



EAST OF GRAFTON



bar snacks

PORK TACOS 12
Cilantro, onion, crème fraîche+ salsa verde

 OLIVES & PICKLES 6
Assorted house pickled vegetables and olives

SLIDERS 13
Buttermilk + valentina brine fried chicken, spicy
pickles + cilantro aioli on a potato bun

PATATAS BRAVAS 9
Spain's famous potato bar snack with tomato sauce +
garlic aioli

SPARE RIBS 14
Pork spare ribs with a housemade bourbon BBQ
sauce + crispy onions

WINGS 13
Spicy fermented hot sauce, scallions, sesame seeds,
habanero crème fraîche


MAC & CHEESE 8
Cheddar bacon mornay sauce, panko & parmesan

EOG's Damn Fancy Nachos

MEDITERRANEAN 17
Layers of cheddar, mozzarella + monterey jack, pickled peperoncini, artichokes, tomato, scallions, black bean dip,
habanero + lime sour cream

GAS STATION 17
Ground beef + black bean chili, sour cream and gooey melted cheddar poured tableside

appetizer

 LOCAL OYSTERS MP
Shucked, on their shells, mignonette,
lemon + horseradish

CAPE BRETON CHOWDER 14
Salmon, mussels, haddock, baby shrimp+ bannock
bread

WARM KALE + BROCCOLI SALAD 11
Aged manchego, truffled croutons + charred
lemon dressing

GOAT CHEESE TOAST 9
Focaccia, caramelized onion aioli, arugula salad with
sundried tomato, olives & fennel

 BEET POKE 13
Marinated beets, sushi rice, radish, macadamia nuts, sesame seeds + jalapeño ginger aioli

pastas + garlic bread

fresh pasta made in house daily

LOBSTER LINGUINE 17/27
Fresh lobster, charred tomato cream sauce, tarragon, grana padano

SPAGHETTINI 13/23
Herb ricotta, brown butter, concasse tomato+ parmesan



entrées

EOG BURGER 17/22
double smoked bacon, lettuce, charred scallion + dill pickle relish, cheddar cheese + grafton fancy sauce

FRIED CHICKEN 21
Confit thigh and drumstick, cheddar bacon mac +
cheese, creamy coleslaw

FISH + CHIPS 18
Potato + panko crusted haddock, celeriac remoulade,
charred scallion tartare sauce

SALMON 22
Crispy skin salmon, pistachio pesto, tomato & fennel
panzanella salad

CORNED BEEF SANDWICH 18
Guinness brined corned beef, fermented sauerkraut,
yellow mustard on lightly toasted bread

AAA ANGUS RESERVE STRIPLOIN 34
10oz, Truffle compound butter, smashed duck fat potatoes + garlic aioli

Chef Jeremy Beeton
Sous Chef Luc Hashey