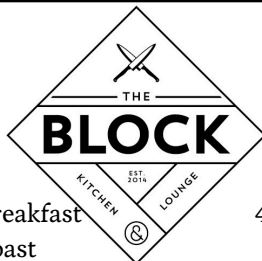


BREAKFAST



BLOCK BREAKFAST \$12

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

BLOCK BENNY \$15

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

TOMATO & AVOCADO BENNY \$15

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

BREAKFAST BURRITO \$16

scrambled egg, sausage, red peppers, black bean, tomato, green onion, mozzarella, flour tortilla & hash browns

SPINACH FRITTATA \$16

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

CHEESE OMELETTE \$13

two eggs, mozzarella, cheddar cheese, fresh tomato, hash browns & toast

BREAKFAST SANDWICH \$12

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

BREAKFAST PIZZA \$13

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

WAFFLE \$12

maple syrup, whipped cream, wild berry compote

LUNCH

SOUP OF THE DAY \$6/9

CAESAR SALAD \$13

romaine, roasted garlic & parmesan dressing, croutons, parmesan

GF BEET SALAD \$13

roasted and pickled beets, chevre, arugula, candied pecans

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

SPAGHETTI & MEATBALLS \$21

pork and beef meatballs, parmesan, roasted plum tomato sauce

PRAWN & SAUSAGE TAGLIATELLE \$21

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

LUNCH

CHEESE STUFFED ARANCINI \$13

4 fried risotto balls, marinara, basil aioli

GF MEATBALLS \$14

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

P.E.I MUSSELS \$17

tomato sauce, chorizo sausage, fresh herbs, fries

CRISPY CALAMARI \$13

red onion, fried chick peas, wasabi & ginger aioli

SALUMI BOARD \$18

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

CHICKEN WINGS (1LB) \$14

bbq | honey garlic | salt & pepper | hot

DEEP FRIED DILLS \$11

ranch dipping sauce

BEEF TARTARE \$15

alberta beef tenderloin, local mustard, house made potato chips

BRUSCHETTA \$12

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

BLOCK BREAD \$10

olive oil, garlic, fresh herbs, marinara, parmesan

THE BLOCK BURGER \$16

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

ROAST BEEF DIP \$16

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

GRILLED CHICKEN SANDWICH \$16

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

STEAK SANDWICH \$17

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

PIZZA

SAUSAGE \$17

grilled red peppers, chorizo sausage, tomato sauce, mozzarella

MUSHROOM \$16

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

BLOCK MARGHERITA \$15

Our take on the classic, basil purée, fresh mozzarella, beefsteak tomato

THE NICO \$18

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

GF GLUTEN FREE ASK YOUR SERVER FOR

ADDITIONAL GLUTEN FREE OPTIONS

+ gluten free pasta \$3 | gluten free bread \$2 | gluten free bun \$3 | gluten free pizza \$4 +

