



Seasonal Winter Menu



APPETIZERS

OYSTERS ON THE HALF SHELL 2.50 ea
orange tarragon cocktail sauce,
white balsamic mignonette, lemon, lavash

ROASTED GARLIC & ARTICHOKE HUMMUS 14
cucumber, peppers, carrots, celery,
kalamata olives, grilled naan bread

BBQ SPICE HOUSE CHIPS 6/11
house made chipotle dip

CRISPY FRIED MAC & CHEESE 15
vodka sauce, parmesan

NASHVILLE HOT CHICKEN SLIDERS 13
vinegar slaw, roasted garlic crema,
buttermilk biscuit

BAVARIAN PRETZEL STICKS 8
beer cheese, sweet hot mustard

CHICKEN WINGS 6/12 | 12/19
Choice of: house buffalo sauce,
brown sugar bbq, sweet chili, garlic
parmesan, hot garlic parmesan, dry bbq rub,
season salt
-served with carrots, celery, ranch or blue
cheese

SOUP/ SALAD/ HANDHELDS

Choice of: fries, kettle chips, curly fries, waffle fries, coleslaw
\$2 upcharge for house chips, onion rings, fruit, small side house or caesar salad

SOUP DU JOUR 7/11

FRENCH ONION GRATINE 11

WINTER SQUASH & LENTIL  8/11
scallion, crush red chili flake




BLACKENED SHRIMP & LEMON ORZO 25
mixed greens, roasted zucchini, yellow squash,
peppers, red onion, grape tomato, cucumber,
crumbled feta, choice of dressing

CLASSIC CAESAR 9/15
romaine, grape tomato, cucumber, anchovy,
crouton

HOUSE GARDEN SALAD 9/15
mixed greens, tomato, cucumber, egg, kalamata,
carrot, crouton, choice of dressing

PITTSBURGH GRILLED CHICKEN SALAD 25
mixed greens, french fries, mozzarella, provolone,
tomato, peppers, carrots, cucumber, egg, kalamata,
choice of dressing

EDGEWORTH COBB  17/21
mixed greens, tomato, cucumber, egg, red onion,
black olive, blue cheese, bacon, avocado,
choice of dressing

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, smoked cheddar, mixed
greens, tomato, crispy onions, ranch dressing,
spinach wrap

BACON, ARUGULA, TOMATO SANDWICH 16
maple aioli, garlic herb marinated tomato,
breadworks sourdough

CAJUN GRILLED CHICKEN SANDWICH 16
creole aioli, provolone, lettuce, tomato,
buttered bun

ROASTED MUSHROOM & BRIE BURGER 16
lettuce, smoked tomato jam, pickled red onion,
garlic aioli, buttered bun
*Impossible Burger upon request +3

SALAD DRESSINGS

RANCH
ITALIAN
BALSAMIC
WHITE BALSAMIC

HONEY MUSTARD
BLUE CHEESE
GREEK
RASPBERRY

SALAD PROTEINS

GRILLED CHICKEN 10
NASHVILLE CHICKEN 11
GRILLED SHRIMP 13

GRILLED SALMON 16
TOFU 10
SIRLOIN BAVETTE 21





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MAIN ENTREES

BEEF SHORT RIB "STROGANOFF" 31
house made spaetzle, braised cabbage, leeks, roasted mushroom cream sauce

8oz ANGUS RESERVE BEEF TENDERLOIN  52
honey thyme glazed carrots and parsnips, mashed potatoes, maitre d' hotel butter, steak sauce




BRAISED PORK VOLCANO SHANK 29
sweet potato dauphinoise, melted gouda, swiss chard, roasted apple hunters sauce

BAKED ALASKAN COD 28
garlic butter broccoli, cauliflower, lemon aioli, potato chip crumb, fondant potatoes

CHESEAPEAKE STYLE CRAB CAKES 32
two 3oz. crab cakes, garlic butter broccoli and cauliflower, fondant yukon potatoes, citrus remoulade

GRILLED SUNDRIED TOMATO SALMON DIAVOLO 28
fettucini, braised fennel, sweet peppers, tomato, spinach, spicy sundried tomato cream, parmesan

EC STEAK FRITE 28
8oz angus reserve sirloin bavette, truffle parmesan waffle fries, petite greens salad, roasted red pepper chimmi churri butter

STUFFED ACORN SQUASH   VG  22
roasted mushroom ragout, quinoa, spinach, spiced almond florentine, petite arugula salad, orange vinaigrette, olive oil powder

BROCCOLI & CHEDDAR STUFFED CHICKEN BREAST 28
cheese, bacon, potato wedges, herb veloute

SIDE DISHES

WAFFLE FRIES 6

FRENCH FRIES/FRITES 6

CURLY FRIES 6

ONION RINGS 6

HOUSE CHIPS 6

VINEGAR COLE SLAW 6

PETITE HOUSE 6

CAESAR SALAD 6

**HONEY THYME GLAZED
CARROTS & PARSNIPS** 7

BRAISED CABBAGE 7

ROASTED MUSHROOMS 9

**GARLIC BUTTER BROCCOLI
& CAULIFLOWER** 8

WILTED GREENS 7

MASHED POTATOES 6

BAKED POTATO 6

nut allergy 

vegetarian 

gluten free 

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