



Classics Summer Menu

Plates Artfully Prepared with Select Ingredients | Requests Gladly Accepted

APPETIZERS

BBQ Spice House Chips 6/11
House Made Chipotle Dip

Bavarian Pretzel Sticks 6.95
Beer Cheese,
Sweet Hot Mustard

Pepperoni Flatbread 12.95
Red Sauce, House 5 Cheese Blend

Fried Green Tomatoes 13.95
Pickled Watermelon Relish,
Balsamic Reduction, EVOO Powder,
Whipped Lemon Herb Ricotta

Chicken Wings 6/11.95 12/18.95
House Buffalo Sauce, Brown Sugar BBQ, Sweet
Chili, Garlic Parmesan, Hot Garlic Parmesan,
Dry BBQ Rub, Season Salt
Carrots, Celery, Ranch or Blue Cheese

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 6.95/10.95

French Onion Gratine 10.95

Classic Caesar 7.95/13.95
Romaine, Grape Tomato, Cucumber, Anchovy,
Crouton

House Garden Salad 8.95/15.95
Mixed Greens, Tomato, Cucumber, Egg, Kalamata
Olive, Carrot, Crouton,
Choice of Dressing

Ultimate Grilled Cheese 15.95
5 Cheese Blend, Caramelized Onion,
Marinated Roasted Tomato, Bacon,
Mediterra Parmesan Peppercorn Bread

Iceberg Wedge Salad 12.95/15.95
Cucumber, Tomato, Bacon, Croutons, Egg, House
Made Blue Cheese Dressing

Pittsburgh Grilled Chicken Salad 24.95
Mixed Greens, French Fries, Mozzarella and
Provolone Cheese, Tomato, Peppers, Carrots,
Cucumber, Egg, Kalamata Olive
Choice of Dressing

Edgeworth Club Wrap 14.95
Turkey, Ham, Bacon, Ranch Dressing, Smoked
Cheddar, Mixed Greens, Tomato, Crispy Onions,
Spinach Wrap

EC Lobster Roll 27.95
Lobster Claw & Leg Meat, Celery, Shallot,
Lemon Cream, Toasted Split-Top Bun

EDGEWORTH CLUB 1893 FEATURE

16oz Veal Porterhouse \$18.93
Redskin Mashed Potato, Green Beans Provencal, Sherry Mushroom Jus

MAIN ENTREES

Braised Short Rib of Beef **GF** **SR** 24.95
Redskin Mashed Potato, Swiss Chard
Marinated Heirloom Tomato,
Pistachio, Orange Gremolata, Natural Jus
**Nut Allergy

Handcut Angus Reserve Beef Tenderloin **GF**
6 oz. Petite Filet 44.95 | 9 oz. Filet 55.95
Redskin Mashed Potatoes,
Green Beans Provencal,
Maitre d' Hotel Butter, House Steak Sauce

Crispy Karuma Shrimp **GF** **SR** 25.95
Coconut Rice, Chili Garlic Broccolini, Scallion,
Candied Walnuts, Sauce Karuma
**Nut Allergy

Chesapeake Style Crab Cakes 28.95
Two 3oz. Crab Cakes, Lemon Garlic Spinach,
Wild Rice Pilaf, Citrus Remoulade

Virginia Spots 36.95
Wild Rice Pilaf, Lemon Garlic Spinach,
House Cocktail and Tartar Sauce, Lemon

SALAD DRESSINGS

Ranch
Italian
Balsamic
White Balsamic
Honey Mustard
Blue Cheese
Greek
Raspberry

SALAD PROTEINS

Grilled Chicken 9.95
Grilled Shrimp 12.95
Grilled Salmon 16.95
Tofu 9.95
Crispy Chicken 10.50

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



Seasonal Summer Menu

Plates Artfully Prepared with Select Ingredients | Requests Gladly Accepted

APPETIZERS

EC Crabcake Appetizer 19.95
Citrus Remoulade, Lemon

Roasted Red Pepper Hummus 13.95
Heirloom Tomato Bruschetta, Mozzarella
Pearls, Balsamic Glaze, Carrot, Celery,
Cucumber, Lavash

Vietnamese Shrimp Spring Rolls 12.95
Poached Shrimp, Carrots, Cucumber, Jalapeno,
Basil, Mint, Scallion, Sweet Thai Chili

Oysters on The Half Shell 1.95 ea
Orange Tarragon Cocktail Sauce, White
Balsamic Mignonette, Lemon, Lavash

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

Roasted Tomato Gazpacho 7.95/10.95

Heirloom Tomato Caprese 14.95/18.95
Marinated Tomatoes, Burrata Cheese, Arugula,
Herb Pistou, Balsamic Reduction

Watermelon Feta Salad 14.95 / 18.95
Mixed Greens, Arugula, Kalamata Olives,
Cucumber, Roasted Red Peppers, Red Onion,
Watermelon, Feta Cheese, Balsamic Dressing

Kimchi Burger 15.95
Lettuce, Tomato, Onion, House Made Kimchi,
Sriracha Aioli, Fried Egg, Choice of Cheese
Toasted Breadworks Bun
*Impossible Burger Option Upon Request

Hand Breaded Buffalo Chicken Sandwich
15.95
Ranch, Aged White Cheddar, Lettuce, Tomato,
Buttered Bun

MAIN ENTREES

OFF THE GRILL

Ask Your Server About Our Feature Meats and
Seasonal Fish Selection Prepared on the Chargrill.
All Off The Gril Items Will Come With a Petite
Greens Salad Dressed with Lemon Vinaigrette,
and a Choice of One Side

Feature Meats \$M/P
Chef's Paired Sauce

Seasonal Fish \$M/P
Chef's Paired Sauce

**Seared Angus Reserve
Sirloin Bavette** 28.95
Chiili Garlic Broccolini,
French Fries, Bearnaise,
Port Cherries

Chicken Orecchiette 24.95
Fennel, Peppadew Peppers,
Caramelized Onions, Wilted
Arugula, Parmesan Cheese,
Lemon Creme

**Chargrilled Citrus Fennel
Salmon** 26.95
Roasted Zucchini & Red
Peppers, Petite Greens,
Lemon Vinaigrette, EVOO
Powder, Citrus Fennel
Beurre Blanc

**Curry Braised Butternut
Squash** 21.95
Yellow Squash, Zucchini,
Butternut Squash, Red Peppers,
Onions, Coconut Rice, Toasted
Sesame Seeds, Petite Greens,
Lemon Vinaigrette, EVOO
Powder

SIDES AND SUBSTITUTIONS

Waffle Fries 5.95

French Fries/ Frites 5.95

Curly Fries 5.95

Onion Rings 5.95

House Chips 5.95

Vinegar Cole Slaw 5.95

**Petite Garden/ Caesar
Salad** 5.95

Chili Garlic Broccolini
8.95

Swiss Chard 6.95

Green Beans 6.95

Green Beans Provencal
7.95

**Marinated Heirloom
Tomato** 5.95

Roasted Mushrooms
7.95

Redskin Mashed Potato
5.95

Coconut Rice 8.95

Wild Rice Pilaf 6.95

**Sauteed Lemon Garlic
Spinach** 6.95

**Roasted Zucchini & Red
Peppers** 7.95

Buttered Broccoli 7.95