




EAST OF GRAFTON






bar snacks

PORK TACOS 12 Cilantro, onion + salsa verde	SLIDERS 13 Buttermilk + valentina brine fried chicken, spicy pickles + cilantro aioli on a potato bun
PATATAS BRAVAS 9 Spain's famous potato bar snack with tomato sauce + garlic aioli	 HOUSE PICKLES 6 Assorted pickled vegetables and olives
WINGS 13 Onion, garlic, ginger marinade, ponzu sauce, sesame	CALAMARI 12 Buttermilk marinade + banana pepper and cilantro dip

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
CORDERO 17 Derived from the classic pairing of lamb + mint, we've added goat + mozzarella cheese, caramelized onion, smoked bacon, ground lamb + mint tabbouleh
GAS STATION 17 Ground beef + black bean chili, gooey melted cheddar poured tableside...need I say more?

appetizer

 LOCAL OYSTERS MP Shucked, on their shells, mignonette, lemon + horseradish	 BEEF "CAESAR" CARPACCIO 12 Pepper crusted rare tenderloin, petite caesar + fried quail egg
MUSSELS 12 House made fresh chorizo, toasted bread	BRAISED PORK BELLY 13 Apple mostarda , fennel purée , radish
 BUDDHA BOWL 12/17 Zucchini noodles, roasted cauliflower, chickpeas, edamame, grape tomatoes, sesame ginger dressing	WARM KALE + BROCCOLI SALAD 11 Aged manchego, truffled croutons + charred lemon dressing

pastas + garlic bread

fresh pasta made in house daily
LINGUINE 12/21 Oyster mushrooms, pistachio pesto, Ciro's asiago, egg yolk
RAVIOLI 13/23 Braised pork, walnut, mustard cream, crispy sage



entrées

EOG BURGER 17/22	
Single or double house ground patty, oulton's bacon, lettuce, charred scallion + dill pickle relish, cheddar cheese + grafton fancy sauce, house cut fries	
FRIED CHICKEN 19	FISH + CHIPS 17
Bacon confit thigh and drumstick, jalapeño + aged white cheddar grits, chicken jus	Potato + panko crusted haddock, celeriac remoulade
SALMON POKÉ 25	LOBSTER CLUB 20
Sticky rice, ponzu aioli, macadamia, roe, jalapeño	Oulton's bacon, lemon + basil aioli, tomato chutney on toasted brioche, house cut fries
AAA ANGUS RESERVE STRIPLOIN 34	
10oz, Truffle compound butter, pommes kennedy, bone marrow ketchup	

Chef Matt Kelly

Sous Chef Norm Samways