

“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 12

Roasted Cauliflower Pepitas, Dried Apricots, Cinnamon 11

Steamed Edamame Sea Salt 9

Coconut Crusted Tofu Ginger Soy Dipping Sauce 10

Panko Crusted Boursin & Thai Bird Chile 10

Spicy Chicken Lettuce Wraps Cucumber, Carrot, Pea Shoots, Spicy Lemongrass Sambal 10

Hummus Roasted Red Pepper Puree, Warm Pita 10

Soup du Jour 8

Medium Plates

Tuna Tartare* (Spicy Available Upon Request) Sesame Oil, Ginger Lime Aioli, Crispy Wonton Chips 17

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 15

Steamed Canadian Mussels (1lb) Sherry, Thyme, Apple-wood Smoked Bacon, Cream 17

Half Dozen Oysters on a Half* Cucumber Riesling Mignonette 21

Shrimp Cocktail Martini Caper Horseradish Sauce 15

Mushroom Risotto Cremini, Oyster, and Shiitake Mushrooms, Truffle Oil, Grana 14

Add: Chicken 7 **Beef Tips** 10 **Shrimp** 9 **Salmon*** 13

Cheese Sampler Candied Pecans, Red Grapes, Mom's Homemade Preserve, Toasted Bread 15

Triple Truffle House Ground Black Angus Burger* Brioche Roll, White Truffle Aioli, Aged Balsamic
Cipollini, Black Truffle Butter, Hydro Bibb Lettuce, Truffle Parmesan Frites **Ground Daily*** 18

*Consuming Raw Or Undercooked Seafood, Shellfish &
Meats May Increase Your Risk Of Food Borne Illness



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Salads

Baby Greens Goat Cheese, Crispy Golden Potatoes, Aged Sherry Vinaigrette 11

Roasted Beet Salad Red and Yellow Roasted Beets, Warm Almond Crusted Goat Cheese, Champagne Vinegar, Fig Balsamic Reduction 15

Hearts of Romaine Classic Caesar Dressing, Sour Dough Croutons, Grana, Cherry Tomato 13

Asian Pear Salad Romaine, Baby Arugula & Bibb Lettuce, Dried Cranberries, Pine Nuts, Asian Pears, Cider Vinaigrette 13

Add Ons

Chicken 7

Beef Tips 10

Shrimp 9

Salmon* 13

Large Plates

Penne Pasta Sautéed Chicken Breast, Pancetta, Spinach, Walnuts, Gorgonzola Cream Sauce, Grana 24

Lump Crab Cakes Napa Slaw, Potato Gratin, Caper Remoulade 36

Pan Seared Jail Island Salmon* Warm Quinoa salad, Butternut Squash, Goat Cheese, Cranberries, Toasted Walnuts, Spinach with a Honey E.V.O.O. Drizzle, Citrus Beet Puree 28

Oven Roasted European Chicken Breast Stuffed with Prosciutto & Brie, Sweet Potato Risotto, Roasted Brussel Sprouts & Bacon, Apple Cider Reduction Drizzle 27

Vegetable & Jasmine Rice Bowl Napa Cabbage, Edamame, Red Pepper, Shiitake, Cilantro, Scallion, Ginger Soy Butter (Spicy Upon Request) 22 **With Tofu** 25

Add Ons

Chicken 7

Beef Tips 10

Shrimp 9

Salmon* 13

Thai Chicken Curry Fingerling Potatoes, Cauliflower, Scallions, Cilantro, Red Pepper, Coconut Milk Broth, Roasted Peanuts, Steamed Jasmine Rice 27

Pork “Fried Rice” Porcini Dusted Pork Tenderloin, Rice, Mushrooms, Edamame, Napa Slaw, Udon Soy Sauce, Ginger, Sambal Roasted Brussel Sprouts 29

Pan Seared Duck Breast Mushroom Spätzle, Broccoli, Dried Cherry Gastrique 36

8oz. Filet Mignon* Potato Gratin, Broccoli, Sautéed Mushrooms, Burgundy Demi 49

NY Strip Au Poivre* Grana, Parsley, and Truffle Oil Frites, Snow Peas 46

Executive Chef
Chef de Cuisine
Sous Chef

Timothy Widrick
Jesse Santos-Love
Bernard Berry

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20% Gratuity added to parties of 6 or more