

# edwins too

eat well, do good.

## brunch specialties

**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

**Croque Monsieur** \$14.00

Classic French Ham + Cheese, Gruyere, Bechamel, Garlic Aioli, Crispy Potatoes  
Add Sunny Side Egg (Madame) +\$2

**E2 Omelette** \$15.00

Sausage, sweet onions, peppers, spinach, Adams Reserve cheddar, home fries

**Brunch Burger & Fries** \$18.00

Miller's Grass Fed Beef, Hokkoido 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** \$19.00

**Rancheros**

Guajillo & Bacon Black Beans, Roasted Pineapple, Salsa Roja, Sunny Side Up Eggs

**Herbed Sausage Gravy & Biscuit** \$14.00

Edwins Bakery Buttermilk Biscuit, Mike's Small-Batch Chardon, OH Maple Syrup

**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

**Classic 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!

**Strawberry Pie French Toast** \$15.00

Cinnamon Brioche, Honey Roasted Strawberries, 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  
Maple Old Fashioned / 11  
Mike's Maple, Roe & Co Irish Whiskey,  
Orange Bitters

### BEER

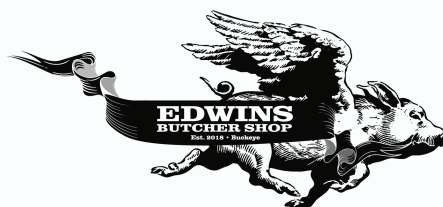
Market Garden Shandy / 4  
Heretic Chocolate Hazelnut  
Porter 16oz / 9  
Singlecut Double Dry Hopped IPA / 7  
Narragansett Lager 16oz / 6  
"Warming Hut Memoirs"  
Dessert Pastry Stout 16oz / 13  
Elysian "Night Owl" Pumpkin Ale / 6  
Bon Viv Assorted Seltzer / 5

### FEATURED WINES

VRAC White, FR / 7  
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