EDGE

2026 Winter Restaurant Week Brunch Menu

First Course

Corn Muffin
chorizo, kale, Boursin cheese

House Salad
baby greens, goat cheese, crispy golden potatoes, aged sherry vinaigrette

Soup du Jour

Second Course

Dutch Baby Croque Monsieur
Dutch baby crepe, fried ham, cruyere, beurre blanc, poached egg

Avocado Toast
Avocado, sundried tomato, pickled red onions, arugula, balsamic, everything seasoning, house made sourdough
Add egg $2.75

Breakfast Smash Burger
two house ground burgers, smashed fingerlings, smoked gouda, pepper jam, sunny side up egg, applewood smoked bacon

The Classic Benedict
two poached eggs on house-made English muffins, with Canadian bacon, topped with bearnaise sauce

Loaded Waffle
classic Belgian waffle, topped with fresh banana and blueberry compote, brown sugar whipped cream and powdered sugar

Dessert

Maple Pecan Bacon Cinnamon Roll
French Toast Muffin

Executive Chef: Timothy Widrick
Chef de Cuisine: Kyle Abel

$21.95 does not include tax, gratuity, beverages
20% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked seafood, shellfish, & meats may increase your risk of foodborne illness.

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