



EAST OF GRAFTON



bar snacks

WINTER 2021

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

for the table

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

BIG TICKET BOX

Damn fancy nachos, deep fried pepperoni, wings, chicken bites, onion rings + assortment of sauces 37

appetizer

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

STEAK FRITES 28

8oz Striploin, caramelized shallots & mushrooms, compound butter, frites

EOG BURGER 17/22

Single or double house ground patty, 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

BAHN MI BURGER 17

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

GYUDON 19

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

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