

starters

- Oven Baked Olives
ricotta salata, thyme, garlic confit \$7
- Fried Roman Suppli
arborio, san marzano, mozzarella,
pecorino, fresh oregano \$11
- Crispy Brussels Sprouts
maple miso glaze, white sesame,
toasted nori \$11
- House Fermented Vegetables
green goddess, fresh dill \$9

share

- Pork Belly Bao Buns
szechuan cure, pickled veggies,
jalapeno & ginger soy sauce \$18

salads

- House Salad
young greens, seasonal produce,
whipped feta, sunflower,
pumpkin seed brittle & hibiscus
vinaigrette \$17
+ avocado \$2
+ chicken \$7
- 1/2 House Salad \$10
+ avocado \$2
+ chicken \$7
- Grilled Mary's Chicken Salad \$20
young greens, pickled apple,
toasted almonds, soft boiled egg,
avocado, roasted beets, blue
cheese & hibiscus vinaigrette

pizzas

- Margherita \$15
tomato sauce, fresh mozzarella,
basil, garlic & basil oil, maldon salt
- Bianca \$16
bechamel, fresh
mozzarella, grana padano,
pistachio oil, chili flake
- Pepperoni \$17
tomato sauce, mozzarella,
grana padano, chili flake
- Prosciutto & Persimmons \$18
bechamel, fontina, basil
- Portabello Mushroom \$17
taleggio, fresh mozzarella,
grana padano, crispy sage
- Calabrese Salami \$19
tomato sauce, fresh mozzarella,
lacinato kale, garlic confit,
chili honey
- Mediterranean \$18
arugula pesto, fresh mozzarella,
kalamata tapenade, red onion,
spinach, ricotta salata
- Spanish Anchovy \$19
bechamel, caramalized fennel,
grana padano, herbed feta, toasted
almonds, fresh herbs

entrees

- Spaghetti & Meatballs \$23
tomato sauce, garlic & basil oil,
grana padano

burger

- East End Cheese Burger \$16
100% grass fed beef, shredded
iceberg, onion, house sauce,
pickle, american cheese + fries
+ caramelized onions \$2
+ avocado \$2
+ blue cheese \$3 cheddar or swiss \$2
+ bacon \$3

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.