

# edwins too

*Salon Menu*  
*April 8th - 10th, 2021*

Marinated Artichoke Salad *gf*  
*arugula, mackenzie goat cheese, bagna*  
*cauda*  
11

Breaded & Fried Sauder's Farm Egg  
*asparagus, beurre blanc*  
10

Sweet Garlic Panisse *vg*  
*garlic aioli, piparra peppers*  
9

Soup of Mushrooms with Apple *vg, gf*  
*cumin oil*  
8

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Poached Maine Lobster  
*caramelized endive,*  
*vanilla-brown butter*  
*vinaigrette*  
17

Eggplant Caponata *vg, gf*  
*olive tapenade, blood*  
*orange marmalade*  
14

Risotto *vg, gf*  
*fricassee of spring*  
*vegetables, morel*  
*mushrooms*  
15

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Joyce Farms Heritage Red Chicken *gf*  
*fricassee of spring vegetables, sweet garlic*  
*panisse, morel sauce*  
27

Roasted Dayboat Atlantic Halibut  
Persillade  
*caponata, tapenade, blood orange*  
*marmalade*  
24

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Turkish Lokma *vg*  
*pistachio*  
8

Roasted Rhubarb Almond Crisp  
*caramelized strawberries, rhubarb compote,*  
*fromage blanc ice cream*  
12

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*