

EDISON KITCHEN AND OYSTER HOUSE

DINNER

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

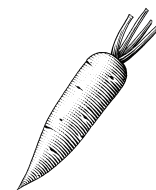
INCIDENTAL INGREDIENTS MAY NOT BE LISTED.
PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.
*Thoroughly cooking meats, poultry, seafood, shellfish
or eggs reduces the risk of food borne illnesses.



ENTREES

add small mixed salad 6

- TERIYAKI STEAK*** 26
grilled pineapple
- GRILLED MARINATED PORK CHOPS*** 28
house marinade / alabama white sauce / braised red cabbage
- BAKED BAY SCALLOPS** **GF+** 32
breadcrumbs / oregano / garlic butter
- BAKED STUFFED SOLE** 30
shrimp & spinach stuffing / dill champagne sauce
- BLACKENED ATLANTIC SWORDFISH** **GF** 34
cranberry pecan butter
- BANGKOK SPICY STREET NOODLES** **GF** 34
Chicken 25 - or - Tofu 21
thai curry / lemongrass / chilies / coconut milk /
vegetables / quail egg / rice noodles
- DUCK CONFIT** **GF** 34
root vegetable quinoa farro salad / walnuts / orange grape salsa
- SEARED FAROE ISLAND SALMON** 32
risotto of walnuts / preserved lemon / root vegetables / pancetta



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

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