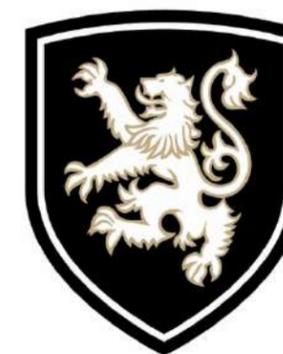


The intersection of Blowers Street and Grafton Street – also known as ‘Pizza Corner’ – is located in downtown Halifax.

Originally, this intersection consisted of three pizzerias known mostly for their Halifax style donairs. However, it has since transformed into Halifax’s hub for street foods, where tourists and locals flock until the early hours of the morning.

During the 1995 G7 summit, this quintessential Halifax intersection lured world leaders and catapulted the Halifax donair on to the world stage.

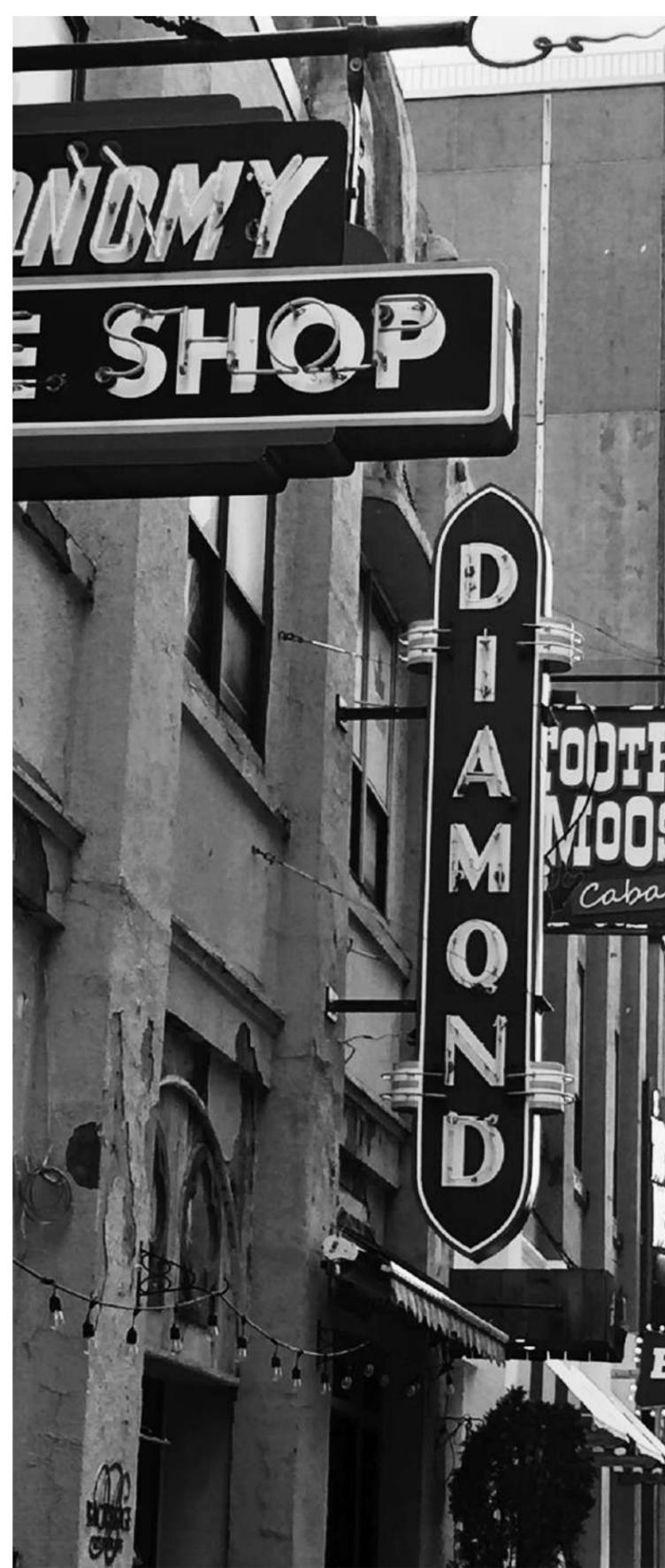
With their population of just 390,000, the Haligonians – with a rich history of street food bravados – have created Canada’s most enduring street foods and have wondrously managed to cluster them in the intersection of Blowers & Grafton.



# **BLOWERS & GRAFTON**

## **HALIFAX STREET FOOD + BAR**

**FOOD MENU**



<b>Dessert</b>	<p><b>Blueberry Grunt Donuts</b> Oxford Nova Scotia is the blueberry capital of Canada. Bet you didn't know that! Three fresh pastry bits deep fried, drizzled with a traditional blueberry grunt compote, and glazed with Maple Syrup Dulce de Leche. 5</p>
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Sociables
<p><b>Brothers Fried Pepperoni</b> Fried pepperoni is as traditional in Halifax as heading to Durty Nelly's for a pint on a Friday night. Smoked Brothers Pepperoni sliced, fried to perfection, and served with our house made honey mustard. Your choice of hot or mild pepperoni. 13</p> <p>*****</p> <p><b>Almost Famous Donair Nachos</b> This was bound to happen... Our spicy succulent donair meat on top of our house made chips covered in mozzarella and cheddar cheeses, tomatoes, onions and drizzled with our B&amp;G donair sauce. 19.5</p> <p>Double your donair meat! 5</p> <p>*****</p> <p><b>Garlic Fingers</b> The reason Nova Scotians fly home. Our homemade 12" pizza dough topped with house made garlic butter and plenty of mozzarella cheese. Served with our B&amp;G donair sauce for dipping. Reg. 15.5   Selfie 11.5</p> <p>Add: All Natural Bacon. 3   B&amp;G Pizza Sauce. 2</p> <p>*****</p> <p><b>Mini Lobster Rolls</b> You don't visit The Maritimes without having a Lobster Roll. We have real chunks of Atlantic Lobster mixed with mayo, lemon, fresh dill, slaw, and topped with our lobster brown butter. Served in 3 fresh mini buns seared with butter. Served with our house made potato chips. 22</p> <p>*****</p> <p><b>Mussel Bucket</b> Ever been to Uncle Steve's Mussel Feast? These mussels come in a bowl and leave in a bucket all the while steaming in our finger licking garlic, shallot, and your choice of a Moosehead Lager or White Wine butter sauce. Served with garlic loaf. 17</p> <p>*****</p> <p><b>Fish Taco</b> The West Coast popularized fish tacos and yes we are 100% going to steal this. Soft tortillas with pan fried East Coast Haddock, fresh slaw and drizzled with our spicy avocado sriracha crema and salsa fresca. 5 each</p>

Chowder & Salads
<p><b>Heritage Blueberry Salad</b> Heritage mixed greens, red onions, cherry tomatoes, candied walnuts, and goat cheese tossed with lemon dill vinaigrette and topped with balsamic East Coast blueberries. 12.5</p> <p>-----</p> <p><b>Caesar Salad</b> A time honoured salad done B&amp;G style! All natural bacon, house made croutons, fried capers and parmesan. 11.5</p> <p>-----</p> <p><b>Atlantic Seafood Chowder</b> Can you improve on Nana's perfect chowder recipe? It wasn't easy but we think we did it. Traditional East Coast Chowder loaded with haddock, lobster, clams, shrimp and mixed with delicious potatoes and a traditional mirepoix. Garnished with freshly chopped dill.</p> <p>Cup 8   Bowl 14 Upgrade your cup or bowl to the Ultimate Chowder! 6</p> <p>~~~~~</p> <p><b>Salad Addons:</b> Lemon Garlic, Shawarma OR Cajun Chicken. 6 Garlic Butter Prawn Skewer. 6   Crispy Skin Atlantic Salmon. 9 Cajun Seared Haddock Loin. 6</p>

Pizza Corner 12"   8"
<p style="text-align: center;"><b>DIP IT! B&amp;G Donair Sauce OR Dave's Hot Sauce 2</b></p> <p>=====</p> <p><b>Pictou County Combination</b> We ship this secret family pizza sauce recipe all the way from Pictou County, Nova Scotia. Plenty of Pictou sauce topped with Brothers Pepperoni, green peppers, mushrooms and a generous amount of mozzarella. 25   16</p> <p>-----</p> <p><b>Brothers Pepperoni Pizza</b> This pizza is bold, beautiful and brotherly. Topped with Brothers Pepperoni and cheese. 20   14</p> <p>-----</p> <p><b>Donair Pizza</b> Arguably saucier than Donald Trump. B&amp;G Donair sauce topped with donair meat, onions, tomatoes, and drizzled with more of our B&amp;G Donair Sauce. 24   15</p> <p>-----</p> <p><b>Halifax Works</b> Like Halifax's 3:30 am liquor law, this Pizza works. Brothers Pepperoni, beef, onions, green peppers and mushrooms. 24   15</p> <p>-----</p> <p><b>The Kevin McCallister</b> A Home Alone classic, just cheese and sauce. Don't be afraid to add any of your favourite toppings! 15.5   11.5</p> <p>-----</p> <p><b>The Sultan Chicken Shawarma Pizza</b> This pizza uses spices found in the streets of the old world. Shawarma spiced chicken tenderloin, red onions, green peppers, black olives, diced tomatoes, and drizzled our Spicy Sultan Yogurt Sauce. 25   16</p> <p>-----</p> <p><b>Oh Canada!</b> Like cruising on your Zamboni while jamming to The Hip, this our take on a Classic Canadian. Brothers Pepperoni, sautéed mushrooms, all natural bacon, topped with mozzarella and Canadian cheddar. 24   15</p> <p>-----</p> <p><b>The Forager</b> This isn't college.. you won't be trippin' after this pizza! Provolone cheese sauce, assorted wild mushrooms, fontina and mozzarella cheeses, candied walnuts, arugula. Served with a grilled lemon. 25   16</p>

Poutinerie
<p><b>Le Classique</b> Quebec's gift to the world! The curds are straight from la belle province. This is the classic recipe. 10</p> <p>-----</p> <p><b>Halifax Donair Poutine</b> What's more Canadian than donair and poutine? Giving a solid effort in the second period and coming out strong in the third? Maybe. Our OG Donair meat, onions, tomatoes cheese curds, gravy topped with B&amp;G Donair Sauce. 17</p> <p>-----</p> <p><b>Philly Cheesesteak Poutine</b> Long ways from Willy's on Blowers Street at 4 am... Alberta Wagyu, sautéed mushrooms, onions, green peppers, provolone sauce, cheese curds, and gravy. 18</p> <p>-----</p> <p><b>Bacon Cheeseburger Poutine</b> Started as the B&amp;G Kitchen crew's secret item after their shift. House seasoned burger meat, tomatoes, green onions, bacon, gravy, cheddar, topped with avocado sriracha crema and chopped pickles. 17</p> <p>-----</p> <p><b>Pictou County Poutine</b> A fun way to try this amazing secret sauce that comes from New Glasgow NS. Hot Brothers Pepperoni, green peppers, sautéed mushrooms, cheese curds, gravy and Pictou County Pizza sauce. 17</p>

Hali Essentials
<p><b>The OG Halifax Donair</b> It is the early 1970s – bell bottoms are on the verge of invading pants - and a man named Peter Gamoulakos in Bedford Nova Scotia hits the genius jackpot and creates the donair. This is the authentic recipe... Donair meat served in a fresh Lebanese pita seared and topped with tomatoes, onions and our Halifax style B&amp;G donair sauce. reg 10 large 13</p> <p>Add: Side Fries or Chips. 4   Mozza. 3   Brothers Pepperoni. 3</p> <p>=====</p> <p><b>Halifax Waterfront Grilled Wraps</b> This where JR is in his element: on the Waterfront slinging the tastiest wraps on the Atlantic. Your choice of Chicken Club or Chicken Caesar with all the traditional fixins', wrapped in a soft tortilla, and grilled to perfection . Served with your choice of chips or fries. 17</p> <p>=====</p> <p><b>Hali Cheesesteak Sandwich</b> From Philly to Hali to Caly. Thinly sliced marinated Alberta Wagyu seared and topped with sautéed mushrooms, onions, green peppers and our provolone cheese sauce. Served with chips or fries. 18</p> <p>=====</p> <p><b>The Salmwich</b> The only thing fresher than this salmon &amp; bun combo is the Prince of Bel Air. Atlantic salmon on a fresh baked bun topped with arugula, coleslaw, tomatoes, and tartar sauce. Served with your choice of chips or fries. 19</p> <p>=====</p> <p><b>Clam Po' Boy</b> Po' boy sandwiches are from Louisiana. Louisianans make really good food. East Coasters dominate the clam game. See where we are going with this... Clams dusted in corn flour and seasoning, coleslaw, and tartar sauce served on a fresh toasted soft bun. Comes with your choice of chips or fries. 18</p>
Fisherman's Catch
<p><b>Fish N' Chips</b> What's beautiful, golden, covered in Alexander Keith's and can be found in every pub in Halifax? Yes you, but this is about Fish N' Chips.... Two pieces of Atlantic haddock, beer battered, and fried to perfection. Served with grilled lemon, slaw and tartar sauce. 19</p> <p>Add Extra Piece of Haddock 6</p> <p>=====</p> <p><b>Clams &amp; Chips</b> The Rolls Royce of Atlantic Seafood. These very rare East Coast Steamer Clams are dusted in corn flour and seasoning, fried, and served on top of our house made fries. Comes with slaw &amp; tartar sauce. MARKET PRICE</p> <p>=====</p> <p><b>Scallops &amp; Chips</b> Tell your friends to shuck off, you're not being shellfish for having this all to yourself. Lightly dusted and fried scallops served on top of our house made fries. Comes with slaw, tartar sauce, &amp; grilled lemon. 24</p> <p>=====</p> <p><b>Prawns &amp; Chips</b> We refuse to be shrimpy with you. You deserve eight scrumptious prawns that are lightly dusted and fried to perfection. Served on top of our house made fries. Comes with slaw, tartar sauce, &amp; grilled lemon. 18</p> <p>=====</p> <p><b>Fishermen's Feast</b> Can't make up your mind? Well, then have it all! Two pieces of beer battered Atlantic haddock, fried steamer clams, scallops and prawns. Served on a bed of fries with tartar sauce, coleslaw and grilled lemon. 36</p> <p>~~~~~</p> <p style="text-align: center;"><b>Upgrade your side to:</b> Poutine. 3   Side Salad. 3 Atlantic Seafood Chowder. 4</p>