice of potato, choice of sauce 

### 10OZ VEAL RIB CHOP \$44

Seasonal vegetable, choice of potato, caramelized onion and pear port sauce



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 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, 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

### PASTRAMI ON RYE \$15

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

## Sides

FRIES \$5

SWEET POTATO FRIES \$6

KETTLE CHIPS \$6

GARLIC MASHED POTATOES \$6

POTATO "RISOTTO" \$5

HERBED ROASTED MINI RED POTATOES \$6

BUTTERY SEASONAL VEGETABLES \$4

## add-ons

BACON \$3

CHEDDAR CHEESE \$2

GRILLED CHICKEN BREAST \$7

GOAT CHEESE \$4

CARMELIZED BEER ONIONS \$4

SAUTEED UGLY BARN FARM

MUSHROOMS \$8

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# KIDS MENU

THE BLOCK PUBLIC HOUSE

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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 / 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

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# DESSERTS

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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

SORBET \$3



ADD SCOOP VANILLA ICE CREAM \$2