

EDWIN'S

B R A S S E R I E

HORS D'OEUVRES

Escargot	13
*Steak Tartar	14
Croquette de Jambon <i>potato & ham fritters</i>	9
Calamari Basquaise <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 & sautéed in garlic, butter & parsley</i>	15
Fromage (per slice)	5
Mac n Cheese <i>ditalini pasta with fontina cheese</i>	9
*Bacon Wrapped Lamb Chops <i>with maple mustard</i>	15
Charcuterie	15
Smoked Salmon <i>with arugula & balsamic vinaigrette</i>	12

SOUPS & SALADS

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

VEGAN

Ratatouille	12
Bahn Mi Burger <i>marinated mushrooms with pickled carrot & daikon, cilantro, jalapeño, & spicy "aioli" on a petite baguette</i>	14
Fresh Gnocchi <i>with basil pesto</i>	18
Mushroom Risotto	15

POUR LES ENFANTS

Duck Confit Poutine <i>duck confit, cheese curds & French fries</i>	10
Gruyère Fondue <i>with apples & bread</i>	10
Chicken Tenders	8

FRESH FROM THE SEA

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

MAINS

*Steak Frites <i>New York strip steak & French fries with sauce bearnaise</i>	33
Moules Basquaise <i>mussels cooked in white wine & peppers with French fries & spicy aioli</i>	24
Chicken Paillard <i>breaded & fried chicken breast with mashed potatoes</i>	23
*Roasted Salmon <i>beurre blanc, mashed potatoes & haricot vert</i>	24
Duck Confit <i>with mushroom risotto</i>	29
Beef Short Ribs <i>with truffled mashed potatoes</i>	25
Salmon Burger <i>with tomato, lettuce, caramelized onions, Gruyere cheese & Old Bay aioli</i>	16
Roasted Trout <i>pan fried with truffle beurre blanc mashed potatoes & green beans</i>	24
Boeuf Bourguignon	23
Shrimp Scampi <i>with linguine</i>	22
*Burger Lyonnaise <i>with caramelized onions, bacon, Gruyère cheese & Dijon mustard aioli</i>	15
Reuben <i>with French fries</i>	12

DESSERTS

Crème Brulee	9
Profiteroles	10
Chocolate Pyramid	12
Peach Bread Pudding <i>with blueberry ice cream</i>	12
Bananas Foster	10
Fromage (per slice)	5
Beignets	10
Sorbet	9
Vanilla Ice Cream <i>with creme de menthe</i>	6

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

“Alcohol is the anesthesia by which we endure the operation of life.” - George Bernard Shaw

DRAFT BEER

Miller Lite	4
Miller High Life	4
Guinness	7
White Rajah	7
3 Floyds Gumballhead	6
Fat Heads Sunshine Daydream	6
Kronenbourg 1664	7
Leinenkugel Summer Shandy	6

BOTTLES AND CANS

Dos Equis	5
Peroni	5
Suncruiser Iced Tea	8
High Life Pony	3
White Claw	5
Guinness N/A	7
Best Day Hazy N/A	6
Clausthauler Grapefruit (N/A)	6
E. Dupont Organic Cidre	12
Original Sin Apple	6
Miller Lite	4

WINE BY THE GLASS

SPARKLING

Valdo Processo, Brut, IT, NV	9
Creador Cava, SP, NV	7
Gruvi Sparkling Non-Alcoholic Wine	11
Montaribaldi Moscato d’Asti, IT, NV	9

WHITE WINE

Wither Hills Sauvignon Blanc, WA, 2023	9
EDWINS Sauvignon Blanc, FR, 2023	9
Alverdi Pinot Grigio, IT, 2023	8
Wildblumen Riesling, GR, 2022	8
William Kavney Chard, CA, 2023	10
Corvidae Mirth Unoaked Chardonnay, OR, 2024	10

RED WINE

Vignerons De Buxy, Pinot Noir, FR, 2022	12
Castello Sonnino, Chianti, IT, 2022	10
Almarada Malbec, Mendoza, AR, 2022	8
EDWINS Bordeaux, FR, 2018	10
El Coto Rioja, SP, 2022	10
Wonderwall PN, OR, 2023	9
Broadbent Cabernet, CA, 2023	10
Bonny Doon Red Blend, CA, 2022	9

OLD SCHOOL CLASSICS \$9

Old Fashioned	
bottled in bond bourbon,	
turbinado sugar syrup, bitters	
Manhattan	
rye whiskey, sweet vermouth, bitters	
Margarita	
tequila, lime, agave, triple sec, salt	
Rusty Nail	
scotch, drambuie, orange bitters	
Dark and Stormy	
dark rum, ginger beer, lime	



RETRO REVIVAL COCKTAILS \$10

Bourbon Sour	
bourbon, house sour, orange bitters	
Lemon Drop	
vodka, lemon, sugar rim	
Singapore Sling	
gin, heering cherry liqueur, benedictine,	
cointreau, pineapple, lime, grenadine, angostura	
Black Manhattan	
rye, amaro averna, black walnut bitters	
Japanese Slipper	
midori, chateau aloe liquor, triple sec, lime	
Strawberry Daiquiri	
white rum, lime, strawberry	
Pina Colada	
coconut rum, coconut cream, pineapple, lime	
Paloma	
mezcal, grapefruit soda, lime, salt	

DRY DELIGHTS

Coke, Diet Coke, Sprite, Ginger Ale	3
Root Beer Float	8
Honolulu Mule	10
Fever Tree ginger beer, pineapple juice, lime	
Lyre’s Margarita	10
Lyre’s agave blanco NA spirit, mango, sour, salt	
Pina No-Lada	10
Lyre’s white cane NA spirit, coconut cream,	
pineapple	
Arnold Palmer	4
sweet tea, lemonade	
+/- Alcohol Removed	9
White, Rosé or Red Wine	

DESSERT SIPPERS

Quinta Do Noval 'Black' Ruby Port	7
Dow’s 10 Year Tawny	9
Chateau du Rolland, Sauternes 2015	11
Disaronno Amaretto	9
Frangelico	8
Fernet Branca	6
Mocha Martini	12
vanilla vodka, chocolate liqueur, espresso	
XO Espresso Martini	14
Patron XO, espresso, cream	
White Russian	10
vodka, Kahlua, cream	

Eat well. Do good. Brandon E. Chrostowski

Enjoy the perfect pairing—delicious flavors and the smooth sounds of **jazzNEO**, powered by **ideastream** public media. Design: Epstein Design Partners, Inc.