


4/25/2026 SATURDAY	4/26/2026 SUNDAY	4/27/2026 MONDAY	4/28/2026 TUESDAY	4/29/2026 WEDNESDAY	4/30/2026 THURSDAY	5/1/2026 FRIDAY	(Not Available on Wednesday or Sunday) ALWAYS AVAILABLE
Soup of the day							
Roasted Red Pepper & Gruyere Soup	SUNDAY BRUNCH	Curried Coconut Lentil Soup	Hearty Minestrone Soup	Roasted Plum Tomato, Spinach & Parmesan Soup	Homestyle Chicken Barley	Sweet Corn & Potato Chowder	Chicken Bouillion
Salad of the Day							Salad of the Week
Kale, Carrot & Brussel Sprout Slaw with Honey Mustard Dressing	Plank Smoked Salmon Plate OR Fruit, Berries & Cottage Cheese	Garbanzo Bean, Spinach & Red Onion	Heirloom Tomato Salad w Red Onion & Olives	Citrus Spelt & Vegetable Salad	Mixed Green Salad with House Made Tarragon Dressing	Marinated Button Mushroom, Red Pepper & Olive Salad	Sliced Tomato
Today's Entrees							Pasta
Slow Cooked Beef Bolognese over Penne Pasta	Lemon Pepper Pork Loin	Braised Lamb Tika Masala	Crispy Chicken Parmesan	Sauteed Veal Punta Nesca	Braised Beef Ravioli w Roasted Tomato Sauce	Chianti Braised Beef Shortrib	Bucatini Pasta with Marinara or Pesto
<i>garlic knot</i>	<i>sweet carrots & shredded potato soufle</i>	<i>curried cauliflower & Steamed Basmati Rice</i>	<i>steamed green beans with bucatini pasta</i>	<i>Sauteed Black Kale & Olive Oil Parmesan Roasted Potato</i>	<i>with garlic bread</i>	<i>herb topped tomato au gratin & roasted Yukon gold potato</i>	
Roasted Honey Mustard Canadian Artic Char	Grilled Cheese Blintzes w Applesauce	Petite Grilled Sirloin Steak	Baked Cod Oreganato	Grilled Shrimp w Pesto Cream Sauce	Grilled Swordfish Filet w Butter Parsely Sauce	Chicken Coq au Vin	Chicken Rosemary Grilled Chicken Breast
<i>roasted blue hubbard Squash & roasted fingerling potatoes</i>	<i>Chicken breakfast sausage</i>	<i>seasoned yellow squash & steamed basmati rice</i>	<i>roasted carrots with steamed green beans</i>	<i>Garlic Broccolinni & Olive Oil Parmesan Roasted Potato</i>	<i>savory asparagus with toasted farro & quinoa pilaf</i>	<i>buttered haricot vert & roasted Yukon gold potato</i>	<i>mashed potato and steamed carrots</i>
Homestyle							Fish
Swiss French Onion Chicken	Maine Blueberry Pancakes	Indian Butter Shrimp (buttery tomato cream sauce)	Baked Ricotta Cavatelli	Homemade Eggplant Parmesan	Fresh Dill & Garlic Cornish Hens	Deep Fried Filet of Sole	Atlantic Cod Filet
<i>roasted blue hubbard Squash & roasted fingerling potatoes</i>	<i>sausage patty, slice of cantaloupe</i>	<i>seasoned yellow squash & steamed basmati rice</i>	<i>topped with mozzarella garlic knot w steamed green beans</i>	<i>garlic broccolinni & angel hair pasta</i>	<i>savory asparagus with toasted farro & quinoa pilaf</i>	<i>lemon caper tartar sauce with buttered herict verte & roasted yukon gold potato</i>	<i>lemon white wine with sweet potato and steamed green beans</i>
Healthy Choice							Burger
Stir Fried Tofu Mushrooms, Sweet Red Pepper & Snap Peas		Tuscan Grilled Chicken Breast on Rosemary Foccacio	Grilled Halloumi Cheese Salad	Lemon Pepper Baked Filet of Sole	Lamb Kofta	Spinach & Cheese Filled Ravioli	Angus Beef Burger
<i>ginger teriyaki glaze with Brown Rice w Edamame Dumpling</i>		<i>fresh mozzarella, baby spinach, roasted pepper & Sun dried tomato aioli with eggplant fries</i>	<i>crisp greens, cucumber, grape tomato, kalamata olives & Lemon Oregano Dressing</i>	<i>sauteed Black Kale & baked sweet potato</i>	<i>naan bread, cucumber, tomato & mint salad with tatziki sauce</i>	<i>with fresh spinach in a vodka sauce with garlic bread</i>	<i>lettuce, tomato & red onion on a soft roll</i>
Desserts							Desserts
NY Cheesecake	Chocolate Eclair	Creamy Rice Pudding	Italian Tiramisu	Lemon Mascarpone Cake	Chocolate Fudge Layer Cake	Georgia Peach Pie	Banana / Orange / Apple
Lemon Burst Square	English Scone w Currants	Belgium Chocolate Mousse Cake	Sweet Watermelon	Cinnamon Baked Apples	Dutch Apple Pie	Tre Leches Cheesecake	Fresh Cut Fruit
Chocolate Filled Cookies	Cheese Danish	Fresh Strawberries	Raspberry Cream Cake	Sweet Carrot Cake	Tapioca Pudding	White & Dark Chocolate Mousse Tart	Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Reservations may be made for tables of up to 8 people when available
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