



Seasonal Autumn Menu



Plates Artfully Prepared with Select Ingredients | Requests Gladly Accepted

APPETIZERS

Oysters on The Half Shell 2.50ea
Orange Tarragon Cocktail Sauce,
White Balsamic Mignonette, Lemon Lavash

Crispy Fried Brussels Sprouts \$14
Bacon, Pickled Shallot, Caramelized Bourbon
Glaze, Parmesan

BBQ Spice House Chips \$6/\$11
House Made Chipotle Dip

Candied Bacon and Apple Flatbread \$15
Caramelized Onions and Fennel, Arugula,
Granny Smith Apples, House 4 Cheese Blend,
Sherry Vinaigrette

Bavarian Pretzel Sticks \$8
Beer Cheese,
Sweet Hot Mustard

Chicken Wings 6/\$12 | 12/\$19
House Buffalo Sauce, Brown Sugar BBQ, Sweet
Chili, Garlic Parmesan, Hot Garlic Parmesan,
Dry BBQ Rub, Season Salt
Carrots, Celery, Ranch or Blue Cheese

Wild Mushroom Bruschetta \$16
Herb Goat Cheese Spread, Petite Greens,
Grilled Garlic Butter Italian Bread,
Lemon Vinaigrette, Balsamic Glaze,
Olive Oil Powder

SOUP/ SALAD/ HANDHELDS

Choice of Side with Handhelds: Fries, Kettle Chips, Curly Fries, Waffle Fries, Coleslaw
\$2 upcharge for House Chips, Onion Rings, Fruit, Small Side Garden/ Caesar Salad

Soup du Jour \$7/\$11

French Onion Gratine \$11

Parsnip and Apple Bisque  \$8/\$11
Spiced Ginger Granola

Classic Caesar \$9/\$15
Romaine, Grape Tomato, Cucumber, Anchovy,
Crouton

House Garden Salad \$9/\$15
Mixed Greens, Tomato, Cucumber, Egg, Kalamata
Olive, Carrot, Crouton,
Choice of Dressing

Iceberg Wedge Salad \$13/\$16
Cucumber, Tomato, Bacon, Croutons, Egg, House
Made Blue Cheese Dressing

Pittsburgh Grilled Chicken Salad \$25
Mixed Greens, French Fries, Mozzarella and
Provolone Cheese, Tomato, Peppers, Carrots,
Cucumber, Egg, Kalamata Olive
Choice of Dressing

Poached Pear and Blue Cheese   \$14/\$18
Mixed Greens, Pickled Red Onion, Candied Pecans,
White Balsamic Vinaigrette

Roasted Beet Salad    \$14/\$18
Mixed Greens, Cucumber, Brandied Cherries,
Fennel, Toasted Pistachio, Grated Manchego,
Caramelized Onion Vinaigrette

Edgeworth Club Wrap \$16
Turkey, Ham, Bacon, Ranch Dressing, Smoked
Cheddar, Mixed Greens, Tomato, Crispy Onions,
Spinach Wrap

Ultimate Grilled Cheese \$16
5 Cheese Blend, Caramelized Onion,
Marinated Roasted Tomato, Bacon,
Mediterra Parmesan Peppercorn Bread

Hand Breaded Buffalo Chicken Sandwich \$16
Ranch, Aged White Cheddar, Lettuce, Tomato,
Buttered Bun

Steakhouse Bacon and Gouda Burger \$16
Lettuce, Tomato, Pickled Red Onion, Bacon Jam,
Garlic Aioli, Toasted Breadworks Bun
*Impossible Burger Option Upon Request

SALAD DRESSINGS

Ranch	Honey Mustard
Italian	Blue Cheese
Balsamic	Greek
White Balsamic	Raspberry

SALAD PROTEINS

Grilled Chicken	Tofu	\$10
\$10	Crispy Chicken	
Grilled Shrimp	\$13	\$11
Grilled Salmon	\$15	



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MAIN ENTREES

Beef Short Rib "Stroganoff" \$29

House Made Spaetzle, Braised Cabbage, Leeks, Roasted Mushroom Cream Sauce

8oz Angus Reserve Beef Tenderloin GF \$50

Honey Thyme Glazed Carrots and Parsips, Mashed Potatoes, Maitre d' Hotel Butter, House Steak Sauce

Chesapeake Style Crab Cakes \$29

Two 3oz. Crab Cakes, Garlic Butter Broccoli and Cauliflower, Fondant Yukon Potatoes, Citrus Remoulade

Baked Nordic Cod \$28

Garlic Butter Broccoli and Cauliflower, Lemon Aioli, Potato Chip Crumb, Fondant Yukon Potatoes

Roasted Airline Chicken Breast GF \$27

Cauliflower, Carrots, Beets, Mushrooms, Mashed Potato, Cranberry Chutney, Natural Jus

Pecan Crusted Salmon GF \$28

Braised French Green Lentils, Arugula, Bacon, Maple Aioli, Bourbon Butter Sauce

EC Steak Frite \$28

8oz Angus Reserve Sirloin Bavette, Truffle Parmesan Waffle Fries, Petite Greens Salad, Roasted Red Pepper Chimmi Churri Butter

Tempura Cauliflower Steak 🌱🍷 VG \$22

Vegetable Fried Rice, Tofu "Scrambled Eggs", Sweet Garlic Soy Glaze, Chopped Peanut

EDGEWORTH CLUB 1893 FEATURE

Bacon Wrapped Meatloaf \$18.93

Mashed Potatoes, Honey Thyme Glazed Carrots and Parsnips, BBQ Gravy, Crispy Onions

SIDES AND SUBSTITUTIONS

Waffle Fries \$6

French Fries/ Frites \$6

Curly Fries \$6

Onion Rings \$6

House Chips \$6

Vinegar Cole Slaw \$6

Petite Garden/ Caesar
Salad \$6

Honey Thyme Glazed
Carrots and Parsnips \$7

Braised Cabbage \$7

Braised Green Lentils \$7

Vegetable Fried Rice \$9

Roasted Mushrooms \$9

Mashed Potato \$6

Fondant Potatoes \$7

Baked Potato \$6

Garlic Butter Broccoli
and Cauliflower \$8