

EDGEHILL MENU - The Dining Room Dinner & Brunch

8/23/2025	8/24/2025	8/25/2025	8/26/2025	8/27/2025	8/28/2025	8/29/2025	(Not Available on Wednesday or Sunday)
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ALWAYS AVAILABLE
Soup of the day							
Homestyle Chicken Soup	SUNDAY BRUNCH	Hearty Turkey Noodle & Spinach Soup	Savory Chicken Gumbo	Chilled Summer Peach & Greek Yogurt Soup	Homestyle Beef Barley & Mushroom	Greek Style Chic Pea & Vegetable Soup	Chicken Bouillion
Salad of the Day							Salad of the Week
Heirloom Tomato , Peach , Cucumber & MInt Salad	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Haas Avocado with Fresh Salsa	Grilled Peaches, Rasberries, Pecans & Goat Cheese Salad	Heirloom Greens Salad w Green Goddess Dressing	Canatloupe , Tomato , Fresh Mozzarella & Prosciuto	Classic Greek Salad	Romaine Garden Salad
Today's Entrees							Pasta
Grilled Tenderloin of Beef w Madeira Demi Cream Sauce	Fresh Made Belgian Waffles	Buttery Baked Atlantic Scrod Filet	Cajun Shrimp & Creamy Grits	Petite Grilled NY sirloin of Beef w Wine Demi Sauce	Three Cheese Ravioli in a Sundried Tomato Pesto Sauce	Spinach & Feta Stuffed Chicken Breast	Ziti Pasta served with garlic knot
<i>buttered asparagus & baked sweet potato</i>	<i>topped with fresh whipped cream and berry medley</i>	<i>steamed green peas & mushrooms with lemony parsely risotto</i>	<i>savory tomato pepper & onion sauce with chopped scallions</i>	<i>sweet baby carrots with Yukon gold scalloped poatoes</i>	<i>mozzarella cheese with garlic knot</i>	<i>Lemony Orzo & Rice Pilaf w sauteed broccolinni</i>	
Bourbon Barbeque Glazed Chicken	Butter Crumb Topped Flounder Filet	New Zealand Rack of Lamb	<i>Southern Fried Chicken Thighs</i>	Shrimp Penne Pasta ,Arugala,PlumTomato,Cape rsKalamita Olives	Lemon Oregano Cornish Hens	Grilled Swordfish Filet w Sund Dried Tomato Caper Sauce	Chicken
<i>southern succatash & baked sweet potato</i>	<i>Steamed Carrots</i>	<i>steamed green peas & mushrooms with lemony parsely risotto</i>	<i>southern succatash with buttermilk whipped potato</i>	<i>with garlic bread</i>	<i>Tuscan kale & Lemon Roasted Potato</i>	<i>Lemony Orzo & Rice Pilaf w sweet carrots</i>	<i>mashed potato and steamed green beans</i>
Homestyle							Fish
Rosemary Crusted Pork Loin	Smoked Bacon & Cheddar Quiche	Three Cheese Baked Manicotti Florentine	Smoky St Louis Pork Ribs	Sauteed Chicken Marsala	Maryland Crabcake with Charred Scallion Caper Remoulade Sauce	Grilled Sausage Pepper & Onion	Dill Scented Flounder Filet
<i>buttered asparagus & baked sweet potato</i>	<i>home fried potatoes</i>	<i>topped baby spinach & mozzarella with a garlic knot</i>	<i>slow cooked collard greens with buttermilk whipped potato</i>	<i>sweet baby carrots with Yukon gold scalloped poatoes</i>	<i>petite green beans & red peppers with Lemon Roasted Potato</i>	<i>Lemony Orzo & Rice Pilaf w sauteed broccolinni</i>	<i>chardonnay wine with sweet potato and steamed green beans</i>
Healthy Choice							Burger
Garden Burger on whole wheat bun lettuce tomato & red onion		Korean Fried Chicken Sandwich	Curried Coconut Green Lentil Stew	Savory cheeseburger Empanada	Sauteed Tofu, Snap Peas & Mushrooms	Ginger Glazed Beef Lo Mein	Angus Beef Burger
<i>Baked Sweet Potato</i>		<i>sweet sticky sesame glaze w tangy asian slaw on a soft Roll w sweet potato fries</i>	<i>over basmati rice with green beans</i>	<i>avocado tomato & cilantro salad</i>	<i>ginger garlic sauce & vegetable spring roll</i>	<i>garlic broccoli & shitake mushrooms with spring roll with duck sauce</i>	<i>lettuce, tomato & red onion with sweet potato</i>
Desserts							Desserts
Strawberry Rhubarb Pie	Blondie Brownie	Raspberry White Chocolate Cake	Red Velvet Cake	Dutch Apple Pie	Sweet Lemon Tart	NSA Fruit of the Forest Pie	Banana / Orange / Apple
Bumbleberry Cheesecake	Cinnamon Coffee Cake	Chocolate Croissant	Peach Praline Pie	Citrus Olive Oil Cake	Vienese Chocolate Torte	Summer Peach & Blueberry Pie	Fresh Cut Fruit
Homemade Bread Pudding	Apricot Croissant	Southern Pecan Pie	Homemeade Tapioca Pudding	Mini Chocolate Eclairs	Summer Berry Medley	White Chocolate Twist Layer Cake	Coffee / Decaf / Tea

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

Edgehill Main Dining Room Menu