


The Edison

KITCHEN & COCKTAILS

STARTERS

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


TATER TOT POUTINE | Local cheese curds, beef jus 14

PARKER HOUSE ROLLS | Whipped honey butter 12

TRUFFLE FRIES | Parmesan, parsley, black garlic aioli 12

PIGS IN A BLANKET | Wagyu link, puff pastry, hot honey, everything bagel spice 15




TRUFFLE CHEESE STICKS | Fontina, truffle powder, roasted tomato sugo 16

SHRIMP COCKTAIL | Cocktail sauce, dijonaise 20 

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   


SNAP PEA | Asparagus, miso vinaigrette, pecorino 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, cherry port wine reduction, carrot 34 


RIBEYE*

Coal fired, 14 oz, green beans, mushrooms, melted shallot 65 

STEAK FRITES*

Hanger steak, 8 oz, bone marrow butter, truffle salt, black garlic aioli 36

BEEF SHORT RIB

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

KANSAS CITY STRIP*

Coal fired, 12 oz, bone-in, fingerling potato, fried onion and garlic, chimichurri, black garlic aioli 75

FILET MIGNON*

Coal fired, 8 oz, red wine butter sauce, seasonal vegetables 75 

POULTRY & BURGERS

ROASTED CHICKEN

Chicken sausage stuffed, Brussels sprouts, asparagus, rosemary 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


FAROE ISLAND SALMON*

Farro, meyer lemon vinaigrette 28


SWORDFISH

Creamy farro, Calabrian chili vinaigrette 34

BRANZINO

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

TUNA

Coal fired, ponzu aioli, petite salad 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

LOBSTER

Garlic cream, brown butter crumbs, herbs, bucatini 32

RIGATONI

Cured pork, Aleppo pepper, pecorino, roasted tomato sugo 26

ADD COAL FIRED PROTEIN

Chicken 6
Faroe Island Salmon* 12
Hanger Steak* 14
Yellowfin Tuna* 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.



BENSON'S

RESTAURANT GROUP

BENSONSRESTAURANTS.COM

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

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

A LAVA COLADA | Planteray 3 Star Rum, Ancho Reyes Chile Liqueur, dragonfruit puree, coconut cream, pineapple juice, lime juice 14

STRAWBERRY RHUBARB | Wheatley vodka, Fruitful Rhubarb Liqueur, Rishi iced tea, strawberry puree, lemon 14

ORANGE RYE SMASH | Benson's Single Barrel Limousin Rye, mandarin orange, orange bitters, mint, lemon 14

JIMMY JAM | Uncle Val's Restorative Gin, blueberry jam, basil syrup, lemon juice 14

PRICKLY PEAR MARGARITA | Nosotros Blanco, splash Nosotros Mezcal, prickly pear puree, triple sec, agave, lime juice, orange juice 15

GOLDEN OASIS | Hendrick's Oasium, triple sec, honey, grapefruit juice, lime juice 13

WHITE PEACH SANGRIA | Sauvignon Blanc, Mathilde Peche, elderflower liqueur, white peach puree, yuzu 12

SPIRIT FREE

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

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

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

SUMMER NIGHT'S BREEZE | Seedlip Garden, lavender syrup, fresh lemon juice, Leitz NA Pinot Noir float 12

UNDONE MOCKTAILS | Smoky Paloma | Italian Aperitif 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

MAR DE FRADES | Rias Baixas, Spain | Albarino 15

LALUCA PROSECCO | Veneto, Italy | Glera 14

TAITTINGER BRUT CHAMPAGNE | Champagne, France | 375mL 55

DELILLE CELLARS METIER | Columbia Valley, Washington | 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

SAN POLO RUBIO | Montalcino, Italy | Sangiovese 14

CERETTO "ROSSANA" DOLCETTO D'ALBA | Piedmont, Italy | Dolcetto 14

DELAUNAY TOURAINE ROUGE | Loire Valley, France | Gamay 12

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

BANFI LA PETTEGOLA | Tuscany, Italy | Vermentino 15

TERLATO FAMILY VINEYARDS | Friuli, Italy | Pinot Grigio 12

ARNALDO CAPRAI GRECANTE | Umbria, Italy | Grechetto 14

ROSE

MOULIN DE GASSAC | Languedoc, France | Grenache | Carignan 10

VIBERTI LA GEMELLA ROSATA | Piedmont, Italy | Nebbiolo 12

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