



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	\$16.00
Two Eggs, Potato Hash, Selection From The Butcher, Selection from the Baker +\$2 for Pecan 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	\$22.00
New York Strip 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, White Anchovy, 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 or Peach Bellini / 9

Ask About Our Seasonal Mimosa

Strawberry Rhubarb Moscow Mule / 10

Pumpkin Toddy / 12

Fresh Brewed Coffee, Cognac, Grand Marnier, Pumpkin Cream

Bloody Mary / 11

Tito's Vodka, Pope's Bloody Mary Mix, Fresh Cracked Pepper + Salt Rim

*Can Substitute Guajillo Pepper Vodka for a Spicy Bloody at No Cost

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

Whole Hog Pumpkin Ale / 7

Platform Pilsner / 6

Birds of Paradise Lime Ginger Cider / 7

Rhinegeist "Zappy" Hard Cider / 7

Octopus Queen Extra-Spicy Alcoholic

Ginger Beer / 7

Goose Island IPA / 6

Skullcrusher Scotch Ale / 7

High Noon Pineapple / 6

FEATURED WINES

Poquito Moscato 750ml / 22btl

COG Prosecco / 9 / 32btl

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

BRUNCH BEVERAGES

Drip Coffee / 3

Guardian Cold Brew Coffee / 5

Soda / 3

Sweet Sun Tea / 4

Orange Juice / 5

Pineapple Juice, Cranberry Juice,

Grapefruit Juice, Apple Juice / 4



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.