



EAST OF GRAFTON



bar snacks

PORK TACOS 12

Cilantro, onion, crème fraîche+ salsa verde

WINGS 13

Spicy fermented hot sauce, scallions, sesame seeds, habanero crème fraîche

PATATAS BRAVAS 9

Spain's famous potato bar snack with tomato sauce + garlic aioli

SPARE RIBS 14

Pork spare ribs with a housemade bourbon BBQ sauce + crispy onions

OLIVES & PICKLES 6

Assorted house pickled vegetables and olives

SLIDERS 13

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

BRÄTWURST 14

Housemade sausage, fermented sauerkraut, grainy mustard on a freshly baked bun

MAC & CHEESE 8

Cheddar bacon mornay sauce, panko & parmesan

EOG's Damn Fancy Nachos

MEDITERRANEAN 17

Layers of cheddar, mozzarella + monterey jack, pickled peperoncini, artichokes, tomato, scallions, black bean dip, habanero + lime sour cream

GAS STATION 17

Ground beef + black bean chili, sour cream and gooey melted cheddar poured tableside

appetizer

LOCAL OYSTERS MP

Shucked, on their shells, mignonette, lemon + horseradish

GOAT CHEESE TOAST 9

Focaccia, caramelized onion aioli, arugula salad with sundried tomato, olives & fennel

BEET POKE 13

Marinated beets, sushi rice, radish, macadamia nuts, sesame seeds + jalapeño ginger aioli

WARM KALE + BROCCOLI SALAD 11

Aged manchego, truffled croutons + charred lemon dressing

CAPE BRETON CHOWDER 14

Salmon, mussels, haddock, baby shrimp+ bannock bread

pastas + garlic bread

fresh pasta made in house daily

LOBSTER LINGUINE 17/27

Fresh lobster, charred tomato cream sauce, tarragon, grana padano

AGNOLOTTI 13/23

Herb ricotta, brown butter, concasse tomato+ parmesan



entrées

AAA ANGUS RESERVE STRIPLOIN 34

10oz, Truffle compound butter, duck fat smashed potatoes + garlic aioli

FRIED CHICKEN 21

Confit thigh and drumstick, cheddar bacon mac + cheese, creamy coleslaw

SALMON 22

Crispy skin salmon, pistachio pesto, tomato & fennel panzanella salad

FISH + CHIPS 18

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

CORNED BEEF SANDWICH 18

Guinness brined corned beef, fermented sauerkraut, yellow mustard on lightly toasted bread

EOG BURGER 17/22

Single or double house ground patty, double smoked bacon, lettuce, charred scallion + dill pickle relish, cheddar cheese + grafton fancy sauce

OUR CHEF WILL HAPPILY ACCOMMODATE A GLUTEN FREE DIET WHEN POSSIBLE. PLEASE ASK YOUR SERVER

Chef Norm Samways