

*"One Can Not Think Well, Love Well, Sleep Well,
If One Has Not Dined Well"*

-Virginia Woolf



EDGE

Small Plates

CRISPY PORK BELLY	Buckwheat Honey Chinese Black Vinegar Drizzle	11
ROASTED CAULIFLOWER	Pepitas, Dried Apricots, Cinnamon	10
STEAMED EDAMAME	Sea Salt	8
COCONUT CRUSTED TOFU	Ginger Soy Dipping Sauce	9
PANKO CRUSTED BOURSIN & THAI BIRD CHILE		9
SPICY CHICKEN LETTUCE WRAPS	Cucumber, Carrot, Pea Shoots, Spicy Lemongrass Sambal	10
HUMMUS	Roasted Red Pepper Puree, Warm Pita	8
SOUP DU JOUR		7

Medium Plates

TUNA TARTARE *	Sesame Oil, Ginger Lime Aioli, Crispy Wonton Chips (Spicy Available Upon Request)	16
BAKED BRIE	Pan Roasted Pecans, Sautéed Apples, Dried Cranberries, Brown Sugar Butter with Sour Dough Baguette	14
CRISPY ALSATIAN PIZZA	Apple-wood Smoked Bacon, Onions, Crème Fraîche	13
TARRAGON GNOCCHI	Duck Confit, Truffle Parmesan Sauce, Crispy Shallots	13
CRISPY CALAMARI	Romaine & Baby Arugula, Ginger Sriracha Dressing, Fried Capers	14
STEAMED CANADIAN MUSSELS	Sherry, Thyme, Apple-wood Smoked Bacon, Cream	16
HALF DOZEN OYSTERS ON A HALF*	Cucumber Riesling Mignonette	18
SHRIMP COCKTAIL MARTINI	Caper Horseradish Sauce	15
MUSHROOM RISOTTO	Cremini, Oyster and Shiitake Mushrooms, Truffle Oil, Grana Add: Chicken 6 Beef Tips 7 Shrimp 8 Salmon* 12	14
CHEESE SAMPLER	Candied Pecans, Red Grapes, Mom's Homemade Preserve, Toasted Bread	15
TRIPLE TRUFFLE GROUND BLACK ANGUS BURGER*	Brioche Roll, White Truffle Aioli, 4yr Aged Cheddar, Black Truffle Butter, Hydro Bib Lettuce, Truffle Parmesan Frites Ground Daily*	18

*Visit our sister location part of
The Lotus Group*

SURV



Executive Chef
Sous Chef

*Timothy Widrick
Bernard Berry*

*Consuming Raw or Undercooked Seafood, Shellfish & Meats May Increase Your Risk of Food Borne Illness
20% Gratuity added to parties of 6 or more

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Salads

B.L.T SALAD Pork Belly, Burrata Cheese, Red Tomatoes, Arugula, Port Reduction	16
BABY GREENS Goat Cheese, Crispy Golden Potatoes, Aged Sherry Vinaigrette	10
ROASTED BEET SALAD Red and Yellow Roasted Beets, Warm Almond Crusted Goat Cheese, Champagne Vinegar, Fig Balsamic Reduction	14
HEARTS OF ROMAINE Classic Caesar Dressing, Sour Dough Croutons, Grana, Cherry Tomato	12
ASIAN PEAR SALAD Romaine, Baby Arugula & Bibb Lettuce, Dried Cranberries, Pine Nuts, Asian Pears, Cider Vinaigrette	12

Large Plates

PENNE PASTA	21
Sautéed Chicken Breast, Sweet Peas, Tarragon Cream Sauce, Grana	
LUMP CRAB CAKES	29
Napa Slaw, Potato Gratin, Caper Remoulade	
PAN SEARED JAIL ISLAND SALMON*	27
Yellow Curry Couscous, Golden Raisins, Toasted Almonds, Grilled Asparagus, Kaffir Lime Coconut Sauce	
OVEN ROASTED EUROPEAN CHICKEN BREAST	27
Stuffed with Prosciutto & Brie, Andouille Caramelized Onion Risotto, Broccoli, Tarragon Cream	
VEGETABLE & JASMINE RICE BOWL	21
Napa Cabbage, Edamame, Red Pepper, Shiitake, Cilantro, Scallion, Ginger Soy Butter (Spicy Upon Request)	
With Tofu 25	
Add: Chicken 6 Beef Tips 7 Shrimp 8 Salmon* 12	
THAI CHICKEN CURRY	26
Fingerling Potatoes, Cauliflower, Scallions, Cilantro Red Pepper, Coconut Milk Broth, Roasted Peanuts, Steamed Jasmine Rice	
OVEN ROASTED PORK	28
Porcini Dusted Pork Tenderloin, Kimchee Fried Rice, Roasted Cauliflower, Kabiyaki Drizzle	
PAN SEARED DUCK BREAST	34
Mushroom Spätzle, Broccoli, Dried Cherry Gastrique	
PETITE 4 OZ FILET MIGNON*	28
Potato Gratin, Broccoli, Sautéed Mushrooms, Burgundy Demi	
8 OZ FILET MIGNON*	42
Potato Gratin, Broccoli, Sautéed Mushrooms, Burgundy Demi	

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