

EAST OF GRAFTON

bar snacks

PORK TACOS 12

Cilantro, onion, crème fraîche+ salsa verde

PATATAS BRAVAS 9

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

SLIDERS 13

Dill pickle brined chicken thighs, creamy coleslaw, on a potato bun

OLIVES & PICKLES 6

Assorted house pickled vegetables and olives

WINGS 13

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

SPARE RIBS 14

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

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 + fresh horseradish

WARM KALE + BROCCOLI SALAD 11

Aged manchego, truffled croutons + charred lemon dressing

CAPE BRETON CHOWDER 14

Salmon, mussels, haddock, baby shrimp+ bannock bread

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

* BURGERS + SANDWICHES SERVED WITH CHOICE OF SALAD OR FRIES *

FISH + CHIPS 18

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

CORNED BEEF SANDWICH 18

Guinness brined corned beef, fermented sauerkraut, yellow mustard on lightly toasted bread

EOG BURGER 17/22

double smoked bacon, lettuce, charred scallion + dill pickle relish, cheddar cheese + grafton fancy sauce

NASHVILLE CHICKEN SANDWICH 16

Fried chicken thigh tossed in Dave's famous chicken sauce, with spicy dill pickle coleslaw

TAVERN BREAKFAST 13

Three fried eggs, double smoked bacon, hash browns+ buttered toast

OUR CHEF WILL HAPPILY ACCOMMODATE A GLUTEN FREE DIET WHEN POSSIBLE. PLEASE ASK YOUR SERVER

Chef Jeremy Beeton
Sous Chef Luc Hashey