



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

WINGS 13

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

GF OLIVES & PICKLES 6

Assorted house pickled vegetables and olives

PATATAS BRAVAS 9

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

CHICAGO FRANK 13

Housemade frankfurter, aged cheddar, sweet pickle relish, yellow 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

GF LOCAL OYSTERS MP

Shucked, on their shells, mignonette, lemon + horseradish

CAPE BRETON CHOWDER 14

Salmon, mussels, haddock, baby shrimp & bannock bread

CALAMARI 12

Buttermilk marinade + ginger and jalapeño dip

GF BEEF "CAESAR" CARPACCIO 12

Pepper crusted rare tenderloin, petite caesar + fried quail egg

GF 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

CACIO E PEPE 13/23

Truffle, arugula, grana padano, pecorino, black pepper

RAVIOLI 14/24

Beef cheek, cremini, puttanesca sauce, fried capers, pecorino



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 21

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

FISH + CHIPS 18

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

TOURTIÈRE 21

Classic Quebec style meat pie served with a pickled vegetable salad

GRAFTON GRILLED CHEESE 18

Smoked blue, applewood cheddar and double smoked bacon on toasted brioche

AAA ANGUS RESERVE STRIPLOIN 34

10oz, Truffle compound butter, pommes kennedy, garlic aioli

Chef Norm Samways