

ALL DAY MENU 11:00 A M — 2:00 P M & 3:30 P M — 10:00 P M

FOR THE TABLE

CRISPY BRUSSELS SPROUTS ^{*/V}	18
lemon vinaigrette, shaved parmesan, allepo pepper	
SPICY HONEY CHICKEN WINGS	18
allepo pepper, point reyes blue cheese	
ROASTED RED PEPPER HUMMUS ^{VE DF}	16
calabrian chilies, smoked sea salt & flatbread	
GORDY'S PICKLE PLATE ^{V DF GF}	18
dupont circle farmer's market pickled veggies & green goddess	
PARMESAN FRIES	
spicy roasted garlic aioli	10

SOUPS & A FEW GREENS

THE MAYFLOWER CLAM CHOWDER	12
a signature since 1925, nueske's applewood smoked bacon with rosemary focaccia	
WHITE BEAN SOUP ^{VE}	12
great northern beans, mirepoix, kale	
EDGAR HOUSE SALAD	18
baby gem lettuce, bitter greens, feta, shaved veggies, lemon vinaigrette	
KALE CAESAR	19
herb breadcrumb, torn kale, anchovy, classic caesar dressing	
ADD GRILLED CHICKEN +12 SHRIMP +14 RARE AHI TUNA +14	

SANDWICHES AND ENTRÉES

EDGAR BURGER	24
american cheese, edgar sauce, lettuce, onion, pickles, brioche bun, add bacon (\$2)	
SLOW ROASTED TURKEY SANDWICH	19
bacon, avocado, tomato, lettuce, herb mayo, toasted sourdough	
STEAK FRITES ^{GF}	45
boneless new york strip, parmesan fries, peppercorn sauce	
ROASTED WILD CAUGHT SALMON ^{GF}	34
wilted spinach, cherry tomatoes, lemon	
ROASTED CHICKEN ^{GF}	32
crispy skin, rosemary just, roasted root vegetables including baby carrots, creamy polenta	
RIGATONI POMODORO ^{VE}	28
san marzano tomato sauce, garlic, basil, olive oil, parmesan on the side	

*contains nuts VE-vegan V-vegetarian GF-gluten free DF-dairy free

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

ALL SANDWICHES SERVED WITH SEASONED FRIES