

S I N C E 2 0 1 1

EAST SIDE GRILL

fayetteville

CONTACT:

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LOCATION:

1838 N Crossover Road

Fayetteville, AR 72701



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ESG

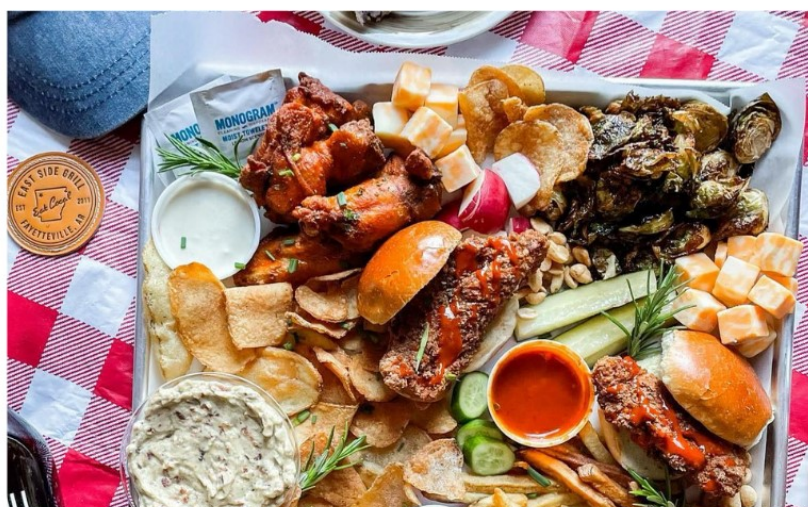
Fayetteville

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SINCE 2011

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EAST SIDE GRILL

— *fayetteville* —

STARTERS

CHICKEN SKILLET NACHOS **GFP**

double cheese, jalapeno, sour cream, pico | 12.5

CHEESE FRIES

bacon, pico, double cheese, ranch | 9.5

ESG BRUSSELS SPROUTS

crispy brussels, bacon marmalade,
soft poached egg, balsamic drizzle | 10.

NASHVILLE HOT CHICKEN SLIDERS

spicy ranch dip, house pickles | 11.

SMOKED WINGS

buffalo tossed, house pickles, spicy ranch | 14.5

HANDHELDS

SUB GLUTEN-FREE BUN +1.

CHEESEBURGER **GFP**

1/2 lb chargrilled patty, cheddar,
bacon, l.t.o.p, brioche bun, fries 13.

TURKEY + AVOCADO PANINI **GFP**

bacon, tomato, spinach, swiss,
aioli, fries | 12.5

KNIFE + FORK CHICKEN PARM SANDWICH **GFP**

house made marinara, fresh basil,
blistered mozzarella, fries | 14.

THE CUBANO **GFP**

roasted pork, ham, swiss, whole grain mustard,
house pickles, fries | 12.5

BIG DADDY EAST SIDE **GFP**

shaved sirloin, grilled onions, parmesan-crust
sourdough, american cheese,
au jus, fries | 15.5

SIDES

ALL 5.

GARLIC BROCCOLINI | HAND CUT FRIES
MAC & CHEESE | SAUTEED GREEN BEANS
SAUTEED ASPARAGUS | BRUSSELS SPROUTS
YUKON GOLD MASHED POTATOES

SALADS

BUTTER LETTUCE CAESAR* **GFP**

parm, croutons, house dressing, garlic, green olives **CHICKEN 15. | SHRIMP 16.**

THE HUNTER **GFP**

fried chicken, kale, brussels, apple, cranberries, croutons,
honey-dijon vinaigrette | 16.

THE ESG **GF**

grilled chicken, mixed greens, strawberries, oranges, cranberries, goat
cheese, balsamic dressing | 16.5

STEAK + CRISPY NOODLE **GFP**

mixed greens, mango, grape tomatoes, avocado, sesame seeds,
thai-peanut dressing | 18.5

FAVORITES

STEAK + CHEESE TORTELLINI

sherry-cream sauce, sun-dried tomatoes, arugula, parmesan | 19.

SMOKED MEATLOAF

wrapped in bacon, sautéed green beans,
yukon gold mash, crispy fried onions, bourbon glaze | 19.

SALMON & QUINOA BOWL **GFP**

quinoa & brown rice, greens, sesame seeds,
black beans, avocado, squash, thai aioli | 25.

MAKE IT VEGAN 15.

PALEO PLATE **GF**

sautéed veggies, house pesto, avocado, walnuts, herb oil

VEGETARIAN 15. | SEARED SALMON 25. | GRILLED CHICKEN 21.

SEARED PESTO SALMON **GF**

creamy asparagus risotto, arugula, basil-cream sauce | 25.

BACON-WRAPPED CHICKEN **GF**

stuffed with goat cheese, sun-dried tomato cream,
sautéed broccolini, yukon gold mash | 23.

www.esgfayetteville.com

Please note menu selections and prices are
subject to change.

GF - Gluten-Free

GFP - Gluten-Free Possible

*Consuming raw or undercooked meats, poultry, seafood, shell-
fish, or eggs may increase your risk of food borne illness.