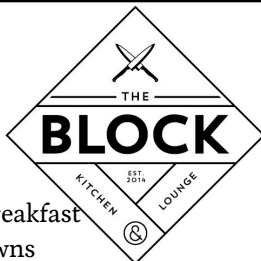


BREAKFAST



LUNCH

GF BLOCK BREAKFAST \$10

two eggs any style, two pieces of bacon or breakfast sausage, fresh tomato, toast & hash browns

GF BLOCK BENNY \$15

two poached eggs, seared back bacon, crispy english muffin, hollandaise & hash browns

GF TOMATO & AVOCADO BENNY \$15

two poached eggs, grilled tomato, avocado purée, crispy english muffin, hollandaise & hash browns

BREAKFAST BURRITO \$16

scrambled egg, sausage, black bean, tomato, green onion, mozza, flour tortilla, hash browns

GF SPINACH FRITTATA \$16

two eggs, fresh spinach, mushroom, goat cheese, hash browns & toast

GF CHEESE OMELETTE \$13

two eggs, mozza and cheddar cheese, fresh tomato, hash browns, toast

GF BREAKFAST SANDWICH \$10

sunny side egg, crispy bacon, aged white cheddar, tomato, garlic aioli, brioche bun

GF BREAKFAST PIZZA \$13

sunny side egg, crispy potato, bacon, green onion, sriracha

WAFFLE \$12

maple syrup, whip cream, wild berry compote

LUNCH

GF SOUP OF THE DAY \$6/9

GF CAESAR SALAD \$13

romaine, roasted garlic & parmesan dressing, croutons, parmesan

GF BEET SALAD \$13

roasted and pickled beets, chevre, arugula, candied pecans

GF SPINACH SALAD \$13

farm fresh egg, crisp pancetta, potato crisp, buttermilk ranch dressing

GF ARTISAN GREEN SALAD \$13

cherry tomatoes, pumpkin seeds, honey mustard vinaigrette

ADD TO ANY SALAD

grilled chicken breast \$6 | prawns \$7 | calamari \$8 | salmon \$13 | steak \$11

PENNE BOLOGNESE \$19

wild boar, tomato sauce, penne noodles, grated parmesan, fresh herbs

GF SPAGHETTI & MEATBALLS \$21

pork and beef meatballs, parmesan, roasted plum tomato sauce

GF PRAWN & SAUSAGE PASTA \$21

fettucine noodles, sautéed prawns, pork sausage, red peppers, white wine, garlic, olive oil, parmesan

CHEESE STUFFED ARANCINI \$13

4 fried rice balls, marinara, basil aioli

GF MEATBALLS \$14

pork and beef meatballs, tomato, olive mint ragout, parmesan, chopped parsley

GF P.E.I MUSSELS \$17

tomato sauce, sausage, fresh herbs, fries

CRISPY CALAMARI \$13

red onion, fried chick peas, wasabi & ginger aioli

GF SALUMI BOARD \$18

Italian cured meats, artisanal cheeses, olives, toasted ciabatta (for two)

GF CHICKEN WINGS (1LB) \$14

bbq | honey garlic | salt & pepper | hot

DEEP FRIED DILLS \$11

ranch dipping sauce

GF BEEF TARTARE \$15

Alberta beef tenderloin, local mustard, house made potato chips

GF BRUSCHETTA \$12

mushroom, roasted red peppers, ciabatta bread, basil, olive oil, roasted garlic

GF BLOCK BREAD \$10

olive oil, garlic, fresh herbs, marinara, parmesan

GF THE BLOCK BURGER \$16

all beef patty, aged white cheddar, garlic aioli, grainy mustard, lettuce, tomato, onion, pickle, fries

GF ROAST BEEF DIP \$15

salt & pepper slow roasted beef, crispy onions, horseradish mayo, jus, fries

GF GRILLED CHICKEN SANDWICH \$15

grilled chicken, fresh mozza, capicola, basil aioli, pickled peppers, arugula, focaccia, fries

GF STEAK SANDWICH \$17

grilled 6oz reserve Angus sirloin, toasted garlic bread, fries

TRIPLE DECKER GRILL CHEESE \$15

rosemary ham, grilled onions, peppers, russian dressing, mozza, rye bread

PIZZA

GF SAUSAGE \$17

grilled red peppers, tomato sauce, mozza

GF MUSHROOM \$16

crimini mushrooms, roasted garlic purée, caramelized onion, mozza, truffle oil

GF CAPRESE \$15

basil purée, fresh mozza, beefsteak tomato

GF THE NICO \$18

olive, mushroom, genoa salami, soprassatta salami, tomato sauce, mozza

GF ITEMS ARE MODIFIED TO BE GLUTEN FREE



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