

EDGEHILL MENU - The Dining Room Dinner & Brunch

7/27/2024 SATURDAY	7/28/2024 SUNDAY	7/29/2024 MONDAY	7/30/2024 TUESDAY	7/31/2024 WEDNESDAY	8/1/2024 THURSDAY	8/2/2024 FRIDAY	(Not Available on Sunday) ALWAYS AVAILABLE
Soup of the day							
Chilled Strawberry & Greek Yogurt	SUNDAY BRUNCH	Hearty Turkey Noodle Soup	Creamy Chicken, Corn, Pepper & Rice	Cream of Plum Tomato Florentine	Chilled Spring Asparagus Soup	Hot n Sour Soup	Chicken Bouillion
Salad of the Day							Salad of the Week
Sweet Carrot, Golden Raisin & Toasted Almond Salad	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Haas Avocado with Fresh Salsa	Tangy Purple Cabbage Slaw	Marinated Artichoke Heart & Sweet Red Pepper Salad	Tangy Cucumber Sour Cream & Dill Salad	Fried Edamame Dumpling with Ponzu dipping saue	Romaine Garden Salad
Today's Entrees							Pasta
Rotiserie Prime Rib of Beef	Fresh Made Belgian Waffles	Buttery Baked Atlantic Scrod Filet	Seasoned Catfish with Shrimp & Pepper Sauce	Homemade Beef & Onion Meatloaf	Black Angus Grilled Sirloin of Beef with Fresh Chive Horseradish Garlic Sauce	Rotiserie Lemon Pepper Turkey Breast	Ziti Pasta
<i>green beans & toasted almonds with baked sweet potato</i>	<i>topped with fresh whipped cream and berry medley</i>	<i>steamed green peas & mushrooms with risotto verde</i>	<i>savory tomato pepper sauce with buttermilk whipped potato</i>	<i>roasted asparagus with tri color fingerling potato</i>	<i>petite green beans & red peppers with kale whipped potato</i>	<i>sesame glazed carrots with steamed basmati rice</i>	
Cobb Smoked Country Ham	Edgehill Eggs Benedict	New Zealand Rack of Lamb	<i>Southern Fried Chicken</i>	Butternut Squash Ravioli with Maple Garlic Cream Sauce	Basil Garlic Roasted Chicken	Chinese Barbeque Spareribs	Grilled Rosemary Chicken Breast
<i>cauliflower medley with baked sweet potato</i>	<i>poached eggs on whole grain muffin, Canadian bacon, Hollandaise sauce with home fries</i>	<i>buttered broccoli & risotto verde</i>	<i>southern succatash with buttermilk whipped potato</i>	<i>garlic knot</i>	<i>petite green beans & red peppers with kale whipped potato</i>	<i>garlic broccoli & shitake mushroom with steamed basmati rice</i>	<i>mashed potato and steamed green beans</i>
Homestyle							Fish
Maine Lobster Ravioli in a light sherry cream sauce	Smoked Bacon & Cheddar Quiche	Three Cheese Baked Manicotti	Grilled Pork Chop with Black Eyed Pea Relish	Poached Norwegian Salmon Filet with Yogurt Lemon Dill Sauce	Maryland Crabcakes with Charred Scallion Remoulade Sauce	Coconut Battered Shrimp with Mango Aioli Sauce	Dill Scented Flounder Filet
<i>garlic knot</i>	<i>home fried potatoes</i>	<i>topped with mozzarella with steamed green peas & mushrooms & garlic knot</i>	<i>slow cooked collard greens with buttermilk whipped potato</i>	<i>zucchini & tri color fingerling potato</i>	<i>summer ratatouille with kale whipped potato</i>	<i>sesame glazed carrots with steamed basmati rice</i>	<i>chardonnay wine with sweet potato and steamed asparagus</i>
Healthy Choice							Burger
Garden Burger on whole wheat bun lettuce tomato & red onion	Butter Crumb Topped Flounder Filet	Grilled Lemon Pepper Chicken	Bison Burger (Buffalo Meat)	Apple Glazed Chicken Breast	Fresh Pesto & Shrimp tossed with Ziti	Ginger Glazed Beef Lo Mein	Angus Beef Burger
<i>grren beans & toasted almonds with baked sweet potato</i>	<i>steamed carrots and home fried potatoes</i>	<i>steamed green peas & mushroom with risotto verde</i>	<i>soft roll, lettuce, tomato, red onion with steak sauce & baked sweet potato</i>	<i>roasted asparagus with tri color fingerling potato</i>	<i>roasted grape tomato & asparagus</i>	<i>garlic broccoli & shitake mushrooms with spring roll with duck sauce</i>	<i>lettuce tomato red onion with sweet potato</i>
Desserts							Desserts
Honey Kiss Melon	Maine Blueberry Scone	Black Forest Cake	Red Velvet Cake	Raspberry White Chocolate Cake	Key Lime Pie	Fresh Pineapple & Kiwi	Banana / Orange / Apple
Belgian Chocolate Mousse Cake	Cinnamon Coffee Cake	Lemon & White Chocolate Chip Cookie	Lemon Cream Cake	Maine Blueberry Pie	Lemon Mascarpone Cake	Coconut Macaroons	Fresh Cut Fruit
Banana Cream Pie Cookie	Almond Butter Croissant	Apple Pie (No Sugar Added)	Southern Pecan Pie	Chocolate Madeline Cookie	Pistachio Cake	Georgia Peach Pie	Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

RESERVATIONS ARE REQUIRED for Lunch, Brunch and Dinner
 For RESERVATIONS see the Hostess in person, call 203-595-2304, or use the Open Table App
 RESERVATIONS may be made up to 3 days in advance and until 3:00pm on the same day
 RESERVATIONS for tables of up to 6 people
 Attire in the Main Dining Room is "Country Club Casual": collared shirt, long pants, no jeans

To place an order for Brown Bag Dinner, refer to the menu above
 Place Brown Bag order by calling 203-595-2304
 Place Dinner orders by 2:00pm, Brunch orders by 9:00am
 Pick-up outside Activities Room- 4:30pm for Dinner, 11:30am for Brunch
 There are no substitutions or special orders at this time