

Edgewater Brunch Menu

11:30 – 3:30 Sunday 's

Bottomless Mimosas, Aperol Spritz & Bloody Marys \$18 Per Person Till 4:00

LOBSTER EGGS BENEDICT

Lobster, poached egg, english muffin topped with hollandaise 22

STEAK & EGGS

Open faced focaccia topped with sliced steak, caramelized onions, fried egg, melted provolone cheese and drizzled srracha aioli 17

BREAKFAST TOSTADA

Two fried tortillas topped with refried beans, avocado, fried eggs. Topped with crema & served with grilled chorizo 14

QUINOA SCRAMBLE

Srambled egg whites with quinoa, spinach, roasted grape tomatoes. Topped with avocado & ricotta salata 15

FRITTATA

Eggs, meatball, sausage, roasted potatoes, scallion, roasted red peppers, mozzarella, ricotta & parmesan. Drizzled with sriracha aioli & served with crisp focaccia wedges 15

QUICHE LORRAINE

Warmed open faced pastry crust with egg, sautéed onion, pancetta & mozzarella custard. Served with pan fried potatoes 15

FRENCH TOAST

Sliced brioche french toast topped with a dollop of nutella & fresh strawberries 13

BLUEBERRY WAFFLE

Topped with blueberry marscapone, fresh berries & whipped cream. 12

Starters

CRAB BISQUE

Made with shredded crab meat 9

FRIED RAVIOLI

Fried cheese ravioli served over fresh mozzarella & marinara sauce 12

CHAR BROILED OYSTERS

6 char broiled oysters with garlic, parmesan, sriracha, herbs & served with focaccia wedges 15

TOMATO & GOAT CHEESE BRUSCHETTA

Crisp focaccia wedges topped with diced tomato, red onion & goat cheese (for 2-3 people) 12

CHICKEN WINGS

8 buffalo style chicken wings served with blue cheese dressing & carrots 8

SHRIMP COCKTAIL

4 Jumbo shrimp served with cocktail sauce & lemon 15

Salads

SLICED PEAR & GORGONZOLA

Tossed with red grapes, toasted slivered almonds, gorgonzola cheese, & white balsamic vinaigrette 12

CRAB & AVOCADO SALAD

Lump crab & avocado served over arugula, red onion & grape tomato. Topped with crispy pancetta 15

CHOPPED CHICKEN CEASAR SALAD

Chopped romaine, grilled chicken, focaccia crutons & shaved parmesan 14

Lunch Entrées

ROASTED SALMON

Drizzled with a balsamic reduction & served with a mediterranean farro salad 26

GRILLED HERB CRUSTED CHICKEN

Herb seasoned cutlet topped with diced tomato, red onion & feta cheese. Served over arugula & sliced beets 24

VEAL MILANESE

Breaded cutlets topped with baby arugula, diced tomato, red onion & shaved ricotta salata 28

ORECCHIETTE PASTA

Tossed with shrimp sautéed in porcini butter, prosciutto, & arugula. Topped with shaved parmesan & drizzle of white truffle oil 23

SLICED STEAK FOCACCIA

Thinly sliced steak, crimini mushroom, onion, mozzarella & pesto aioli 16

CHICKEN & AVOCADO FOCACCIA

Fried chicken cutlet sandwich with arugula, avocado, burrata mozzarella & sriracha aioli 15

**(This item is cooked to order) Consuming under cooked seafood or meats can increase your risk for food born illness, especially if you have certain medical conditions.*