



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 Eggs, Chive, Hollandaise, English Muffin
* + \$6 Substitute Cured Salmon

- Croque Monsieur** **\$14.00**
Classic French Ham + Cheese, Gruyere, Bechamel, Mustard Aioli, Crispy Potatoes
+\$2 Add Sunny Side Egg (Madame)

- E2 Omelette** **\$15.00**
Sausage, Sweet Onion, Pepper, Spinach, Cheddar Cheese, Crispy Potatoes

- Brunch Burger & Fries** **\$18.00**
Miller's Grass Fed Beef, Brioche Bun, Smoked Gouda, Tomato-Bacon Jam, Arugula, Sunny Egg

- Shaker Square Breakfast** **\$15.00**
Two Eggs, Potato Hash, Selection From The Butcher, Selection From The Baker (see reverse)
+ \$2 for sticky bun

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

- Wood Roasted Chili Adobo Pork Chop** **\$28.00**
Guajillo Braised Black Beans, Roasted Pineapple Puree

sides

- Twice Cooked Crispy Potatoes \$5
- Sausage Gravy \$5
- Sauder's Eggs Any Style (2) \$4
- Small Batch OH Maple Syrup \$1

- Biscuit & Gravy** **\$14.00**
Edwins Bakery Buttermilk Biscuit, Micro-Batch Chardon, OH Maple Syrup, Herbed Sausage Gravy

- Shrimp + Grits** **\$19.00**
Oven-dried Tomatoes, House-cured Bacon, Scallions, Anson Mills Heirloom White Grits, Cheddar Cheese

- Steak + Eggs** **MP**
Butcher's Cut Steak, Eggs Any Style, Twice Cooked Crispy Potatoes, Hollandaise

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**
Romaine, Garlic Crouton, Housemade Caesar Dressing + \$6 Add Chicken

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

sweets

- Waffle of The Week** **\$12.00**
Ask your server about our seasonal waffle offerings!

- Strawberry Pie French Toast** **\$15.00**
Cinnamon Brioche, Honey Roasted Strawberries, Vanilla Anglaise

- Lemon Souffle Pancakes** **\$14.00**
Mike's Maple Syrup, Blueberry Compote, Whipped Butter

- Fruit Cup \$5
- Guajillo & Bacon Black Beans \$6
- House Cured Gravlax \$7

Libations

HOUSE COCKTAILS

Mimosa, Peach Bellini / 9

Strawberry Rhubarb Moscow Mule / 10

+ \$2 Sub Kentucky Bourbon

Iced Irish Coffee /12

*12 Oz. Guardian Cold Brew Coffee, House
Roe & Co. Irish Whiskey Cream, Grand
Marnier, Espresso Powder*

Bloody Mary / 11

*Cucumber Basil Ketel One Vodka, Pope's
Bloody Mary Mix, Fresh Cracked Pepper +
Salt Rim*

Bloody Delicious / 13

*Szechuan Garlic Infused Bulleit Rye, House
Horseradish Spicy Bloody Mix, House Pickle*

Maple Old Fashioned / 13

*Small Batch Maple Syrup, Hickory Smoked
Rye Whisky, Steeped with Orange Peel &
Angostura Bitters*

B E E R

312 Lemon Shandy

or Strawberry Shandy / 7

Platform Pilsner / 6

Birds of Paradise Lime Ginger Cider / 7

Rhinegeist "Zappy" Hard Cider / 7

Octopus Queen Extra-Spicy Alcoholic
Ginger Beer / 7

Elysian IPA/ 6

Singlecut Double Dry Hopped IPA / 7

Narragansett Lager 16oz / 6

High Noon Pineapple / 6

3 Floyds Gumballhead Wheat / 7

FEATURED WINES

Toucas Vino Verde / 7gl / 30btl

Sevre & Maine Muscadet / 11gl / 44btl

Pierre Aquilaire Bordeaux Blanc,
Sauvignon + Semillon / 10 /40 btl

BRUNCH BEVERAGES

Drip Coffee / 3

Soda + Iced Tea / 3

Sweet Sun Tea / 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

Pastries are freshly baked each morning at our own Edwins Bakery and are sometimes subject to limited availability.