

EAST OF GRAFTON

bar snacks

WINTER 2020

BAR NUTS 6

Assorted sweet & spicy nuts

MARINATED OLIVES 6

Castelvetro

CARNITAS TACOS 12

Cilantro, onion, crème fraîche + salsa verde

WINGS 12

House made hot sauce, blue cheese, scallions

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

SESAME SHRIMP 14

Popcorn shrimp, ginger sesame glaze

PORK BELLY 14

Chili glaze, pickles

pastas + garlic bread

fresh pasta made in house daily

SPAGHETTINI 12

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

FETTUCINI 15

Maple curry, braised chicken, butter crumb



entrées

RICE BOWL 18

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

FISH + CHIPS 18

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

NASHVILLE CHICKEN SANDWICH 16

Fried chicken thigh tossed in Dave's famous chicken sauce, with spicy dill pickle coleslaw

EOG BURGER 17/22

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

TAVERN BREAKFAST 13

Three fried eggs, double smoked bacon, hash browns+ buttered toast

Chef Jeremy Beeton
Sous Chef Luc Hashey