

















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   
- ADD A PROTEIN | Chicken 6 | Grilled Shrimp (3) 9 | Salmon 12 | Steak 12

SANDWICHES






All sandwiches come with choice of petite green salad or fries

- BISON BURGER | 8 oz local bison burger, onion and bacon jam, pickled red onion, creamy herb dressing 20*
- FRIED CHICKEN | Sweet tea brined chicken thigh, Edison sauce, brioche bun, marinated cucumber 15
- SKIRT STEAK | Coal-Fired, sharp white cheddar, horseradish sauce, arugula, baguette 18*
- THE B.L.T. | Thick cut bacon, cream cheese mayo, lettuce, heirloom tomato, local sourdough 15
- GRILLED CHEESE | Fontina, brie, thyme, bacon, red onion jam, sourdough 15
- ALASKAN COD | Champagne batter, remoulade, lettuce, heirloom tomato, brioche bun 15



MAINS



- CACIO E PEPE**
American grana, white wine, truffle cream, thyme, lemon, peppercorn, house made straccetti 22 
- 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
- DUCK RAGU**
Herb ash pappardelle, spring peas, grana 32

SIDES

- MAC AND CHEESE | Fresh pasta, mornay 11 
- MUSHROOM CASSEROLE | Béchamel, duck fat, mirepoix 12
- TRUFFLE FRIES | Romano cheese, parsley, black garlic aioli 12 
- CARAMELIZED CAULIFLOWER | Garlic confit, lemon, rosemary, aleppo pepper 9   

THE EDISON

 Gluten Friendly  Vegetarian

 Dairy Free  May Contain Nuts or Seeds

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

20% gratuity will be added to all parties of 8 or more.

LUNCH 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, Warrens 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