

322 N BROADWAY


# The Edison

MILWAUKEE

LUNCH

KITCHEN & COCKTAILS

## STARTERS

**NANA'S MEATBALLS** | Signature beef blend, chili apricot sauce, mashed potato 14 

**CRAB CAKE** | Remoulade, petite greens 16 

**BAKED TRUFFLE CHEESE SPREAD** | Toasted baguette 14 

**COAL FIRED WINGS** | Memphis rub, ranch soubise 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 

## SOUP AND SALADS

**FRENCH ONION SOUP** | Gruyere cheese, crostini 13 

**HOUSE** | Petite greens, candied walnut, dried figs, goat cheese, sherry vinaigrette 13    **N**

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

**CHOP** | Bacon, tomato, dill, hard-boiled egg, ranch soubise 12 

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

## SANDWICHES

*All sandwiches come with choice of petite green salad or fries (truffles fries + 4)*


**BISON BURGER\*** | Onion and bacon jam, pickled red onion, American cheese, creamy herb dressing, potato roll 20

**NASHVILLE HOT CHICKEN** | Pickles, ranch soubise, potato roll *(available without the hot)* 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, sourdough 15

**GRILLED CHEESE** | Fontina, brie, thyme, bacon, red onion jam, sourdough 15

**AHI TUNA\*** | Coal fired, ponzu aioli, arugula, potato roll 16 

## MAINS

### CACIO E PEPE

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

### SALMON\*

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

### GNOCCHI

Rosemary, fontina cream, port wine reduction 19 

### BOLOGNESE

Signature beef blend, rigatoni, grana 19

## SIDES

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

**MUSHROOM CASSEROLE** | Bechamel, mirepoix 12 

**TRUFFLE FRIES** | Romano cheese, parsley, black garlic aioli 12 

**BROCCOLINI** | chimichurri, gremolata 11 

**WHITE CHEDDAR GRITS** | Chive oil 12 

 Vegetarian

 Dairy Free

 Gluten Friendly

**N** May Contain Nuts or Seeds

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

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

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

# COCKTAILS & WINE

## COCKTAILS

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

**GATHERING PLACE** | Cazadores Reposado, St. Germain, cucumber basil syrup, fresh lime juice, Bittercube Bolivar Bitters 14

**BLACK DAHLIA** | Housemade black peppercorn vodka, fresh lemon juice, blackberry puree, simple syrup, mint 14

**BRANDY SHRUB** | Dancing Goat Brandy, fresh lemon juice, sauvignon blanc, nutmeg 12

**KEEN JERRY** | J. Henry Rye, St. George Spiced Pear, Campari, cinnamon syrup, fresh lemon juice 15

**GIGGLE WATER** | Hendricks Grand Cabaret, Bittercube Bolivar Bitters, lavender syrup, honey, fresh lemon juice 14

**CRANBERRY FIZZ** | Cranberry infused Malfy Gin, Goodland Cherry Liqueur, Simple Syrup, fresh lime juice 13

**RUBY PIE** | Grand Marnier Orange Liqueur, Fruitful Rhubarb Liqueur, Sailor Jerry's Rum, cinnamon simple syrup, strawberry puree 14

**SEASONAL SANGRIA** | Cognac, cabernet sauvignon, triple sec, simple syrup, fresh lime juice, fresh orange juice 9

## 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

## WHITE

**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

## RED

## ROSE

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

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

*The Edison*