


















## STARTERS



- PARKER HOUSE ROLLS | Whipped honey butter 10 
- NANA'S MEATBALLS | Signature beef blend, chili apricot sauce, red potato mash 14 
- TEMPURA SHALLOTS | Black garlic aioli 12   
- BAKED TRUFFLE CHEESE SPREAD | Toasted baguette 14 
- COAL FIRED WINGS | Memphis rub, gorgonzola cheese dressing 15 
- PIGS IN A BLANKET | Wagyu link, puff pastry, saffron hot honey, everything bagel spice 15
- COLOSSAL COCKTAIL SHRIMP | Housemade cocktail sauce, dijonnaise, petite greens 19  

## SALADS


- HOUSE | Petite greens, candied walnut, dried figs, goat cheese, sherry vinaigrette 12    
- CAESAR | Padano crouton, American grana, romaine lettuce, Caesar dressing 12
- WEDGE | Bacon, tomato, dill, hard-boiled egg, gorgonzola cheese dressing 12 
- CHOP | Grilled cabbage, radish, carrot, hard boiled egg, Door County cherry vinaigrette, creamy herb dressing 14   

## MAINS


## FRIED CONFIT CHICKEN

smoked potato salad 28  



## FILET MIGNON

8 oz, coal-fired, herb baste, drawn butter, braised mushrooms, asparagus 58\* 




## CACIO E PEPE

American grana, white wine, truffle cream, thyme, lemon, peppercorn, house made straccetti 24 



## SALMON

Coal-fired, Memphis rub, yuzu caviar sauce, petite greens 28  

## CAULIFLOWER "STEAK"

Pickled golden raisins, poblano pepper aioli, black lentils, petite greens, curry vinaigrette 22   



## SCALLOPS

Charred allium spread, rice cakes, mushrooms, radishes 36\*  

## BISON BURGER

onion and bacon jam, pickled red onion, creamy herb dressing  
choice of greens or fries 20\*


## RISOTTO

Coal roasted corn, poblano peppers, pickled Fresno chiles, grana 24  


## DUCK RAGU

Herb ash pappardelle, spring peas, grana 32


## BONE IN RIBEYE

20 oz, herb baste, roasted shallots, bordelaise sauce 65 



## DUROC PORK CHOP

Coal-fired, white cheddar grits, brussels, radicchio, Door County cherry jus 32\* 








## BEEF SHORT RIB

24 hour roasted, coal-fired, yukon potato mash, rosemary demi glaze 38 

## WHOLE BRANZINO

Coal-fired, chive oil, lemon, thyme, yuzu, petite greens 36  

## SIDES

- MAC AND CHEESE | Fresh pasta, mornay 11 
- MUSHROOM CASSEROLE | Béchamel, duck fat, mirepoix 12
- BAKED YUKON POTATO | Beef fat, white cheddar, sour cream, bacon, chives 11 
- TRUFFLE FRIES | Romano cheese, parsley, black garlic aioli 12 
- CARAMELIZED CAULIFLOWER | Garlic confit, lemon, rosemary, aleppo pepper 9   
- WHITE CHEDDAR GRITS | Duck cracklings, chive oil 12 
- FRENCH ONION GNOCCHI | Onion soup, gruyere, crostini 15

## THE EDISON

## COCKTAILS & WINE

### DINNER COCKTAILS

**GATHERING PLACE 13** | Cazadores Reposado, St. Germain, cucumber basil syrup, fresh lime juice, Bittercube Bolivar Bitters, basil leaf and dehydrated lime wheel garnish

**BERRY BLOSSOM BALLROOM SPRITZ 13** | Basil Hayden's Dark Rye, vanilla blueberry hibiscus syrup, Genepy, Campo Viejo Cava, blueberries and orange slice garnish

**BIRDS IN PARADISE 14** | Luxardo Maraschino Liqueur, Malfy gin, jasmine simple syrup, cherry syrup, fresh lemon juice

**BLACK DAHLIA 12** | Housemade black peppercorn vodka, fresh lemon juice, blackberry puree, simple syrup, mint

**THE GOOD LAND 12** | Elijah Craig Small Batch Bourbon, blood orange and ginger shrub, crystalized ginger and orange swath garnish

**RUBY HIGHBALL 13** | Elijah Craig Small Batch Bourbon, ginger turmeric syrup, fresh lemon juice, highball seltzer, Warres Ruby Port, mint leaf garnish

**YUZU SPRITZ 12** | Aperol, simple syrup, Untitled Art Yuzu Seltzer, lemon swath garnish

**THE EDISON OLD FASHIONED 15** | Larceny Small Batch Bourbon, Maker's Mark, Burnt Butterscotch Demerara, Bittercube Trinity & Blackstrap Bitters, orange essence

**LUNA AZAELEA 12** | House made peppercorn vodka, fresh orange juice, raspberry puree, simple syrup, Campo Viejo Cava

**SEASONAL SANGRIA 9**

### SPIRIT FREE

#### THE BRADFORD

Sans Junipre Gin, strawberry puree, fresh lime juice, simple syrup, dehydrated lime wheel and fresh strawberry half garnish 12

#### BUTTERSCOTCH ALEXANDER

Burnt Butterscotch Demerara, cacao nib, cubeb berry, cold brew coffee, heavy cream or non-dairy substitute, fresh grated nutmeg 8

#### UPSY-DAISY

Jalisco 55 spirit-free tequila, orange bell pepper syrup, lime juice, Disco Inferno Liquid Heat, ginger beer 12

#### CINNA-OAT ICED CHAI

Oregon Chai, oat milk, cinnamon syrup 8

### WINES BY THE GLASS

#### SPARKLING

**CUNE CAVA BRUT** *Penedez, Spain 12*  
Xarel-lo, Macabeo, Parellada

**GUSTAVE LORENTZ CREMENT D'ALSACE ROSE** *Alsace, France 18*  
Pinot Noir

**BERNARD REMY CARTE BLANCHE NV CHAMPAGNE** *Allemand, France 22*  
Pinot Noir, Chardonnay, Pinot Meunier

**PIERRE SPARR CREMANT D'ALSACE BRUT ROSE** *Alsace, France 15*  
Pinot Noir

**CANTAGRILLOS NV BRUT, GIL FAMILY ESTATES** *Zamora, Spain 12*  
Malvasia

#### RED

**DELILLE CELLARS METIER** *Columbia Valley, Washington 15*  
Cabernet Sauvignon

**KEN WRIGHT CELLARS** *Willamette Valley, Oregon 16*  
Pinot Noir

**DOMAINE PIAUGIER** *Cotes du Rhone, France 10*  
Grenache, Syrah, Carignan

**GOBELSBURG** *Niederösterreich, Austria 15*  
Zweigelt

**CAVALCHINA BARDOLINA** *Veneto, Italy 15*  
Valpolicella

**WOODENHEAD "REDWOOD RED" GUIDO VENTURI RANCH** *Mendocino County, California 14*  
Petite Sirah, Carignan, Charbono

**CLOS DU VAL** *Napa Valley, California 22*  
Cabernet Sauvignon

**POGGIOTONDO CHIANTI** *Tuscany, Italy 13*  
Sangiovese

**MUGA EL ANDEN DE LA ESTACION** *Rioja, Spain 12*  
Tempranillo, Garnacha Tinta

#### WHITE

**SANS LIEGE COTES DU COAST WHITE RHONE BLEND** *Paso Robles, California 16*  
Viognier, Marsanne, Grenache Blanc

**GERARD BERTRAND PICPOUL DE PINET AU 1618** *Languedoc, France 12*  
Picpoul

**OLIVER MORIN CONSTANCE** *Bourgogne Chitry, France 15*  
Chardonnay

**LAURENT MIQUEL SOLAS** *Aude IGP, France 12*  
Albarino

**GOBELSBURG GOBELSBURGER** *Kamptal, Austria 15*  
Grüner Veltiner

**TRIMBACH** *Alsace, France 14*  
Pinot Blanc

**IMMICH-BATTERIEBERG C.A.I** *Mosel, Germany 15*  
Riesling

**FORCHIR** *Friuli, Italy 10*  
Pinot Grigio

**FORAGER** *Sonoma County, California 12*  
Sauvignon Blanc

**MERRYVALE** *Napa Valley, California 18*  
Chardonnay

**STONELEIGH** *Marlborough, New Zealand 12*  
Sauvignon Blanc

#### ROSE

**MOULIN DE GASSAC** *Languedoc, France 9*  
Grenache, Carignan

**CHATEAU MIRAVAL COTES DE PROVENCE** *Provence, France 10*  
Cinsault, Grenache, Rolle, Syrah