


EDGAR

BAR & KITCHEN

DINNER 4 P M — 10 P M

FOR THE TABLE

HOUSE FRIES <i>with truffle aioli & ketchup</i>	8
 PIMENTO CHEESE <i>housemade barbeque potato chips</i>	10
DRY RUBBED CHICKEN WINGS <i>DC Mumbo & Alabama white barbeque sauces</i>	12
PEPPERONI FLATBREAD <i>hot honey, sage</i>	14
MARGHERITA FLATBREAD <i>fresh mozzarella, tomato, basil</i>	13

A SOUP & A FEW GREENS

THE MAYFLOWER CLAM CHOWDER <i>a signature since 1925, with herb crackers</i>	9
CAESAR SALAD <i>romaine, parmesan, rustic croutons</i>	12
TOSSED GREENS SALAD <i>mixed greens, tomato, cucumber, carrot</i>	11
<i>ADD GRILLED CHICKEN +8 or SALMON +12</i>	

ENTRÉES

EDGAR BURGER ^o <i>American cheese, Edgar sauce, lettuce, onion, pickles on brioche (with bacon +2)</i>	17
 SPICY CHICKEN SANDWICH <i>gochujang glaze, lettuce, pickles, on brioche</i>	16
STEAK FRITES <i>10oz flat iron, red wine shallot butter, house fries</i>	29
HERB ROASTED CHICKEN <i>pan jus, baby kale & wild rice salad</i>	24
MISO GLAZED LOCH DUART SALMON <i>asparagus, sesame avocado smash</i>	26
MUSHROOM PAPPARDELLE <i>burrata, walnut gremolata</i>	22

SIDES *8 each*

GRILLED ASPARAGUS
BUTTERED PAPPARDELLE
BABY KALE & WILD RICE SALAD
ROASTED CARROTS

DESSERTS

CHOCOLATE FUDGE CAKE <i>strawberries, whipped cream</i>	10
WARM APPLE TART <i>almond, vanilla ice cream & caramel sauce</i>	10
ICE CREAM <i>two scoops — vanilla or chocolate</i>	9

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

—CASHLESS PAYMENT ONLY—
GUEST ROOM OR CREDIT CARD

—DINE-IN SERVICE OR PACKAGED TO-GO—
THANK YOU FOR YOUR UNDERSTANDING