








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    **N**
- CAESAR** | Padano crouton, American grana, romaine lettuce, Caesar dressing 12
- WEDGE** | Bacon, tomato, dill, hard-boiled egg, gorgonzola cheese dressing 12 
- BEET** | Dried cherry, goat cheese, pine nut crumble, petite greens, honey cider vinaigrette 13   **N**
- 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



- EDISON BURGER** | Double American cheese, Edison sauce, thick cut bacon, brioche bun, marinated cucumber 17*
- 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, housemade rigatoni 22 

SALMON

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






CAULIFLOWER "STEAK"   

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


LAMB RAGU


Pappardelle, rosemary, American grana 24

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

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

 Dairy Free

N May Contain Nuts or Seeds

LUNCH COCKTAILS

MARKET BELLINI 9

A rotating Bellini featuring house-made fruit puree, bitters, and Spanish Reserva Cava

MIMOSA 12

Fresh squeezed orange juice, Bittercube Orange Bitters, and Spanish Reserva Cava

BLOODY MARY 12

Choice of Wheatly vodka or Fords gin, housemade bloody mary mix, signature garnishes, served with a beer chaser

C & C ALEXANDER 12

Deau Cognac, Heirloom Espresso Martini Liqueur, cold brew coffee, crème de cacao, heavy cream or non-dairy substitute, Bittercube Chipotle Cacao Bitters, fresh grated nutmeg

YOU'RE NO DAISY 12

Cazadores Reposado Tequila, lime, orange bell pepper syrup, Disco Inferno Liquid Heat, ginger beer

SEASONAL SANGRIA 9

SPIRIT FREE

JUST A DASH 10

Sans Juniper Zero Proof Gin (Milwaukee, WI), lemon, honey syrup, orange blossom flower water, house seltzer

BUTTERSCOTCH ALEXANDER 8

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

UPSY-DAISY 8

Orange bell pepper syrup, lime juice, Disco Inferno Liquid Heat, ginger beer

WINES BY THE GLASS

SPARKLING

CUNE Catalonia, Penedez, Spain 12
Cava Brut, Blend | NV

GUSTAVE LORENTZ Alsace, France 18
Cremant Brut, Rose

BERNARD REMY Allemant, France 22
Carte Blanche, Champagne

TAVIGNANO II PESTIFERO Marche, Italy 15
Pet Nat

WHITE

GUARDIANS Republic of Georgia 10
Rkatsiteli

ROBERTSON Western Cape, South Africa 10
Gewürztraminer

OLIVER MORIN Chitry, France 15
Bourgogne Blanc, Chardonnay

RAMEY Sonoma Coast, California 18
Chardonnay

GOBELSBURG Kamptal, Austria 15
"Gobelsburger", Grüner Veltiner

TRIMBACH Alsace, France 14
Pinot Blanc

DOMAINE LABBE Savoie, France 10
"Abyes", Jacquere

FORCHIR Friuli, Italy 10
Pinot Grigio, "Lamis"

FORAGER Sonoma County, California 12
Sauvignon Blanc

RED

DELILLE Columbia Valley, Washington 15
"Metier" Cabernet Sauvignon

COLONIA LAS LIEBRES Argentina, Mendoza 12
Bonarda

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

GOBELSBURG Niederösterreich, Austria 15
Zweigelt

TORRE D'ORTI Valpolicella Veneto, Italy 15

LORELLE Willamette Valley, Oregon 16
Pinot Noir

YVES CUILLERON SAINT JOSEPH Cotes du Rhone, France 15
"Pierres Seches" Syrah

LA PAGE DE VIGNELAURE Aix-en-Provence, France 10
Chateau Vignelaure, Cabernet Sauvignon + Merlot Blend

ROSE

MOULIN DE GASSAC Languedoc, France 9
"Guilhem" Grenache, Carignan

COMMANDERIE DE LA BARGEMONE Coteaux d'Aix-er, France 13
Grenache