

edwins too

eat well, do good.

brunch specialties

Herbed Sausage Gravy & Biscuit \$14.00
Edwins Bakery Buttermilk Biscuit, Mike's Maple, Fried Sage

Corned Beef Hash \$17.00
Twice Cooked Crispy Potatoes, Spicy Aioli, Caramelized Onion, Baby Spinach, Eggs Over Easy

Eggs Benedict \$16.00
Local honey ham *, poached egg, chive, hollandaise, english muffin
* Substitute House Cured Salmon +\$6

E2 Omelette \$15.00
Sausage, sweet onions, peppers, spinach, Adams Reserve cheddar, home fries

Brunch Burger & Fries \$18.00
Miller's Grass Fed Beef, Hokkido milk bun, Smoked Gouda, Tomato-Bacon Jam, Arugula, Sunny Egg

Shaker Square Breakfast \$15.00
Two eggs any style, twice cooked crispy potatoes, selection of choice from butcher and the baker + \$2 for sticky bun

Smoked Brisket Huevos Rancheros \$19.00
Guajillo & Bacon Black Beans, Roasted Pineapple, Salsa Roja, Sunny Side Up Eggs

Shrimp + Grits \$19.00
White cheddar grits, oven-dried tomatoes, house-cured bacon, scallions

Steak + Eggs \$24.00
Worcestershire Marinated Steak, Eggs Any Style, Twice Cooked Crispy Potatoes, Bearnaise

lighter fare

Marinated Shiitake Flatbread \$15.00
Roasted Shiitake & Sweet Onion, Arugula, Sunny Side Up Egg, Dijon Vinaigrette, Chili Oil, Ricotta Cheese

Grilled Caesar Salad \$12.00
Grilled Romaine, Garlic Crouton, Housemade Caesar Dressing
*Add House Cured Salmon +\$7

House Cured Gravlax Platter \$15.00
Everything Bagel, Scallion Cream Cheese, Shaved Red Onion, Sliced Egg, Capers

sweets

Waffle of The Week MP
Ask your server about our seasonal waffle offerings!

Apple Crisp French Toast \$15.00
Cinnamon Brioche, Baked Apples, Oat Crisp Topping, Vanilla Anglaise

sides

Twice Cooked Crispy Potatoes \$5
Sausage Gravy \$5
Two Eggs Any Style \$4
Small Batch OH Maple Syrup \$1

Fruit Cup \$5
White Cheddar Grits \$5
Guajillo & Bacon Black Beans \$6
House Cured Gravlax \$7

Libations

HOUSE COCKTAILS

- Mimosa / 8
- Irish Coffee / 8
- Bloody Mary / 9
- Peach Bellini / 9
- Orange-Ginger Old Fashioned / 10

BEER

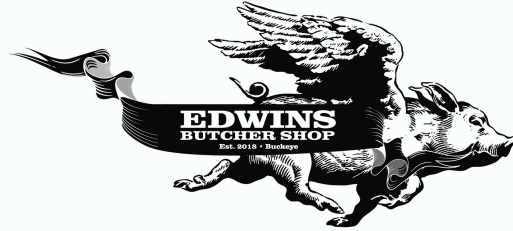
- Market Garden Shandy / 4
- Jolly Scholar "Cold Beer Here" / 5
- Heretic Chocolate Hazelnut Porter 16oz / 9
- Jolly Scholar "Aviator" IPA / 7
- Columbus "Bodhi" IPA / 7
- Bud Light, Yuengling / 4
- Reisdorff Kolsch 16oz / 6
- "Warming Hut Memoirs" Dessert Pastry Stout 16oz / 13
- Elysian "Night Owl" Pumpkin Ale / 6
- Bon Viv Assorted Seltzer / 5

FEATURED WINES

- DOCG Pinot Grigio, IT / 8
- VRAC Rose, FR / 7

BRUNCH BEVERAGES

- Drip Coffee / 3
- Soda + Iced Tea / 3
- Sparkling or Still Mineral Water / 4
- Cold-Pressed Orange Juice / 5
- Pineapple Juice, Cranberry Juice, Grapefruit Juice, Apple Juice / 4
- Guardian Cold Brew / 5



From the Butcher

House Slab Bacon	\$5.00
Turkey Sausage	\$4.00
Ohio Maple Sausage	\$4.00
Local Honey Ham	\$5.00



From the Baker

Fresh Baked Croissant	\$3.00
Blueberry Scone	\$3.00
Fruit or Cheese Danish	\$4.00
Cinnamon Pecan Sticky Bun	\$5.00
Buttermilk Biscuit	\$3.00
Everything Bagel + Cream Cheese	\$3.00