

THE EDMON MENU

shishito peppers, sea salt 9

burnt eggplant dip, grilled sourdough 11

kale, apple cara cara, pomegranate, pistachio, parmesan, mustard vinaigrette 14

grilled gem caesar salad, avocado, pepitas 13

roasted brussel sprouts, caramelized onions, sun choke chips 11

roasted cauliflower, pickled onions 12

burrata, 12yr aged balsamic vinegar, crostini 14

charcuterie for 2/ meats and cheeses 19

today's oysters on the half shell (6) 21

calamari, marinara, pickled chili aioli 16

dry rub chicken wings, marinated cucumber, house made blue cheese sauce 16

house- made chorizo sliders, queso fresco, avocado mayo 15

burger, caramelized onion, bacon, white cheddar, house cut fries 18

hangar steak, fingerling potatoes, habanero vinaigrette 29

short rib cavatelli pasta, brandy-wine tomato, parmesan broth 18

mushroom cavatelli pasta, butternut squash, parmesan (vegan possible) 19

confit duck tacos (3) 14

heirloom tomatoes, burrata, peach wedge 15

al pastor shrimp tacos, grilled pineapple, pickeld onion, cabbage slaw (3) 18

hamachi tostada, burnt habanero, avocado, tomato, cucumber 18

short rib barbacoa nachos, white beans, mozzarella, picked onion , salsa verde 18

side of fries 7