

EDWINS

B R A S S E R I E

HORS D'OEVERS

Escargot	13
Steak Tartar	14
Croquette de Jambon <i>potato & ham fritters</i>	9
Calamari Basquise <i>fried & tossed with garlic & red sauce</i>	13
Oysters Rockefeller (4 pieces)	12
Parisian Wings (10 pieces) <i>herb marinated & fried. choice of mild, hot or bbq</i>	10
Frog Legs <i>fried & saute in garlic, butter & parsley</i>	15
Cheese (cut tableside, per slice)	5
Mac n Cheese <i>ditalini pasta with fontina cheese</i>	8
Bacon Wrapped Lamb Chops <i>with maple mustard</i>	15
Charcuterie	15

SOUPS & SALADS

French Onion Soup	10
Soupe du Jour	9
Chopped Salad	10
Niçoise	12
Goat Cheese <i>with local greens</i>	12
Mixed Green Salad <i>with champagne hazelnut vinaigrette</i>	8

VEGAN

Ratatouille	12
Bahn Mi Burger <i>Marinated lion's mane mushroom, pickled carrot & daikon, cilantro, jalapeño, & spicy "aioli" on a French baguette.</i>	14
Squash Ravioli	18
Mushroom risotto	15

FRESH FROM THE SEA

Shrimp Cocktail	12
Oysters on the Half Shell (6)	15
Crab Salad	15
Lobster & Shrimp Roll	20
Crab Cakes	18
Caviar	MP

MAINS

Steak Frites	30
Moules Basquaise	23
Chicken Paillard <i>breaded & fried chicken breast with mashed potatoes</i>	22
Salmon, <i>beurre blanc, pomme puree & haricot vert</i>	24
Duck Confit <i>with mushroom risotto</i>	29
Beef Short Ribs <i>with truffled mash</i>	24
Coq au Vin	23
Shrimp Scampi <i>with linguine</i>	22
Burger Lyonnaise <i>grilled & served with caramelized onions, bacon, gruyere cheese & dijon mustard aioli</i>	14
Rueben <i>served with fries</i>	12

POUR LES ENFANTS

Duck Confit Poutine	10
Gruyère Fondue	10
Ham n Cheese Crepe	9
Chicken Tenders <i>chicken tenders & fries</i>	8

DESSERTS

Crème Brulee	8
Profiteroles	10
Chocolate Pyramid	12
Toffee Bread Pudding <i>with vanilla ice cream</i>	12
Bananas Foster	10
Cheese	5
Beignets	10
Sorbet	9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.