

The Edison

KITCHEN & COCKTAILS

STARTERS

- NANA’S MEATBALLS

| Signature beef blend, chili apricot sauce, Yukon mashed potato 14

GF
- TRUFFLE CHEESE STICKS

| Fontina, truffle powder, roasted tomato sugo 16

GF
- TUNA TARTARE

| Shoyu aioli, yuzu cucumber relish, wonton chip 24

DAIRY FREE
- TRUFFLE FRIES

| Parmesan, parsley, black garlic aioli 12
- PIGS IN A BLANKET

| Wagyu link, puff pastry, hot honey, everything bagel spice 15
- SHRIMP COCKTAIL

| Cocktail sauce, dijonnaise 18

GF

SALADS

(add a protein for an additional charge)

- HOUSE

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

GF

DAIRY FREE

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- CAESAR

| Croutons, parmesan, romaine lettuce, Caesar dressing 12
- BEET

| Roasted beets, smoked Brussels sprouts, shaved pistachio, curry dressing 12

GF

DAIRY FREE

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GF
- WEDGE

| Iceberg lettuce, cucumber, tomato, pickled red onion, bacon, hard-boiled egg, blue cheese dressing 12

GF

ADD COAL FIRED PROTEIN

Chicken 6 | Yellowfin Tuna* 12

Faroe Island Salmon* 12 | Flat Iron Steak* 14

MAINS

BUTCHER’S CUTS

- DUROC PORK CHOP*

Coal fired, cherry port wine reduction, carrot 34

GF
- RIBEYE*

Coal fired, 14 oz, melted shallot, seasonal vegetables 65

GF
- STEAK & TRUFFLE FRITES*

Flat iron steak, 8 oz, bone marrow butter, black garlic aioli 38
- BEEF SHORT RIB

Coal-fired, Yukon mashed potato, rosemary demi glace 38

GF
- FILET MEDALLIONS*

Coal-fired, Yukon mashed potatoes, charred carrots, brandy peppercorn sauce 52

GF
- MEAT LOAF

Smoked tomato glaze, celery root, green bean 28
- POULTRY & BURGERS
- ROASTED CHICKEN

Smoked Brussels sprouts, asparagus, sage brown butter sauce 26
- THE EDISON BURGER*

Two 1/4lb patties, smoked cheddar, bacon jam, dill pickles, black garlic aioli, brioche 18

SEAFOOD

- FAROE ISLAND SALMON*

Farro, meyer lemon vinaigrette 28
- BRANZINO

Coal fired, green beans, blistered tomato, beurre blanc 36

GF
- YELLOWFIN TUNA*

Fried rice cake, ponzu aioli, pickled cucumber, petite greens 34
- PASTA & VEGETARIAN

(add a protein for an additional charge)
- CACIO E PEPE

Butter, shallot, thyme, lemon, parmesan, pecorino, cracked pepper, house made strozzapreti 24
- RIGATONI

Broccolini, goat cheese, vodka cream 24

GF
- LOBSTER

Garlic cream, brown butter crumbs, herbs, bucatini 32

ADD COAL FIRED PROTEIN

Chicken 6

Faroe Island Salmon* 12

Flat Iron Steak* 14

Yellowfin Tuna* 12

- Vegetarian

GF

 Gluten Friendly

DAIRY FREE

 Dairy Free

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 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.

COCKTAILS



THE EDISON OLD FASHIONED | Larceny Small Batch Bourbon, Maker’s Mark, Burnt Butterscotch Demerara, Bittercube Trinity and Blackstrap Bitters, orange essence 16



BLACK DAHLIA | Aperol, St. George Spiced Pear Liqueur, Angostura bitters, cinnamon syrup, cranberry juice, prosecco 14



SPEAKEASY SPRITZ | St. Germain Elderflower Liqueur, Mar De Frades Sparkling Albarino, cucumber syrup, mint, lime juice 15



SAGE AGAINST THE MACHINE | Nosotros Blanco, sage agave, raspberry puree, blueberry syrup, lemon juice 15



APPLE BARREL NEGRONI | Koval Barrel Aged Gin, Campari, cinnamon infused Cocchi Di Torino sweet vermouth, apple cider, orange essence 15



CRANBERRY MULE | Diplomatico Mantuano, brown sugar syrup, cranberry juice, lime juice, ginger beer 14



JIM JAM | Basil Hayden’s Golden Rye, saffron hot honey, apricot preserves, lemon juice 14



SANGRIA | Cabernet, cognac, triple sec, simple syrup, lime juice, orange juice 13



HOUSE MANHATTAN | Rotating spirits, Cocchi Di Torino sweet vermouth, Angostura bitters, Luxardo cherry 22



RASPBERRY DELIGHT | Belvedere Organic Vodka, Mr. Black Coffee Liqueur, Chambord, Amaretto, simple syrup, fresh brewed Illy espresso 17

SPIRIT FREE



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



BUTTERSCOTCH ESPRESSO NOTINI | Fresh double shot espresso, heavy cream, brown butterscotch demerara, fresh grated nutmeg 10



UNDONE MOCKTAILS
Italian Aperitif | Smoky Paloma 12



HIDDEN ORCHARD | Pomegranate juice, peppercorn syrup, lime, mint 10



HONEY TRAP MULE | Apple cider, cinnamon syrup, lemon juice, ginger beer 12



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

WINES BY THE GLASS

SPARKLING

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

PIERRE SPARR BRUT ROSÉ
Alsace, France | Pinot Noir 15

LALUCA PROSECCO
Veneto, Italy | Glera 14

TAITTINGER BRUT CHAMPAGNE
Champagne, France | 375mL 55

WHITE

LOUIS JADOT CHABLIS
Chablis, France | Chardonnay 17

BRAVIUM
Russian River, California | Chardonnay 15

DRYLANDS
Marlborough, New Zealand | Sauvignon Blanc 12

RUTHERFORD HILL
Napa Valley, California | Sauvignon Blanc 14

MAN VINTNERS “ESSAY”
Western Cape, South Africa | Chenin Blanc, Viognier, Roussanne 12

TERLATO FAMILY VINEYARDS
Friuli, Italy | Pinot Grigio 12

DOMAINE NIERO A L’ORIGINE
Condrieu, France | Viognier 15

RED

HESS
Paso Robles, California | Cabernet Sauvignon 15

GRGICH HILLS CABERNET
Napa Valley, California | Cabernet Sauvignon 22

CHATEAU PEY LA TOUR
Bordeaux, France | Merlot | Cabernet 14

KEN WRIGHT CELLARS
Willamette Valley, Oregon | Pinot Noir 16

ZAHA TOKO VINEYARD
Mendoza, Argentina | Malbec 15

SHATTER
Maury, France | Grenache 15

SQUARE NAIL
Napa Valley, California | Zinfandel 14

ROSE

MOULIN DE GASSAC
Languedoc, France | Grenache | Carignan 10

VIBERTI LA GEMELLA ROSATA
Piedmont, Italy | Nebbiolo 12