

322 N BROADWAY

The Edison

MILWAUKEE

BRUNCH

KITCHEN & COCKTAILS

STARTERS

NANA'S MEATBALLS | Signature beef blend, chili apricot sauce, mashed potato 14 ^{GF}

CRAB CAKE | Remoulade, petite greens 16 ^{DAIRY FREE}

BAKED TRUFFLE CHEESE SPREAD | Toasted baguette 14 ^V

COAL FIRED WINGS | Memphis rub, ranch soubise 15 ^{GF}

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 ^{DAIRY FREE}

SALADS

HOUSE | Petite greens, candied walnut, dried figs, goat cheese, sherry vinaigrette 13 ^V ^{GF} ^{DAIRY FREE} ^N

CAESAR | Padano crouton, American grana, romaine lettuce, Caesar dressing 12

CHOP | Bacon, tomato, dill, hard-boiled egg, ranch soubise 12 ^{GF}

ADD COAL FIRED PROTEIN | Chicken 6 | Shrimp (3) 9 | Ahi tuna 10 | Salmon 12 | Steak 12

MAINS

THE BENNY*

Shaved prime rib, caramelized onions, poached eggs, english muffin, horseradish sabayon, home fries 23

FRIED CHICKEN AND WAFFLES

Whipped maple honey butter, sweet tea brined chicken thigh, maple syrup 18

FRITTATA

Mushrooms, asparagus, petite greens, truffle oil, home fries 16 ^V ^{GF} ^{DAIRY FREE}

CRÈME FRAICHE PANCAKES

Lemon curd, powdered sugar, fresh berries, lemon zest 15 ^V

RICOTTA SCRAMBLED EGGS*

Sourdough toast, thick cut bacon, home fries, truffle butter 15

BISON BURGER*

Onion and bacon jam, pickled red onion, American cheese, creamy herb dressing, potato roll, choice of greens or fries 20

NASHVILLE HOT CHICKEN

Pickles, ranch soubise, potato roll, choice of greens or fries (available without the hot) 15

SKIRT STEAK*

Coal-Fired, sharp white cheddar, horseradish sauce, arugula, baguette, choice of greens or fries 18

THE B.L.T

Thick cut bacon, cream cheese mayo, lettuce, heirloom tomato, sourdough, choice of greens or fries 15

RISOTTO

Mushroom duxelles, grana, parsley 21 ^V ^{GF}

SHRIMP

Coal fired, white cheddar grits, chives, bacon jus 28 ^{GF}

SALMON*

Coal-fired, Memphis rub, yuzu caviar sauce, petite greens 28 ^{GF} ^{DAIRY FREE}

SIDES

MAC AND CHEESE | Wisconsin brandy cream sauce, house made pasta, breadcrumbs 10 ^V

THICK CUT BACON | Two slices 6 ^{GF} ^{DAIRY FREE}

TRUFFLE FRIES | Romano cheese, parsley, black garlic aioli 12 ^V

HOME FRIES | Black garlic aioli 6 ^V

WHITE CHEDDAR GRITS | Chive oil 12 ^{GF}

^V Vegetarian

^{DAIRY FREE} Dairy Free

^{GF} Gluten Friendly

^N May Contain Nuts or Seeds

Allergy Warning: menu items may be cross contaminated with animal products such as meat & dairy and or products that contain nuts or gluten.

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

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

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COCKTAILS & WINE

BRUNCH

COCKTAILS

MARKET BELLINI | Rotating Bellini featuring fresh fruit puree, bitters, and Campo Viejo Cava 9

MIMOSA | Fresh squeezed orange juice, Bittercube Orange Bitters, and Spanish Reserva Cava 12

C&C ALEXANDER | Moisans Cognac, Heirloom Espresso Martini Liqueur, Valentine cold brew coffee, creme de cacao, heavy cream or non-dairy substitute, Bittercube Chipotle Cacao Bitters, grated nutmeg 12

IRISH COFFEE | Valentine Cold Brew Coffee, Bushmills Irish Whiskey, sweet cream foam 12

SEASONAL AVIATION | Malfy Gin, Maraschino Luxardo Cherry Liqueur, Creme de Violet, ginger turmeric syrup, fresh lemon juice, pomegranate juice 14

SPICED PEAR SPRITZ | St. George Spiced Pear Liqueur, Aperol, prosecco float 10

SPIRIT FREE

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

CUCUMBER BASIL GIMLET | Sans Junipre, simple syrup, fresh lime juice 9

CINNA-OAT ICED CHAI | Oregon Chai, oat milk, cinnamon syrup 8

APPLE GINGER FIZZ | Apple cider, ginger simple syrup, cinnamon syrup, Top Note Ginger Beer, fresh lime juice 9

CAT'S PAJAMAS | Black peppercorn simple syrup, blackberry puree, fresh lemon juice 9

LEITZ EINS ZWEI ZERO NON-ALCOHOLIC | 12 Sparkling Rose | Sparkling Riesling | Pinot Noir

WINES BY THE GLASS

SPARKLING

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

SCHRAMSBERG MIRABELLE BRUT ROSE
California Chardonnay | Pinot Noir 18

BERNARD REMY CARTE BLANCHE NV
CHAMPAGNE Allemant, France
Pinot Noir | Chardonnay | Pinot Meunier 22

NINO FRANCO RUSTICO PROSECCO
Valdobbiadene, Italy Glera 15

DELILLE CELLARS METIER Columbia Valley,
Washington Cabernet Sauvignon 15

CLOS DU VAL Napa Valley, California 22
Cabernet Sauvignon

KEN WRIGHT CELLARS Willamette Valley, Oregon 16
Pinot Noir

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

POGGIOTONDO CHIANTI Tuscany, Italy 13
Sangiovese

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

GERARD BERTRAND TAUTAVEL HOMMAGE AUX
VIGNERONS Cotes du Roussillon Villages,
France Grenache 15

DOMAINE OLGA RAFFAULT LA FRAICH CHINON
Loire Valley, France Cabernet Franc 16

RUFFINO MODUS Tuscany, Italy 16
Sangiovese | Cabernet | Merlot

LOUIS JADOT CHABLIS Chablis, France 17
Chardonnay

BRAVIUM Russian River, California 15
Chardonnay

GOBELSBURG GOBELSBURGER
Kamptal, Austria Grüner Veltiner 15

TRIMBACH Alsace, France 15
Pinot Blanc

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

HUSCH Mendocino, California 12
Sauvignon Blanc

STONELEIGH Marlborough, New Zealand 12
Sauvignon Blanc

VILLA SANDI Veneto, Italy 10
Pinot Grigio

QUINTA DE AZEVEDO Vinho Verde, Portugal 10
Vinho Verde

MOULIN DE GASSAC Languedoc, France 9
Grenache | Carignan

DOMAINE MOULIN LA VIGUERIE Tavel, France 12
Grenache | Cinsault | Syrah

RED

WHITE

ROSE

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