

# EAST OF GRAFTON

## bar snacks

WINTER 2020

### FRIED BRUSSELS SPROUTS 12

Fermented garlic honey, parm

### CARNITAS TACOS 12

Cilantro, onion, crème fraîche+ salsa verde

### SLIDERS 13

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

### WINGS 12

Gochujang honey, pickled finger chili,  
sesame seeds

## 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. 18

## appetizer

### CARPACCIO 14

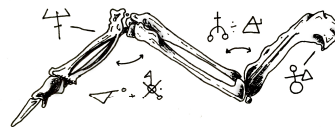
Beef, caper mustard vinaigrette, red  
onion, shaved cremini, shaved grana  
padano

### KALE "CAESER" 12

Kale, broccoli, lardons, anchovy oil,  
garlic + black pepper vinaigrette,  
asiago

### FLAT BREAD 14

Wine poached pear, brie, toasted  
walnuts, maple reduction



## entrées

### FISH + CHIPS 18

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

### CORNED BEEF & CABBAGE 19

Classic Nova Scotia boiled dinner  
with turnip, potato, parsley oil &  
house made biscuits

### NASHVILLE CHICKEN

### SANDWICH 16

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

### EOG BURGER 17/22

Single or double house ground patty,  
double smoked bacon, lettuce,  
charred scallion + dill pickle relish,  
cheddar cheese + grafton fancy sauce

### LASAGNA 18

Bolognese, house made ricotta,  
mozza, cheddar

### 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