

# First Press

---

## TASTE OF EDGEWILD

artisan cheese, salumi, dried fruit, nuts, lavash, crostini, tangy mustard 16.5

## NEW ORLEANS CAJUN SHRIMP

grilled baguette 13.5

## SMOKED CHICKEN WINGS

triple dry rubbed 10.5

## PISTACHIO HERBED GOAT CHEESE

herbs, pear-white wine syrup, crostini, lavash 11.5

## TRUFFLE FRIES

parmesan, fresh herbs, kalamata olive aioli 9.5

## DUCK TACOS

flour tortillas, duck breast, shaved brussel sprouts, jicama-poblano salsa, chipotle-dark cherry aioli 12.5

## LETTUCE WRAPS

chicken, water chestnuts, mushrooms, dark soy glaze 12.5

## PEI MUSSELS

white wine, roasted garlic, oven dried tomatoes, grilled baguette 12.5

## SOFT BAKED PRETZELS

tangy Guinness mustard and beer cheese sauce 9.5

## COCONUT SHRIMP

five crispy fried shrimp with cabbage and spiced apricot sauce 13.5

## TRIO OF HUMMUS

traditional garlic-tahini, white bean truffle, edamame soy-wasabi, grilled pita & fresh veggies 10.5

## SHRIMP MASA CAKE

grilled corn, poblano-jalapeño cream, tortilla strips 12.5

# Harrest Soups

---

## FOREST MUSHROOM & BRIE

shiitake, portobello, oyster mushrooms, french brie 5.5

## CHICKEN TORTILLA

grilled corn, chicken broth, tomato 5.5

## SMOKED CRAB CHOWDER

smoked crab, fire roasted corn, charred tomato cream 5.5

## SOUP OF THE MOMENT

chef's selection 5.5

# Fresh Greens

---

Salad toppers...

GRILLED CHICKEN \$4 -OR- GRILLED STEAK \$7 -OR- GRILLED SHRIMP \$4  
GRILLED SALMON \$5 -OR- SAUTEED SCALLOPS \$8 -OR- SEARED TUNA \$7

---

## HOUSE

mixed greens, tomato, red onion, parmesan, bleu cheese, sweet red wine vinaigrette 6.5

## CAESAR WEDGE

romaine, croutons, parmesan, creamy anchovy dressing 7.5

## GREEN APPLE CASHEW

field greens, goat cheese, onion, dried cherries, apple cider vinaigrette 7.5

## CRISPY BBQ CHICKEN RANCH

mixed greens, cheddar, red onion, bacon, buttermilk ranch 12.5

## THAI ROASTED PORK BELLY

field greens, carrots, red peppers, mint, basil, mango, avocado, crispy wontons, spicy thai vinaigrette 12.5

## ROASTED SALMON AND BEET

spinach, goat cheese, toasted pecans, tarragon vinaigrette 13.5

# Sandwiches

---

## BLACKENED FISH TACOS

tomatillo salsa, avocado-cilantro cream, shaved cabbage, flour tortillas 11.5

## BUFFALO CHICKEN SANDWICH

crispy chicken breast, buttermilk ranch, lettuce, tomato, bleu cheese, demi baguette 11.5

## BAKED ITALIAN

salami, turkey, pepperoni, prosciutto, swiss, provolone, mozzarella, lettuce, tomato, pepperoncini, red wine vinaigrette 12.5

## TRADITIONAL BURGER

American cheese, lettuce, tomato, red onion, pickle 10.5

## JAVELINA CHICKEN

white cheddar, chipotle-cumin aioli, roasted red peppers 11.5

## PORK BELLY BURNT ENDS

chipotle molasses bbq sauce, coleslaw 11.5

## CARAMEL APPLE SMOKED TURKEY

brie cheese, caramel apple butter 12.5

## NASHVILLE HOT CHICKEN

lettuce, pickles, chili aioli, demi baguette 11.5

## SMOKED PORK TACOS

corn & black bean salsa, shaved cabbage, cilantro-cumin aioli 10.5

## BLT&E

bacon, lettuce, tomato, pesto aioli, fried egg 10.5

## NEW ENGLAND SEAFOOD ROLL

crab, lobster, fish, onion, lettuce, lemon & celery aioli 13.5

# Main Plates

---

## DIJON CHICKEN

grilled chicken breast, chardonnay-dijon cream, garlic mashed potatoes, grilled asparagus 18.5

## EGGPLANT OTHELLO

manicotti style eggplant, ricotta, pesto, parmesan reggiano, rustic tomato sauce 15.5

## BISON MEATLOAF

pancetta, rosemary jus, whipped potatoes, roasted garlic haricot verts 19.5

## CREOLE PENNE

smoked shrimp, Andouille sausage, bacon, red peppers, poblanos, caramelized onions, Cajun cream 18.5

## BAKED RIGATONI

fontina, bechamel, prosciutto, arugula, herbed bread crumbs 16.5

## ITALIAN SAUSAGE ORECCHIETTE

arugula, broccolini, parmesan, red pepper flake broth 17.5

## SAUTÉED JUMBO SHRIMP

rosemary risotto, flash fried spinach 18.5

## BEEF TENDERLOIN TRIO

honey roasted mushrooms, bleu cheese butter, Dijon cream, garlic whipped potatoes, smoked gouda creamed spinach, pine nuts 28.5

## PORK VOLCANO

red wine braised pork, boursin smashed red potatoes, honey roasted carrot puree, crispy brussel sprouts, balsamic-tomato chutney 21.5

## CHICKEN PAILLARD

pounded thin, seared chicken breast, fresh spinach and arugula, garlic lemon dressing 17.5

## RIBEYE FILET

8 ounce or 12 ounce, sherry Havarti risotto, grilled broccolini, irish butter, black sea salt 26.5 / 31.5

## SEARED SCALLOPS

caramel apple glaze, pine nut orzo, roasted corn, arugula, spinach 24.5

## SALMON OSCAR

Atlantic salmon, grilled asparagus, garlic mashed potatoes, crab hollandaise 25.5

# Pizza

---

## SHRIMP & BACON

smoked shrimp, sugar cured bacon, roasted garlic oil, tomatoes, grilled corn, mozzarella, provolone 17.5

## ROASTED MUSHROOM

shiitake, portobello, oyster mushrooms, roasted garlic, goat cheese, provolone, mozzarella, fresh herbs 12.5

## THE MEAT

pepperoni, bacon, sausage, marinara, provolone, mozzarella 14.5

## MARGHERITA

basil pesto, tomatoes, fresh mozzarella 12.5