



EAST OF GRAFTON



bar snacks

WINTER 2020

MARINATED OLIVES 6

Castelvetro

BAR NUTS 6

Assorted sweet & spicy nuts

WINGS 12

House made hot sauce, blue cheese, scallions

CARNITAS TACOS 12

Cilantro, onion, crème fraîche + salsa verde

FRIED BRUSSELS SPROUTS 12

Fermented garlic honey

PORK + CHIVE DUMPLINGS 14

Soy sesame sauce

SLIDERS 13

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

EOG's Damn Fancy Nachos

MEDITERRANEAN 2.0 17

Layers of cheddar, mozzarella + monterey jack, pickled peperoncini, artichokes, tomato, scallions, black bean dip, salsa emulsion, jalapeño sour cream

appetizer

WARM KALE + BROCCOLI SALAD 11

Aged manchego, truffled croutons + charred lemon dressing

CAPE BRETON CHOWDER 14

Salmon, mussels, haddock, baby shrimp + bannock bread

LOADED HUMMUS 16

Feta, tomato, kalamata olives, chickpeas, red onion, parsley, served with pita bread

ANTOJITOS 16

Pulled pork, cream cheese, corn purée, sour cream, pickled shallots

PORK BELLY 14

Chili glaze, pickles

SESAME SHRIMP 14

Popcorn shrimp, ginger sesame glaze

pastas + garlic bread

fresh pasta made in house daily

FETTUCINI 23

Maple curry, braised chicken, butter crumb

SPAGHETTINI 21

Red wine jus, wine braised shallots, cremini mushrooms, parmesan



entrées

MAPLE FRIED CHICKEN 18/24

Polenta, waffle croutons, maple glaze, two or three pieces

TAVERN STEAK 32

10oz PEI blue dot striploin, bearnaise + frites

FISH + CHIPS 18

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

RICE BOWL 18

White rice, striploin, housemade hot sauce, sour cream, mixed local vegetables

EOG BURGER 17/22

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

Chef Jeremy Beeton
Sous Chef Luc Hashey