

Restaurant Week 2022

LUNCH MENU - \$15

January 17th - January 23rd

APPETIZERS

Choose One

RUSTIC SALAD

Mesclun Mix, Cherry Tomato, Carrot, Balsamic Red Onion,
House Made Croutons, Citrus Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine, Shaved Parmesan, House Made Croutons,
House Caesar

LILLIE MAE'S KNUCKLE PRINT BISCUITS

Two Homemade Biscuits Served With House Honey Butter And
Seasonal Jam

CORN CHOWDER

Bacon, Onion, Corn, Roasted Red Pepper, Poblano, Garlic,
Cream, Potato

ENTRÉES

Choose One

VEGGIE OMELET

Seasonal Vegetables, Choice Of
Cheddar, Swiss, Provolone Or Colby
Jack, Served With Home Fries

LOADED OMELET

Edwards Sausage, Maple Pepper Bacon,
Edwards Country Ham, Roasted Red
Pepper, Caramelized Onion, Choice Of
Cheddar, Swiss, Provolone Or Colby
Jack

EDWARDS COUNTRY HAM BENEDICT

English Muffin, Edwards Country
Ham, Red Pepper Jelly, Poached Egg,
Hollandaise

AVOCADO BENEDICT

English Muffin, Haas Avocado, Cherry
Tomato, Grilled Red Onion, Poached
Egg, Hollandaise, Served With Home
Fries

DARK CHOCOLATE WAFFLE

House Whipped Cream, Nutella
Ganache, Seasonal Fruit

CHICKEN AND WAFFLE SLIDERS

House Waffle, Locally Sourced Fried
Chicken Thigh, Pickles And Hot Honey

BUTTERMILK PANCAKES

Three Fluffy Buttermilk Pancakes,
Seasonal Fruit, Whipped Brown Sugar
Butter, Maple Syrup

THE GOOD

Two Eggs Any Style, Choice Of Maple
Pepper Bacon, Edwards Sausage Or
Edwards Country Ham, Served With
Home Fries And Choice Of Biscuit Or
Toast

CARNITAS HASH

Braised Pork, Fried Egg, Roasted Corn,
Roasted Red Bell Pepper, Cherry
Tomatoes, Queso Fresco, Potato, Crema,
Cilantro, Lime

AVOCADO CLUB

Oven Roasted Turkey Breast, Smoked
Bacon, Haas Avocado, Balsamic Red
Onion, Lettuce, Tomato, Mayo

RUSTIC BURGER

Hereford Beef Patty, Lettuce,
Caramelized Onions, Pickled Green
Tomato, Cheddar, Brioche Bun

PASTRAMI REUBEN

Pastrami, Swiss Cheese, Sauerkraut
And Housemade Thousand Island
Dressing On Rye



Restaurant Week 2022

DINNER MENU - \$35

January 17th - January 23rd

APPETIZERS

Choose One

CORN CHOWDER

Bacon, Onion, Corn, Roasted Red Pepper, Poblano, Garlic, Cream, Potato

CRABCAKE BITES

Super Lump Crabcake Bites, Southern Style Coleslaw, Baja Sauce

RUSTIC SALAD

Mesclun Mix, Cherry Tomato, Carrot, Balsamic Red Onion, House Made Croutons, Citrus Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine, Shaved Parmesan, House Made Croutons, House Caesar

FIRECRACKER SHRIMP

Crispy Fried, Rustic Sauce, Southern Style Coleslaw, Sriracha

ENTRÉES

Choose One

CARNITAS HASH

*Braised Pork, Fried Egg, Roasted Corn,
Roasted Red Bell Pepper, Cherry
Tomatoes, Queso Fresco, Potato, Crema,
Cilantro, Lime*

CAJUN GNOCCHI

*Shrimp, Chicken, Edwards Sausage,
Cajun Cream Sauce, Holy Trinity,
Crostiti*

SHRIMP & GRIT CAKE

*Tomato, Roasted Red Pepper,
Caramelized Onion, Edwards Sausage,
Griddled Grit Cake*

BLACKENED SALMON

Parmesan Risotto, Seasonal Vegetables

RUSTIC MEATLOAF

*All Natural Grass Fed Virginia Beef,
Edwards Sausage, Garlic Mashers,
Seasonal Vegetables*

FILET MIGNON

*Garlic Mashers, Season Vegetables,
Sauce Au Poivre*

DESSERTS

Choose One

PEANUT BUTTER PIE

BROWNIE SUNDAE

BREAD PUDDING

CRÈME BRULÉE

