







STARTERS

- PARKER HOUSE ROLLS | Whipped honey butter 10 
- 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    
- 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

MAINS

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| <p>ROASTED CHICKEN
Finished over coal, carrots, smoked chicken jus 26 </p> <p>FILET MIGNON*
8 oz, coal-fired, herb baste, drawn butter, braised mushrooms, broccolini 58 </p> <p>CACIO E PEPE
American grana, white wine, truffle cream, thyme, lemon, peppercorn, house made strozzapreti 24 </p> <p>SALMON*
Coal-fired, Memphis rub, yuzu caviar sauce, petite greens 28  </p> <p>BISON BURGER*
Onion and bacon jam, pickled red onion, American cheese, creamy herb dressing, potato roll, choice of greens or fries 20</p> <p>GNOCCHI
Rosemary, fontina cream, port wine reduction 19 </p> | <p>RISOTTO
Mushroom duxelles, grana, parsley 21  </p> <p>BOLOGNESE
Signature beef blend, rigatoni, grana 19</p> <p>NEW YORK STRIP*
12 oz, coal fired, herb baste, roasted shallots, bordelaise sauce 48 </p> <p>DUROC PORK CHOP*
Coal-fired, white cheddar grits, Brussels sprouts, radicchio, Door County cherry jus 32 </p> <p>BEEF SHORT RIB
24 hour roasted, coal-fired, Yukon potato mash, rosemary demi glaze 38 </p> <p>AHI TUNA*
Coal fired, petite salad, ponzu aioli 28  </p> <p>SHRIMP
Coal fired, white cheddar grits, chives, bacon jus 28 </p> |
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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  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

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

ROSE

MOULIN DE GASSAC Languedoc, France 9
Grenache | Carignan

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

RED

The Edison