

EDGEHILL MENU - The Dining Room Dinner & Brunch

3/21/2026 SATURDAY	3/22/2026 SUNDAY	3/23/2026 MONDAY	3/24/2026 TUESDAY	3/25/2026 WEDNESDAY	3/26/2026 THURSDAY	3/27/2026 FRIDAY	(Not Available on Sunday) ALWAYS AVAILABLE
Soup of the day							
Hearty Garbanzo Bean & Tomato	SUNDAY BRUNCH	Hearty Italian Wedding Soup	Savory Split Pea Soup	Savory Vegetable & Farro Soup	Hearty Navy Bean & Tomato	New England Cod Chowder	Chicken Bouillion
Salad of the Day							
Sweet Beet, Red Onion & Olive Salad	Plank Smoked Salmon or Seasonal Fruit Plate	Marinated Button Mushroom, Sweet Red Pepper & Kalamata Olive Salad	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							
Classic Beef Stroganoff	Maine Blueberry & Sour Cream Pancake	Grilled Pork Chop with Sweet Cherry Pepper Sauce	Herb de Provence Roasted Chicken	Tomato & Safron Seafood Medley over Angel Hair Pasta	Orange Glazed Turkey Breast	Maple Dijon Roasted Chicken	Pasta Angel Hair Pasta
<i>buttered carrots & pappardelle noodle</i>	<i>Warm Maple Syrup & Hickory Smoked Bacon</i>	<i>sauteed broccoli, olive oil & garlic with lemon risotto</i>	<i>creamy potato gratin & buttered spinach</i>	<i>in a tomato safron broth with a garlic bread</i>	<i>roasted parsnips & carrots with twice baked sweet potato</i>	<i>braised red cabbage & sweet apples with sweet noodle kugel</i>	Chicken Rosemary & Garlic Grilled Chicken Breast
Orange Braised Duck Legs	Belgian Waffles w Fresh Berries	Breaded Veal Parmesano with Fresh Mozzarella	Fettuccini Alfredo	Homestyle Turkey Meatloaf	Southern Fried Chicken Thighs	Lemon Poached Salmon w Dill Cucumber Sauce	<i>sweet potato & yellow squash</i>
<i>sauteed leaf spinach & roasted Yukon gold potato</i>	<i>Warm Maple Syrup & Hickory Smoked Bacon</i>	<i>sauteed broccoli, olive oil & garlic with angel hair pasta</i>	<i>broccoli flowerettes, light parmesan cream sauce</i>	<i>french cut green beans & Parmesan Garlic Whipped Potato</i>	<i>steamed cauliflower with twice baked sweet potato</i>	<i>steamed broccoli with sweet noodle kugel</i>	Fish Baked Scrod
Homestyle							
Grilled Mahi Mahi Filet w Chimmichurri Sauce	Brie & Onion Quiche	Garlicky Shrimp Scampi w Toasted Garlic Crumbs	Grilled Petite Sirloin Steak w Brandy Shallot Sauce	Sauteed Pork Marsala	Grilled Atlantic Swordfish Caper Lemon Butter	Lamb Bolognese w Penne Pasta	<i>buttered peas & wild and long grain rice pilaf</i>
<i>buttered carrots & roasted Yukon gold potato</i>	<i>potato & cheddar souffle</i>	<i>sauteed broccoli, olive oil & garlic with lemon risotto</i>	<i>creamy potato gratin & carrots w dill butter</i>	<i>seasonal vegetable medley & Parmesan Garlic Whipped Potato</i>	<i>roasted parsnips & carrots with wild & long grain rice pilaf</i>	<i>slow cooked Lamb Bolognese Sauce w garlic bread</i>	Burger Angus Burger
Chef`s Choice							
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	<i>lettuce, tomato & French fries</i>
<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>	Desserts Banana / Plums / Peaches
Desserts							
Lemon Merinque Pie	Fresh Baked Butter Croissant	NSA Apple Pie	Creme Brulee Cheesecake	Strawberry Cream Cake	NSA Blueberry Layer Cake	Raspberry Filled Cookies	Fresh Cut Fruit
Apple Crumb Tart	Cinnamon Chip Scone	Flourless Chocolate Cake	Chocolate Mocha Cake	Cosmic Crisp Baked Apples	Fruit of the Forest Pies	Italian Tiramisu	Coffee / Decaf / Tea
Chocolate Fudge Brownies	Raspberry Danish	White Chocolate Macdemia Nut Cookie	Tapioca Pudding	Coconut Custard Pie	Chablis Poached Bosc Pears	Citrus Olive Oil Cake	

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