

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.

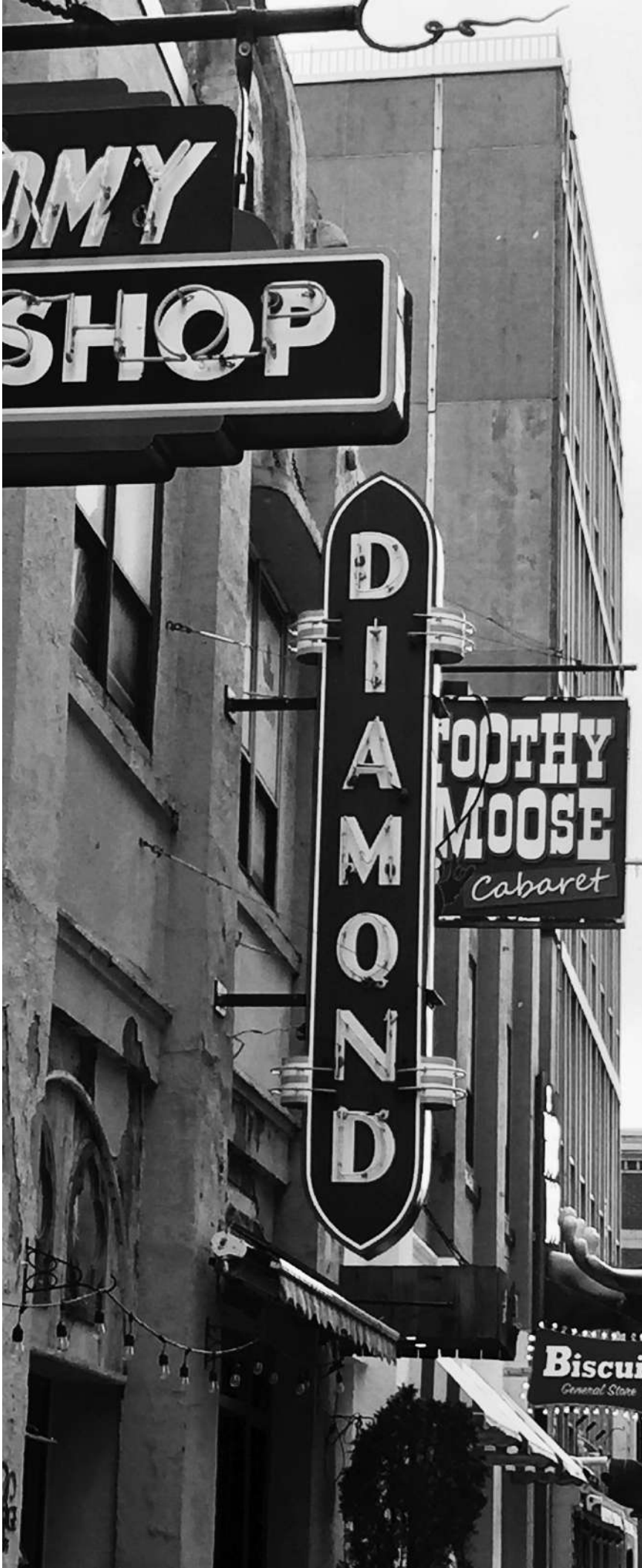
With their population of just 390,000, the Haligonians – with a rich history of street food bravados – have created Canada’s most enduring street foods and have wondrously managed to cluster them in the intersection of Blowers & Grafton.



BLOWERS & GRAFTON

HALIFAX  STREET FOOD

FOOD MENU



Sociables

Brothers Fried Pepperoni

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

Almost Famous Donair Nachos

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&G donair sauce. 18

Garlic Fingers

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&G donair sauce for dipping. 14.5

Extra: All Natural Bacon 3

Mini Lobster Rolls

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. 22

Fisherman’s Basket

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. 28

Mussel Bucket

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 your choice of a Moosehead Lager or White Wine butter sauce. Served with garlic loaf. 17

Fish Taco

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

Salad

B&G Seasonal Salad

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

Add:

- Garlic Butter Prawn Skewer. 7
- Crispy Skin Atlantic Salmon. 9
- Cajun Seared Haddock Loin. 5

Pizza Corner

Pictou County Combination

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

Brothers Pepperoni Pizza

This pizza is bold, beautiful and brotherly. Topped with Brothers Pepperoni and cheese. 20

Donair Pizza

Arguably saucier than Donald Trump. B&G Donair sauce topped with donair meat, onions, tomatoes, and drizzled with more of our B&G donair sauce. 23

Halifax Works

Like Halifax’s 3:30 am liquor law, this Pizza works. Brothers Pepperoni, beef, onions, green peppers and mushrooms. 24

The Kevin McCallister

A Home Alone classic, just cheese and sauce. Don’t be afraid to add any of your favourite toppings! 14.5

The Forager

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

Oh Canada!

This is our take on a Classic Canadian. Brothers Pepperoni, sautéed mushrooms, all natural bacon, topped with mozzarella and Canadian cheddar. 24

Poutinerie

Le Classique

Quebec’s gift to the world! This is the classic recipe. 10

Halifax Donair Poutine

Our OG Donair meat, onions, tomatoes cheese curds, gravy topped with B&G donair sauce. 16

Philly Cheesesteak Poutine

Alberta Wagyu, sautéed mushrooms, onions, green peppers, provolone sauce, cheese curds, and gravy. 18

Bacon Cheeseburger Poutine

House seasoned burger meat, tomatoes, green onions, bacon, gravy, cheddar, cheese curds, topped with avocado sriracha crema and chopped pickles. 17

Pictou County Poutine

Hot Brothers Pepperoni, green peppers, sautéed mushrooms, gravy and Pictou County Pizza sauce. 16

Hali Essentials

The OG Halifax Donair

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&G donair sauce. reg 10 large 13

Add: Side Fries or Chips 4
Extra: Mozza 3, Brothers Pepperoni 3

Clams & Chips

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 & tartar sauce. 21

Scallops & Chips

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, & grilled lemon. 21

Hali Cheesesteak Sandwich

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

The Salmwich

The only thing fresher than this salmon & 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

Fish N’ Chips

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. 18

Clam Po’ Boy

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. 17

Upgrade your side to
Poutine or B&G Seasonal Side Salad 3

Dessert

Blueberry Grunt Donuts

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 1.5 each