

The Edison

KITCHEN & COCKTAILS

STARTERS

- NANA’S MEATBALLS | Signature beef blend, chili apricot sauce, Yukon mashed potato 14

BAKED TRUFFLE CHEESE SPREAD | Baguette 14

MUSSELS\* | Highlife cream, beer nuts, crostini 14
- PIGS IN A BLANKET | Wagyu link, puff pastry, saffron hot honey, everything bagel spice 15

PARKER HOUSE ROLLS | Whipped honey butter 10

TRUFFLE FRIES | Parmesan, parsley, black garlic aioli 12

SALADS (add a protein for an additional charge)

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

CAESAR | Croutons, parmesan, romaine lettuce, Caesar dressing 12
- BEET | Roasted beets, smoked Brussels sprouts, shaved pistachio, curry dressing 12

SQUASH | Roasted squash, mustard greens, radicchio, pepitas, manchego, brown sugar vinaigrette 12

ADD COAL FIRED PROTEIN Chicken 6 | Yellowfin Tuna\* 12 | Faroe Island Salmon\* 12 | Hanger Steak\* 14

MAINS

BUTCHER’S CUTS

- DUROC PORK CHOP\*

Coal fired, au poivre, coal fired carrots 34
- WAGYU BAVETTE\*

Domestic wagyu, coal fired carrots, aligot, “E1” sauce 44
- RIBEYE\*

Coal fired, green beans, mushrooms, melted shallot 55
- STEAK FRITES\*

Hanger steak, bone marrow butter, truffle salt, black garlic aioli 36
- BEEF SHORT RIB

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

POULTRY & BURGERS

- ROASTED CHICKEN

Chicken sausage stuffed, squash, smoked Brussels sprouts, sage brown butter sauce 26
- THE EDISON BUTTER BURGER\*

Double patties, American cheese, house mayo, bone marrow butter, pickles, choice of fries or greens 22

SEAFOOD

- STEELHEAD TROUT\*

Coal-fired, duck fat hashbrown, vichyssoise, herbs 28
- FAROE ISLAND SALMON\*

Farro, meyer lemon vinaigrette 28
- YELLOWFIN TUNA\*

Creamy farro, calabrian chili vinaigrette, roasted pistachio 36
- LOBSTER BREAD PUDDING

Lobster, pain de mie, lobster sauce, herbs 35

PASTA & VEGETARIAN

(add a protein for an additional charge)

- CACIO E PEPE

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

Mushrooms, squash, Brussels sprouts, bucatini, cream sauce 24

ADD COAL FIRED PROTEIN Chicken 6 Faroe Island Salmon\* 12 Hanger Steak\* 14 Yellowfin Tuna\* 12

Vegetarian

Gluten Friendly

Dairy Free

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.

AN EDISON SIGNATURE

All bread produced locally by Rocket Baby Bakery

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 16

BLACK DAHLIA | Housemade black peppercorn vodka, fresh lemon juice, blackberry puree, simple syrup, mint 15

SAGE AGAINST THE MACHINE | Cazadores Reposado, sage agave, raspberry puree, blueberry syrup, fresh lemon juice 14

GRAPEFRUIT GRANDEUR | Grapefruit Sordin, triple sec, simple syrup, fresh lime and grapefruit juice 14

WHISPERS IN THE WARD | Benson’s Single Barrel Limousin Rye Orange Whiskey, orange zest syrup, pomegranate juice, fresh lemon juice 14

- OBSIDIAN FLAME | Benson’s Single Barrel Sazerac Rye, Luxardo Maraschino Liqueur, creme de cacao, luxardo cherry juice, Bittercube Vanilla Cherry Bark Bitters 14

BENSON’S BRANDY SWEET | Benson’s Single Barrel Dancing Goat Brandy, demerara, luxardo cherry, orange, angostura bitters 15

SEASONAL SANGRIA | Cabernet Sauvignon, Merlot, cognac, triple sec, simple syrup, fresh orange and lime juice 12

SPEAKEASY SPRITZ | Aperol, St. George Spiced Pear Liqueur, cinnamon syrup, cranberry juice, angostura bitters, prosecco 14

BOOMIN’ N’ BLOOMIN’ | Hendrick’s Grand Cabaret, lavender syrup, lemon, mint 13

SPIRIT FREE

- FLORIELLA | Seedlip Garden, hibiscus syrup, lavender syrup, orange essence 10

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

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

- HONEY TRAP MULE | Apple cider, cinnamon honey syrup, lemon juice, ginger beer 10

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

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

## WINES BY THE GLASS

SPARKLING

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

NINO FRANCO RUSTICO PROSECCO Valdobbiadene, Italy | Glera 16

GLORIA FERRER BLANC DE BLANCS, Sonoma, California | Chardonnay 12

PIERRE SPARR BRUT ROSE Alsace, France Pinot Noir 15

MAR DE FRADES Galicia, Spain | Albarino 16

WHITE

- LOUIS JADOT CHABLIS Chablis, France Chardonnay 17

BRAVIUM Russian River, California Chardonnay 15

ALBERT BICHOT BOURGOGNE ALIGOTE Burgundy, France 12

DRYLANDS Marlborough, New Zealand Sauvignon Blanc 12

DOURTHE NO.1 BLANC Bordeaux, France Sauvignon Blanc 12

BANFI LA PETTEGOLA Tuscany, Italy Vermentino 16

JACOB HEIMS STEEP SLOPE Mosel Saar Ruwer, Germany | Riesling 12

TERLATO FAMILY VINEYARDS Friuli, Italy Pinot Grigio 12

RED

- DELILLE CELLARS METIER Columbia Valley, Washington | Cabernet Sauvignon 15

GUNDLACH BUNDSCHU GUN BUN Sonoma, California | Cabernet Sauvignon 18

KEN WRIGHT CELLARS Willamette Valley, Oregon | Pinot Noir 16

SAN POLO RUBIO, Montalcino, Italy Sangiovese 14

ANDRE BRUNEL CUVÉE EST-OUEST, Cotes du Rhone, France | Grenache | Cinsault 11

DOMAINE DUPEUBLE, Pere et Fils, Beaujolais, France, Gamay 14

RUFFINO MODUS, Tuscany, Italy Sangiovese | Cabernet | Merlot 16

CHATEAU PEY LA TOUR Bordeaux, France Merlot | Cabernet 14

ROSE

- MOULIN DE GASSAC Languedoc, France Grenache | Carignan 9

CHATEAU D’ESTOUBLON “ROSEBLOOD”, Provence, Italy | Grenache | Syrah | Cinsault | Rolle 14

