

# EDISON KITCHEN AND OYSTER HOUSE

## LUNCH

### OYSTER BAR\*

CHEF'S SELECTION OF OYSTERS MP  
SHRIMP COCKTAIL MP



### APPETIZERS

- TWO DIPS (GF+)** 13  
local honey ricotta / hummus / pita  
extra bread +2
- RICE CRACKER CRUSTED TUNA\* (GF)** 16  
sushi grade / kimchee mayo
- PATATAS BRAVAS (GF)** 12  
crispy potatoes / smoked paprika aioli / pickled shallots
- STICKY CRISPY TOFU (GF)** 13  
sesame / scallions / nuoc cham
- WINGS buffalo - or - ethiopian (GF)** 15
- VEGGIE NACHOS (GF)** 15  
vegan chili / melted cheese / sour cream / salsa  
add guacamole +3
- CRISPY RHODE ISLAND CALAMARI** 16  
pineapple / yuzu chile sauce / Szechuan peppercorns
- CRISPY BERKSHIRE PORK BELLY RILLONS (GF)** 16  
american five spice / local honey / bleu cheese dip
- FRIED HONEY GOAT CHEESE** 15  
raspberry peppercorn sauce
- HUDSON VALLEY DUCK LIVER PÂTÉ** 20  
caperberries / cornichons / crostini

### SALADS

add: chicken 8 / steak\* 12 / shrimp 9 /  
salmon\* 10 / tofu 5 / naan 2

- MIDDLE EASTERN SALAD (GF)** 16  
chickpeas / kalamata olives / feta / tomatoes / cucumber /  
red onion / hummus / tabouli / lemon vinaigrette
- CAESAR SALAD (GF+)** 14  
dressing made to order  
add: prosciutto 4 / Spanish white anchovies 4
- EGGPLANT MILANAISE (GF+)** 18  
warm burrata / arugula salad / tomato confit
- ASPARAGUS + FRESH MOZZARELLA (GF)** 18  
grilled asparagus / prosciutto / mixed greens / tomato hazelnut pesto
- ROOT VEGETABLE SALAD (GF)** 16  
butternut squash / parsnips / carrots / beets / kale /  
blue cheese / walnuts / orange poppyseed vinaigrette

CHRIS BRUNO, CHEF/OWNER

(GF) Gluten Free Items (GF+) Items that can be modified to be made Gluten Free



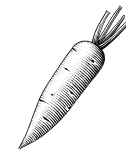
INCIDENTAL INGREDIENTS MAY NOT BE LISTED.  
PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.  
\*Thoroughly cooking meats, poultry, seafood, shellfish  
or eggs reduces the risk of food borne illnesses.



### ENTREES

add small mixed salad 6

- TERIYAKI STEAK\*** 26  
grilled pineapple
- GRILLED MARINATED PORK CHOPS\*** 21  
house marinade / alabama white sauce / braised red cabbage
- BAKED BAY SCALLOPS (GF+)** 26  
breadcrumbs / oregano / garlic butter
- BAKED STUFFED SOLE** 26  
shrimp & spinach stuffing / dill champagne sauce
- BANGKOK SPICY STREET NOODLES**  
Chicken 25 - or - Tofu 21  
thai curry / lemongrass / chilies / coconut milk /  
vegetables / quail egg / rice noodles



### BOWLS

- SPICY TUNA BOWL\* (GF+)** 26  
ahi tuna / sushi rice / ginger / crispy wontons /  
tobiko / wakame / spicy mayo / sesame seeds
- HACIENDA BOWL (GF)** 19  
veggie chili / guacamole / house salsa / rice / muenster cheese /  
corn salsa / salad with chipotle ranch / crispy tortillas
- TOGARASHI BOWL (GF+)** Tuna Tartare\* 26 -or- Tofu 20  
quinoa / pickled vegetables / avocado / ginger /  
wakame / sesame dressing (please, no modifications)

### SANDWICHES

includes fries / substitute mixed salad 3 / sweet potato fries 3  
gluten free bread 2

- INDONESIAN STREET CART CHICKEN (GF+)** 17  
spiced chicken / ginger pickles / curry mayo / naan
- FRENCH DIP (GF+)** 18  
grilled onions / swiss / au jus
- CRISPY EGGPLANT** 17  
red chili aioli / melted burrata / grilled mushrooms /  
arugula / grinder roll
- BLACKENED CHICKEN CAESAR WRAP** 15  
add bacon 3

### BURGERS

includes fries / substitute mixed salad 3 / sweet potato fries 3  
gluten free bread 2

- EDISON BURGER\* (GF+)** 21  
10oz burger / manchego / house steak sauce /  
french onion aioli / buffalo pickles
- CHEESEBURGER\* (GF+)** 15  
8 oz ground brisket and short rib patty  
add: bacon 3 / mushrooms 3 / sauteed onions 2
- WISPRIDE BURGER\* (GF+)** 17  
melted soft cheddar cheese / grilled onions / lettuce / naan
- NO BUNS BURGER\* (GF)** 15  
swiss / alabama white sauce / mixed salad