



# 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 GF 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 ♀ GF 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 GF