


3/7/2026 SATURDAY	3/8/2026 SUNDAY	3/9/2026 MONDAY	3/10/2026 TUESDAY	3/11/2026 WEDNESDAY	3/12/2026 THURSDAY	3/13/2026 FRIDAY
Soup of the day						
Cream of Sherried Mushroom	SUNDAY BRUNCH	Mulligatawny Soup	Hearty Turkey Noodle Soup	New England Clam Chowder	Hearty Lentil & Long Grain Rice	Hearty Vegetable Barley Soup
Salad of the Day						
Crispy Caesar Salad	Tossed Garden Salad	Sweet Carrot, Jicama, Raisin & Almond Slaw	Boston Bibb Garden Salad	Crisp Romaine Garden Salad	Sweet Berry Salad w Raspberry Vinaigrette	Parma Prosciouto & Melon
Today's Entrees						
Petite Grilled Sirloin of Beef	Apple Cinnamon Pancakes	Braised Beef Vindaloo	Herb Garlic Cornish Hens	Maryland Shrimp Cakes w Remoulade Sauce	Filet Of Sole w Smoked Salmon Mousse	Grilled Pork Chop w Maple Caramelized Apples
<i>sauteed broccoli with glazed sweet potato</i>	<i>with sausage patty, canteloupe melon & maple syrup</i>	<i>sugar snap peas with golden basmati rice & cashew</i>	<i>roasted brussel sprouts & Horseradish Whipped Potato</i>	<i>garlicky broccolinni & parslied yukon gold potato</i>	<i>seasonal vegetable blend with wild & brown rice pilaf</i>	<i>seasoned asparagus & whipped buttermilk potato</i>
Bourbon Barbeque Mahi Mahi	Rotisserie Turkey Breast	Chicken Tikka Masala	Grilled Arctic Char w Caper Parsley Sauce	Creamy Cheddar Macaroni & Cheese	Slow Cooked Pork Osso Bucco	Homestyle Beef & Onion Meatloaf
<i>sauteed broccoli with whipped sweet potato</i>	<i>Pan gravy with asparagus and yukon gold potatoes</i>	<i>sugar snap peas with golden basmati rice & cashew</i>	<i>Roasted Butternut Squash & horseradish whipped potatoes</i>	<i>garlicky broccolinni</i>	<i>roasted acorn squash with wild & brown rice pilaf</i>	<i>seasoned asparagus & whipped buttermilk potato</i>
Homestyle						
Cobb Smoked Ham with Mustard Glaze	Smoked ham and Vermont cheddar quiche	Rosemary Garlic Crusted Pork Loin	Homemade Meatballs & Angel Hair Pasta	Sweet Barbeque Chicken	Forest Mushroom Ravioli with Shallot Sherry Sauce	Citrus Glazed Salmon Filet
<i>glazed sweet potato with Spiced Delicata Squash</i>	<i>Yukon gold potatoes</i>	<i>cabbage with bacon & onion & whipped potato</i>	<i>basil marinara & cheesy garlic bread</i>	<i>buttered succatash & parslied yukon gold potato</i>	<i>seasonal vegetable blend with garlic knot</i>	<i>rainbow baby carrots & whipped buttermilk potato</i>
Chef's Choice						
Sauteed Cavatelli w shrimp & broccoli		Roasted Eggplant, Plum Tomato & Basil	Savory Spinach, Onion & Cheddar Quesadilla	Mediterranean Falafel Salad	Savory Vegetarian Stuffed Zucchini	Porcini Mushroom Rissotto
<i>in a light garlic cream sauce with garlic bread</i>		<i>tossed with cavatappi with marinara sauce topped with mozzarella</i>	<i>sour cream, salsa & south of the border rice</i>	<i>romaine, tomato, olive, cucumber, red onion, pita bread & tahini dressing</i>	<i>topped with pamesan and served w marinara sauce & seasonal vegetable blend</i>	<i>sliced porcinni mushrooms, white truffle oil & pamesan</i>
Desserts						
Pecan Pie	Chocolate Fudge Brownies	Chocolate Tuxedo Cake	Sweet Carrot Cake	Apple Crumb Pie	Chocolate Fudge Brownie	Creme Brulee Cheesecake
Oatmeal Raisin Cookie	Raspberry & Cheese Danish	Peach Praline Pie	Brioche & Golden Raisin Bread Pudding	Angel Food Cake w Fresh Berries	Bosc Poached Pears	Fresh Pineapple & Blueberries
Orange Chifon Cake	Cranberry Orange Scone	Homemade Tapioca	Chocolate Layer Cake	Red Raspberry Pie	Lemon Burst Cake	Strawberry Cream Cake

(Not Available on Sunday)

ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Iceberg Salad
Pasta
Cavatappi Pasta served with garlic knot
Chicken
Grilled Lemon Pepper Chicken Breast
mashed potato and green peas
Fish
Roast Scrod Loin
lemon white wine with sweet potato and green peas
Burger
Angus Beef Burger
Hamburger bun, lettuce, tomato & onion
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Please list all attendees' names when reserving a table
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