

EDGEHILL MENU - The Dining Room Dinner & Brunch

11/29/2025 SATURDAY	11/30/2025 SUNDAY	12/1/2025 MONDAY	12/2/2025 TUESDAY	12/3/2025 WEDNESDAY	12/4/2025 THURSDAY	12/5/2025 FRIDAY	(Not Available on Sunday) ALWAYS AVAILABLE
Soup of the day							
Hearty Garbanzo Bean & Tomato	Cream of Asparagus	Hearty Italian Wedding Soup	Sherried French Onion Soup	Savory Vegetable & Farro Soup	Hearty Navy Bean & Tomato	Homestyle Garden Vegetable Soup	Chicken Bouillion
Salad of the Day							Salad of the Week
Sweet Beet, Red Onion & Olive Salad	<i>Plank Smoked Salmon or Seasonal Fruit Plate</i>	Fresh Burrata Mozzarella, Tomato & Basil	Strawberry Almond Pomegranate & Goat Cheese over Butter Lettuce	Fresh Mozzarella, Tomato & Fresh Basil	Wine Roasted Apple, Goat Cheese, Golden Raisins, Butternut Squash Chips & Pecans over Mixed Greens	Golden Tomato & Red Onion with Blue Cheese Dressing	Garden salad
Today's Entrees							Pasta
Savory Beef & Rice Stuffed Pepper	Maine Blueberry & Sour Cream Pancake	Grilled Pork Chop with Sweet Cherry Pepper Sauce	Egg Battered Chicken Francaise	Tomato & Safron Seafood Medley over Angel Hair Pasta	Orange Glazed Duck Leg	Lemon Oregano Chicken	Angel Hair Pasta
<i>buttered baby carrots</i>	<i>Warm Maple Syrup & Hickory Smoked Bacon</i>	<i>pan gravy, sauteed broccoli rabe & garlic with savory roasted potato</i>	<i>creamy potato gratin & sauteed broccoli</i>	<i>in a tomato safron broth with a garlic bread</i>	<i>roasted parsnips & carrots with mushroom barley bake</i>	<i>braised red cabbage & sweet apples with sweet onion scalloped potato</i>	
Basil Garlic Cornish Hens	Brie & Onion Quiche	Breaded Veal Parmesano with Fresh Mozzarella	Grilled Mahi Mahi Filet w Warm Mango Ginger Relish	Homestyle Beef Meatloaf	Kansas City Barbeque Chicken Thigh	Grilled Sesame Tuna Steak	Chicken
<i>sauteed leaf spinach & roasted Yukon gold potato</i>	<i>Idaho Potato & Cheddar Souffle</i>	<i>sauteed broccoli rabe & garlic with angel hair pasta</i>	<i>sauteed Broccoli & baby carrots w dill</i>	<i>french cut green beans & Parmesan Garlic Whipped Potato</i>	<i>steamed cauliflower & Idaho baked potato</i>	<i>steamed broccoli with sweet onion scalloped potato</i>	<i>sweet potato & yellow squash</i>
Homestyle							Fish
Dill Lemon Roasted Artic Char Filet	Roasted Turkey Breast with Pan Gravy	Garlicky Shrimp Scampi w Toasted Garlic Crumbs	Grilled Petite Sirloin Steak w Brandy Cream Sauce	Sauteed Pork Marsala	Shrimp Stuffed Flounder Filet	Breaded Pork Schnitzel	Baked Scrod
<i>sauteed leaf spinach & roasted Yukon gold potato</i>	<i>Glazed Carrots & Shredded Potato Cheddar Souffle</i>	<i>sauteed broccoli rabe & garlic with savory roasted potato</i>	<i>creamy potato gratin & sauteed broccoli</i>	<i>seasonal vegetbale medley & Parmesan Garlic Whipped Potato</i>	<i>roasted parsnips & carrots with mushroom barley bake</i>	<i>braised red cabbage & sweet apples with sweet onion scalloped potato</i>	<i>buttered peas & wild and long grain rice pilaf</i>
Chef`s Choice							Burger
Mesquite Cheddar Turkey Burger		Grilled Pesto chicken on a Ciabatta Roll	Hunan Shrimp Lo Mein Noodle & Stir Fry Vegetable	Thai Curried Lentil & Coconut	Grilled Teriyaki Ginger Pork Burger	Savory Vegetable (Impossible Meat) & Black Bean Chili	Angus Burger
<i>whole wheat bun, lettuce, tomato & baked sweet potato</i>		<i>fresh mozzarella, pesto mayonaise baby spinach & plum tomato</i>	<i>ginger stir fry sauce & spring roll</i>	<i>over steamed rice with vegetable samosa</i>	<i>red leaf lettuce, sweet pineapple pepper slaw on a Hawaiian bun with a sweet potato fries</i>	<i>over brown rice & topped with cheddar cheese</i>	<i>lettuce, tomato & French fries</i>
Desserts							Desserts
Spiced Pumpkin Pie	Butter Croissant	Lemon Mascarpone Lemon Cake	NY Cheesecake	Strawberry Cream Cake	NSA Blueberry Layer Cake	Raspberry Filled Cookies	Banana / Plums / Peaches
Toasted Almond Cake	Cinnamon Chip Scone	Mississippi Mud Bar	Sour Cream Marble Pound Cake	Pumpkin Roulade Cake	Baked Bosc Pear Crisp	Amaretto Cake	Fresh Cut Fruit
Chocolate Chunk Cookie	Raspberry Danish	White Chocolate Macdemia Nut Cookie	Tapioca Pudding	Coconut Custard Pie	Chocolate Filled Cookies	Citrus Olive Oil Cake	Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Please include names of all people in party when reserving
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
 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