

First Press

TASTE OF EDGEWILD

artisan cheese, salumi, dried fruit, tangy mustard 16.5

PISTACHIO HERBED GOAT CHEESE

herbs, pear-white wine syrup, fresh veggies 11.5

PEI MUSSELS

white wine, roasted garlic, oven dried tomatoes 12.5

TRIO OF HUMMUS

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

SHRIMP MASA CAKE

grilled corn, poblano-jalapeño cream 12.5

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, parmesan, creamy anchovy dressing
7.5

GREEN APPLE CASHEW

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

THAI ROASTED PORK BELLY

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

ROASTED SALMON AND BEET

spinach, goat cheese, toasted pecans, tarragon
vinaigrette 13.5

Sandwiches

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

CARAMEL APPLE SMOKED TURKEY

brie cheese, caramel apple butter 12.5

BLT&E

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

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

SAUTÉED JUMBO SHRIMP

rosemary risotto, grilled asparagus 18.5

BEEF TENDERLOIN TRIO

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

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, jasmine rice, spinach 24.5

SALMON OSCAR

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