

EAST OF GRAFTON

bar snacks

CHICKEN SLIDERS 16

Buttermilk Valentina marinate, spicy pickles, cilantro aioli, red cabbage slaw

CARNITAS TACOS 15

Pork, pineapple salsa, jalapeño crème fraîche, cilantro, pickled red onion

MEXICAN FLAT BREAD 14

Grilled naan bread, corn, feta cheese, roasted red pepper, tomato, pickled red onion, cilantro aioli, jalapeño

EOG's Damn Fancy Nachos

Layers of shredded blended cheese, pickled peppers, artichokes, pickled red onions, taco bean dip, jalapeño sour cream, salsa bandera 19 (add ground beef for \$5)

appetizer

MUSHROOM BAO 15

Mushrooms, hoisin sambal sauce, pickled vegetables, cilantro, sesame seeds

WINGS 16

Gochujang honey, green onion, pickled chilis, sesame seeds

SEAFOOD CHOWDER 18

Cream broth, haddock, scallops, mussels, salmon, house biscuit

CALAMARI 16

Potato corn flour batter, lemon dill caper aioli

SALAD 14

Romaine, brussels sprouts, red cabbage, carrot, candied walnuts, dried cranberries, creamy apple cider vinaigrette

BAJA MED MUSSELS 16

Tomato, jalapeño, white wine, pumpkin seeds, cilantro, butter

entrées

FISH + CHIPS 19

Potato and panko crusted haddock, celeriac remoulade, lemon caper tartar sauce

MAC & CHEESE 18

Spinach, artichoke, goat cheese & asiago cream, herbed bread crumbs

EOG BURGER 19

Atlantic beef, bacon, lettuce, tomato, dill relish, cheddar cheese, fancy sauce

COTTAGE PIE 21

Ground beef, cream corn, peas, whipped garlic potato

CHICKEN SCHNITZEL 22

Panko herb crusted chicken, sundried tomato pesto, lemon roasted broccoli, garlic mashed potato

BEEF BRISKET & BRUSSELS 25

Red wine braised atlantic beef brisket, celeriac potato purée, jus

desserts

CHEESECAKE 11

Gluten free crumble, berry compote

CHOCOLATE BROWNIE 11

White and dark chocolate, raspberry coulis