



# EDWINS BAKERY

EST. 2015

## BREAKFAST FAVORITES

### CLASSIC BREAKFAST\*

Two eggs any style, choice of pork sausage, turkey sausage or bacon, lyonnaise potatoes and toast

\$8.5

### CORNERED BEEF HASH\*

Two poached eggs, EDWINS butcher shop corned beef and toast

\$10

### STEAK & EGGS\*

Sirloin steak & two eggs any style, lyonnaise potatoes and toast

\$13

### BUILD YOUR OWN OMELETTE\*

3 eggs with your choice of vegetables (2) a meat, and a chesse with toast & lyonnaise potatoes

\$10

### CREPES (2)

Choice of ham and cheese, nutella, strawberries or cherries with cream cheese includes choice of sausage or bacon

\$10

### SAUSAGE BISCUITS & GRAVY

Lyonnaise potatoes

\$10

### EGG SANDWICH\*

Choice of bacon, smoked salmon, pork sausage or turkey sausage, and cheese choice of bread, & lyonnaise potatoes

\$8.5

### THE EDWINS OMELETTE\*

Chorizo, caramelized onions, roasted red pepper, Gruyère cheese, topped with spicy crème fraiche with toast & lyonnaise potatoes

\$12

### PANCAKES OR FRENCH TOAST

with maple syrup & choice of meat add pure maple syrup

\$10

\$3

## SIDES

### 1 EGG ANY STYLE

\$2

TOAST (white, wheat, multi-grain, rye)

\$1.5

LYONNAISE POTATOES

\$2

STONE GROUND GRITS

\$2

HOUSE MADE PORK SAUSAGE PATTY

\$2

HOUSE SMOKED BACON

\$3

TURKEY SAUSAGE PATTY

\$3

PANCAKE or FRENCH TOAST

\$2

PURE MAPLE SYRUP

\$3

SMOKED SALMON

\$4

## FRESH FROM THE BAKERY

CROISSANT

\$3

PAIN AU CHOCOLAT

\$4.25

ALMOND BAR

\$3.5

CRETZEL

\$3.25

PALMIER

\$3.5

SCONES (seasonal)

\$3.25

LEMON BAR

\$3.25

DANISH (apricot, raspberry and cheese, strawberry) \$3.25

## BEVERAGES

COFFEE

\$3

JUICE (orange, pineapple, apple, cranberry)

\$4

SODA (coke, diet coke, sprite, ginger ale, Dr. brown's, sprecher)

\$2

CAPPUCCINO

\$5

LATTE

\$5

ESPRESSO

\$5

AMERICANO

\$5

STASH TEA

\$5

earl grey, breakfast in paris, lemon ginger, green, chamomile, decaf english breakfast

HOT CHOCOLATE

\$4

ICED TEA

\$4

We use only cage-free Amish farmed eggs and house butchered meats.

\*May contain raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*





## LES VINS

### Sparkling

99 vines moscato  
La luca prosecco  
La luca rose  
Revetti massimo moscato  
Michel furdyna, brute,  
champagne

### Gls/Btl

5/20  
8  
8  
9/36  
40 btl

### Reds

T 3a { [ 1 malbec  
Dante cabernet-sauvignon  
Yount mill house cabernet-sauvignon  
Clos corrial seleccioÁ^âÁ} á  
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### Gls/Btl

6/24  
7/28  
12/48  
15/60  
1 3a

### Whites

Weinketter riesling  
Oak grove chardonay  
Chatteau promis  
Sauvignon blanc

### Gls/Btl

8/32  
7/28  
7/28

### Apertifs / Digestifs

Absinthe w/ water and sugar 11  
Pernod w/ water 9  
Lillet and soda 11  
Negroni 10  
Chartruese w/ tonic 7  
Romano sambuca 7

## LES COCKTAILS

Spiked Coffee 9  
Chocolate liquor, coffee, whipped  
cream, chocolate shavings

Sea Breeze 9  
Tito's vodka, grapefruit juice, simple  
syrup, cranberry juice

French 75 9  
Gin, lemon juice, simple syrup, prosecco

Bloody mary 9

Grand mimosa 10  
prosecco, orange juice, grand marnier

Peach Bellini 9  
Prosecco, peach puree

Paloma 11  
1800 tequilla, grapefurit, soda

Sparkling limoncello 11  
Lemon soda, prosecco, limoncello, mint

## PORTS

Barros ruby port 12  
Barro De vilar 10yr tawny port 16

“Every human being regardless of their past  
has the right to a fair and equal future.”

– Brandon E. Chrostowski

EAT WELL. DO GOOD.