

The Edison

KITCHEN & COCKTAILS

STARTERS

- NANA’S MEATBALLS

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

GF
- PARKER HOUSE ROLLS

| Whipped honey butter 12

⌵
- TRUFFLE CHEESE STICKS

| Fontina, truffle powder, roasted tomato sugo 16

⌵
- 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

N
- CAESAR

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

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

⌵

DAIRY FREE

N

GF
- WEDGE

| Iceberg lettuce, cucumber, tomato, pickled red onion, bacon, 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 34

GF
- FILET MEDALLIONS*

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

GF

POULTRY & BURGERS

- ROASTED CHICKEN

Chicken sausage stuffed, Brussels sprouts, asparagus, rosemary 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
- SWORDFISH

Creamy farro, Calabrian chili vinaigrette 34
- BRANZINO

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

GF
- YELLOWFIN TUNA*

Coal fired, ponzu aioli, petite salad 34

GF

DAIRY FREE

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

⌵
- 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
- N

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 Pêche, 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