

lunch

snacks

poutine hand cut fries gravy raclette cheese	10
crispy brussel sprouts pickled onion nueske's bacon viniagrette	8
house pickles seasonal variety	6
bbq chips malt vinegar onion dip	7

soups & salads

french onion soup	10
soup of the day	9
tossed greens avocado sunflower seeds radish cucumber	10
kale caesar! smoked paprika bread crumbs parmesan warm dressing	14
grains & greens shaved brussel sprouts quinoa black rice sweet potato miso vinaigrette	14

edgar cobb avocado bacon cucumber egg smoky blue tomato tarragon vinaigrette	15
hanger steak wedge smoky blue tomato buttermilk ranch herbs	18

grilled additions:
chicken 8 | shrimp 10 | salmon 12 | hanger steak 14

mains

seared loch duart salmon white beans fennel salad	25
herbed roasted chicken sorghum delicata squash sherry pan jus	24
fresh bucatini fall vegetables sweet potato cream walnut gremolata	22

between bread

served with our seasoned fries	
crispy chicken soy mayo papaya slaw mizuna brioche	16
the carvery dip shaved prime rib gruyere caramelized onion baguette	18
roasted mushroom tartine truffle aioli rustic sourdough	15
feeling crabby old bay butter charred scallion jam brioche bun	18
edgar burger raclette cheese malt vinegar onion mustard mayo tomato jam	17
PLT herbed porchetta lemon preserve arugula taleggio ciabatta	16

desserts

cherry cheesecake brandies cherries whipped cream	10
apple galette warm apple pastry vanilla ice cream caramel sauce	11
flourless chocolate cake coconut whipped cream	10
key lime sundae graham cracker crust nougatine whipped cream	10
ice cream vanilla chocolate	9
sorbet blood orange strawberry	9

**consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of food-borne illness.**

www.TheMayflowerHotel.com/EDGAR-restaurant