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# EAST OF GRAFTON

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## bar snacks

TAKEOUT 2021

### 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

### KALE "CAESAR" 12

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

### FLAT BREAD 14

Wine poached pear, brie,  
toasted walnuts, maple  
reduction

### CARPACCIO 14

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

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## entrées

### LASAGNA 18

Bolognese, house made ricotta, mozza,  
cheddar

### FISH + CHIPS 18

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

### EOG BURGER 17

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

### NASHVILLE CHICKEN SANDWICH

16

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

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## desserts 10

### GLAZED BROWNIE

Hazelnut crunch brownie,  
dark chocolate ganache +  
praline mousse

### CHEESECAKE

Traditional New York style,  
house made coulis, fresh  
berries

### TRIPLE CHOCOLATE

### MOUSSE CAKE

Raspberry 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**