

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.



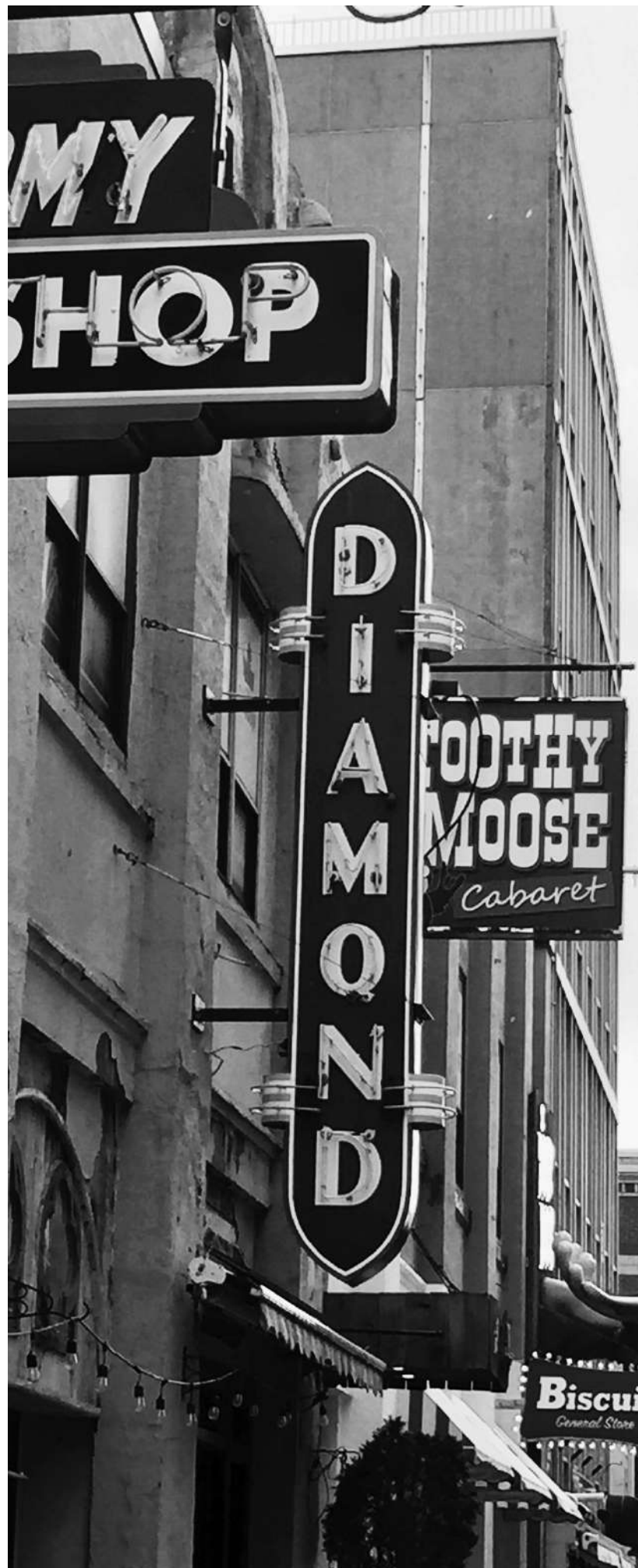
# BLOWERS & GRAFTON

HALIFAX



STREET FOOD

## FOOD MENU



<b>Sociables</b>	
<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</p> <p>*****</p> <p><b>Garlic Fingers</b> The reason Nova Scotians fly home. Our homemade pizza dough topped with house made garlic butter and plenty of mozzarella cheese. Served with our B&amp;G donair sauce for dipping</p> <p>Extra: bacon bits (2.00)</p> <p>*****</p> <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</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 butter. Served in 3 fresh mini buns seared with butter. Served with our house made potato chips</p> <p>*****</p> <p><b>Fisherman's Platter</b> Can't make up your mind? Well, then have it all! Beer battered Atlantic haddock, fried steamer clams, scallops and prawns. Served on a bed of fries with tartar sauce, coleslaw and grilled lemon</p> <p>*****</p> <p><b>Mussel Bucket</b> Ever been to Uncle Steve's Mussel Feast? These mussels come in a bucket and leave in a bucket all the while steaming in our finger licking garlic, shallot, and Moosehead Lager butter sauce. Served with a baked garlic butter bun</p> <p>*****</p> <p><b>B&amp;G Poutine</b> House cut fries topped with real cheese curds and our house made beef stock gravy. You can add any protein we have on our menu, ask your server for price</p>	<p>17.50</p> <p>13.50</p> <p>13.00</p> <p>22.00</p> <p>28.00</p> <p>17.00</p> <p>10.00</p>

<b>Salad</b>	<p><b>B&amp;G Seasonal 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</p> <p><b>Add:</b> Garlic Butter Prawn Skewer 7.00 Crispy Skin Atlantic Salmon 9.00 Cajun Seared Haddock Loin 5.00</p>	<p>12.00</p>
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<b>Pizza Corner</b>	
<p><b>Brothers Pepperoni Pizza</b> This is how Pepperoni Pizza should be. Bold, beautiful and brotherly. Topped with Brothers Pepperoni and cheese</p> <p>.....</p> <p><b>Donair Pizza</b> The man was a maverick. First he invented the donair and then he put donair meat on a pizza. Topped with donair meat, onions, tomatoes, and drizzled with our B&amp;G donair sauce</p> <p>.....</p> <p><b>Pictou County Combination Pizza</b> Ever been to New Glasgow? No? All good, we got you with our take on the Pictou County's famous dish: Pictou County Pizza Sauce, topped with Brothers Pepperoni, green peppers, mushrooms and a generous amount of mozzarella</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</p> <p>.....</p> <p><b>Cheese Pizza</b> A Kevin McCallister classic, just cheese and sauce. Don't be afraid to add any of your favourite toppings!</p> <p>.....</p> <p><b>The Forager</b> This is what happens when you leave a B&amp;G Chef all alone in the forest. Provolone cheese sauce, wild mushrooms, fontina and mozzarella cheeses, candied walnuts, arugula. Served with grilled lemon</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</p>	<p>17.00</p> <p>20.00</p> <p>22.00</p> <p>21.00</p> <p>12.00</p> <p>22.00</p> <p>20.00</p>
<p>Extras:</p> <p>Sub. for Pictou County Pizza Brown Sauce 4.00 Add Brothers Pepperoni 4.00 Add B&amp;G Donair Sauce (side) 1.50 Add Extra Veg (each) 1.00 Add Donair 4.00 Add B&amp;G Pizza Sauce (side) 2.00</p>	<p>4.00</p> <p>4.00</p> <p>1.50</p> <p>1.00</p> <p>4.00</p> <p>2.00</p>

<b>Dessert</b>	<p><b>Blueberry Grunt Donuts</b> Oxford Nova Scotia is the blueberry capital of Canada. Bet you didn't know that! Fresh pastry bits deep fried, drizzled with a traditional blueberry grunt compote, and glazed with Maple Syrup Dulce de Leche</p>	<p>1.50 (Each)</p>
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<b>Hali Essentials</b>	
<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</p> <p>Extra: Mozza (2.00), Bros Pepperoni (3.00)</p> <p>*****</p> <p><b>Glams &amp; Chips</b> Do you know our Fisherman Chuck? These 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</p> <p>*****</p> <p><b>Scallops &amp; Chips (6-7 Scallops)</b> Seriously do you know Chuck? He's been fishing for 35 years! Lightly dusted and fried scallops served on top of our house made fries. Comes with slaw, tartar sauce, &amp; grilled lemon</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 your choice of chips or fries</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</p> <p>*****</p> <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</p> <p>*****</p> <p><b>Glam 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</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</p>	<p>10.00 (Reg.)</p> <p>13.00 (Large)</p> <p>21.00</p> <p>19.00</p> <p>17.00</p> <p>19.00</p> <p>17.00</p> <p>17.00</p> <p>5.00 (Each)</p>

**Upgrade your side to Poutine or B&G Seasonal Side Salad (3.00)**