

EDGEWATER

BAR & GRILLE

EDUCATIONVILLE

SOUPS + SALADS

FRENCH ONION SOUP (V) | 7

House-Made Croutons, Provolone Cheese

CAESAR SALAD (V) | 11

Chopped Romaine, Shredded Parmesan, House-Made Croutons, Creamy Garlic Dressing

CAROLINA FARM GREENS SALAD (V) | 11

Market Greens, Toasted Walnuts, Dried Cranberries, Goat Cheese, Pomegranate Vinaigrette

SALAD ADDITIONS

Chicken | +6 Salmon* | +9 Shrimp | +9 Beef Tips* | +10

APPETIZERS

CHICKEN WINGS | 16

Crispy Leg and Wing Sections, Choice of Zesty BBQ Sauce, Buffalo Wing Sauce, or Lemon Pepper Served With Veggie Sticks and Ranch Dressing

CAULIFLOWER "WINGS" (V) | 13

Cauliflower Florets In House Batter, Lightly Fried Served With Your Choice of Sauce: Chipotle, Buffalo, or Sweet and Sour

GRILLED CHICKEN QUESADILLA | 15

Served With Guacamole, Pico de Gallo, Chipotle Crema Drizzle

SOUTHERN TENDERS | 14

Served With House Fries and Honey Mustard

CRISPY FISH TACOS | 16

Cod, Pineapple-Cilantro Slaw, Jalapeno Ranch, Corn Taco Shell

BLACKENED BEEF TENDERLOIN TIPS* | 18

Béarnaise, Chipotle BBQ, Pita Bread

PAN-SEARED CRAB CAKE | 15

Pan-Seared, Flaky 3 Oz Crab Cake, Shredded Cabbage Slaw, Red Peppers, Remoulade Sauce

FLATBREADS

SPINACH + ARTICHOKE (V) | 12

Herbed Cheese, Wilted Spinach, Artichokes, Red Pepper Coulis

8-INCH PIZZA (V) | 14 12-INCH PIZZA (V) | 18

Choice of Three Toppings: Sausage, Pepperoni, Peppers, Onions, Olives, Spinach, Mushrooms

SIDES

FRENCH FRIES | 6

SWEET POTATO FRIES | 6

ONION RINGS | 6

SOUTHERN-STYLE SLAW | 6

HOUSE SALAD | 6

CAESAR SALAD | 6

SEASONAL VEGETABLES | 7

SANDWICHES + BURGERS

All Sandwiches And Burgers Come With Choice Of Fries, Garden Salad, Or Fruit

Add Sweet Potato Fries | +2
Add Applewood Smoked Bacon | +2

INCREDIBLE BLT | 12

Kicked Up BLT With Pimento Cheese, Country Bread

MEDITERRANEAN VEGGIE WRAP (V) | 12

Hummus, Grilled Vegetables, Romaine, Smoked Gouda, Spinach Tortilla

SMOKED TURKEY CLUB | 14

Bacon, Lettuce, Tomato, and Aioli on Toasted Multi-Grain Bread

PESTO CHICKEN | 16

Grilled Chicken Breast, Fresh Mozzarella Cheese, Tomato, Roasted Red Peppers, Basil Aioli, Strata Roll

EDGEWATER BURGER* | 15

Half-Pound CAB Blend of Short Rib, Brisket, and Chuck, Flame Grilled to Your Specification, Cheddar Cheese, Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun

VEGAN BURGER (V, GF) | 14

Beyond Burger, Avocado, Pickled Onions, Lettuce, Tomato, Gluten-Free Bun

CRAB CAKE BURGER | 18

Remoulade, Lettuce, Tomato, Toasted Brioche

ENTRÉES

ROASTED CHICKEN BRUSCHETTA | 25

Marinated and Roasted Chicken Breast, Artichokes, Tomatoes, Asparagus Tips, Basil Roasted Potatoes, Lemon Garlic Sauce

EDGEWATER SEAFOOD HUSHPUPIES | 24

Open-Faced Hushpuppies With Cajun Cream Sauce, Shrimp, Crawfish, Crab

SEAFOOD PASTA | 28

Shrimp, Scallops, Mushrooms, Penne Pasta, Fresh Tarragon, Tomato Alfredo Sauce

SAUTEED SALMON SUCCOTASH* | 28

Scallions, Parsley, Peas, Black Beans, Corn, Spinach, Tarragon Sauce

GRILLED NEW YORK STRIPLOIN STEAK* | 36

12 Oz Grilled Herb Crusted Angus Beef Strip, Pub Fries, French Green Beans, Wild Mushroom Oak Barrel Whiskey Sauce

ROASTED BEEF FILET MIGNON* | 39

8 Oz Center-Cut Angus Beef Filet, Asparagus, Yukon Mashed Potatoes, Roasted Shallot Demi Reduction

DESSERTS

KEY LIME PIE | 8

Raspberry Sauce

DEEP DISH PECAN PIE | 8

Caramel Sauce

TRES LECHES CAKE MARTINI | 8

Salted Caramel, Coconut Chiffon

FRUIT TART | 8

Pastry Cream, Seasonal Fruit

FLOURLESS CHOCOLATE TORTE (GF) | 8

Caramel Sauce

Certain items can be made gluten-free (GF) or vegetarian (V); please inform your server; for guests with food allergies or specific dietary requirements, please ask to speak to a Supervisor. Meat and seafood can be cooked to order and may be served undercooked. *Consuming raw or undercooked meats, poultry, seafood or shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 21% service charge will be added to all parties of 6 or more.