

The Edison

KITCHEN & COCKTAILS

STARTERS

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

TRUFFLE FRIES | Parmesan, parsley, black garlic aioli 12

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

PARKER HOUSE ROLLS | Whipped honey butter 12 

GRILLED BANANA BREAD | Caramel, pecan crumble 12  

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




TATER TOT POUTINE | Local cheese curds, beef jus 14



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 | Flat Iron* 14

SANDWICHES

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

FLAT IRON | Coal fired, blue cheese, caramelized onion, arugula, ciabatta 18

THE EDISON BUTTER BURGER* | American cheese, house mayo, bone marrow butter, pickles 18

EGG SAMMIE | Steamed egg patty, bacon, spicy mayo, cheesy hollandaise 15

TOASTY | Berkshire ham, dijon, mornay, gruyere, pain de mie 16 (Add fried egg 2)

THE B.L.T | Thick cut bacon, cream cheese mayo, lettuce, heirloom tomato, country white bread 15

BRUNCH PLATES

THE EDISON BREAKFAST | Ricotta scrambled eggs, bacon, home fries, country white toast 16

THE BENNY* | Shaved ribeye, caramelized onion, poached eggs, cheesy hollandaise, ciabatta 20

OMELET | Goat cheese, bacon, caramelized onion, country white toast, home fries 16

THICK CUT FRENCH TOAST | Maple syrup, honey butter, powdered sugar 14 

BELGIAN WAFFLE | Blueberry waffle, whipped lemon ricotta, maple syrup 14

STEAK AND EGG FRITES | 8 oz flat iron, scrambled eggs, bone marrow butter, truffle fries 30



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

 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.

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



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



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



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



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



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



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

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



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

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

RED

MIMOSAS

Available daily 11 AM - 3 PM

BOTTOMLESS MIMOSAS 30
1.5-hour time limit

MIMOSA OF THE WEEK 12
Ask your server about this week's featured mimosa

