



# EAST OF GRAFTON



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## bar snacks

TAKEOUT 2021

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### SLIDERS 13

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

### WINGS 12

1lb, 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 19

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## appetizer

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### KALE "CAESAR" 12

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

### FLAT BREAD 14

Wine poached pear, brie, toasted walnuts,  
maple reduction

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## entrées

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### 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

### EOG BURGER 17

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

### BAHN MI BURGER 17

Ground shrimp & pork patty, pickled daikon,  
carrots, cucumber, cilantro, hoisin + spicy  
mayo, Ace bun

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## desserts 10

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### GLAZED BROWNIE

Hazelnut crunch brownie, dark chocolate  
ganache + praline mousse

### CHEESECAKE

Traditional New York style, house made  
coulis, fresh berries

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## bubble deals

### BIG TICKET BOX 37

damn fancy nachos, deep fried pepperoni, wings, chicken bites, onion rings, sauces & dips

### RIB WEDNESDAY 1/2 RACK 16 / FULL 28

St. Louis style pork ribs, housemade BBQ sauce, dill pickle coleslaw & house cut fries. Only  
available on Wednesday's

**Chef Jeremy Beeton**  
**Sous Chef Luc Hashey**