


EAST OF GRAFTON



bar snacks

SUMMER 2020

FRIED BRUSSELS SPROUTS 12

Fermented garlic honey

SLIDERS 13

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

CARNITAS TACOS 12

Cilantro, onion, crème fraîche+ salsa
verde

WINGS 12

Jerk chicken, lime, scallion

EOG's Damn Fancy Nachos

Layers of cheddar, mozzarella + monterey jack, pickled pepperoncini,
artichokes, pico de gallo, scallions, hot sauce, black bean dip,
jalapeño sour cream 17

appetizer

FRIED CHICKEN BITES 12

Fried potato puffs, wild blueberry
gastrique, house pickles

POPCORN SHRIMP 14

Ginger sesame glaze

FATTOUSH SALAD 12

Kale, radicchio, tomato, radish,
onion, cucumber, sumac, za'atar
dressing

OYSTERS MP

On the half shell



entrées

FETTUCCHINI 15/23

Maple curry, braised chicken, butter
crumb, feta

FISH + CHIPS 18

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

NASHVILLE CHICKEN

SANDWICH 16

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

TAVERN STEAK 32

10oz PEI blue dot striploin, herb
butter + frites

EOG BURGER 17/22

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

GYUDON 19

Shaved beef and fried rice bowl, dashi,
roasted jalapeño, sautéed onion,
housemade finger chili sauce, egg yolk

Chef Jeremy Beeton
Sous Chef Luc Hashey