


EDGEHILL MENU - The Dining Room Dinner & Brunch

5/23/2026 SATURDAY	5/24/2026 SUNDAY	5/25/2026 MONDAY	5/26/2026 TUESDAY	5/27/2026 WEDNESDAY	5/28/2026 THURSDAY	5/29/2026 FRIDAY	(Not Available on Sunday) ALWAYS AVAILABLE
Soup of the day							
Cream Of Tomato	SUNDAY BRUNCH	New England Clam Chowder	Hearty Lentil & Tomato	Savory Six Bean Soup	Hearty Beef Barley	Homestyle Chicken & Rice	Chicken Bouillion
Salad of the Day							Salad of the Week
Marinated Artichoke Heart, Sun Dried Tomato, Red Pepper & Olives	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Tangy coleslaw	Apple & Raisin Waldorf Salad	Greens Salad with Fresh Cucumber Dill Dressing	Baby Spinach Salad w Ranch Dressing	Sour Cream, Cucumber & Red Onion Salad	Sliced Tomato
Today's Entrees							Pasta
New England Baked Cod	Swiss Omelet with Button Mushrooms	Hickory Smoked Pork Ribs	Panko Breaded Pork Cutlet	Petite Grilled Tenderloin of Beef with Tarragon Bearnaise Sauce	Branzinni Filet w Red & Yellow Grape Tomatoes	Breaded Veal Cutlet w Roasted Tomato Basil Relish	Bow Tie Pasta
<i>Vegetable Medley & Israeli Safron Couscous</i>	<i>Home Fries</i>	<i>Fresh shucked corn & New England baked beans</i>	<i>Roasted broccoflower with maple roasted sweet potato</i>	<i>Buttered green beans & garlic w scalloped potato & fresh chives</i>	<i>Pappardelle pasta & baby carrots</i>	<i>Green squash batonets with potato & onion pierogie</i>	
Broccoli & Cheddar Stuffed Chicken Breast	Cinnamon Raisin French Toast	Golden Barbeque Chicken Thigh	Pecan Crusted Trout Filet	Applewood Smoked Ham	Baked Macaroni & Cheese	Salmon w Lemon Parsley Butter	Chicken <i>Herbed Boneless Chicken Breast</i>
<i>Pan gravy with steamed green beans & Israeli Safron Couscous</i>	<i>Chicken breakfast sausage & sliced cantelope</i>	<i>Fresh shucked corn & New England baked beans</i>	<i>Roasted broccoflower with maple roasted sweet potato</i>	<i>Buttered green beans & garlic w scalloped potato & fresh chives</i>	<i>Steamed baby carrots</i>	<i>Golden roasted cauliflower with potato onion pierogie</i>	mashed potato and steamed carrots
Homestyle							Fish
Chianti Braised Beef Tips	Glazed Smoked Ham	Atlantic Grilled Swordfish	Homemade Meatball & Angel Hair Pasta	Grilled Chicken Goat Cheese & Strawberry Salad	Slow Cooked Beef Brisket	Rosemary Roasted Chicken	Roasted Sole Filet
<i>Steamed green beans over pappardelle pasta</i>	<i>Orzo rice pilaf & vegetable medley</i>	<i>Fresh shucked corn & New England baked beans</i>	<i>Basil marinara sauce & garlic breadstick</i>	<i>fresh strawberries, asparagus, almonds, pomegranate, goat cheese, heirloom lettuce w raspberry dressing</i>	<i>Pappardelle pasta & baby carrots</i>	<i>Potato onion pierogie with green squash batonets</i>	lemon white wine with sweet potato and steamed green beans
Chefs Choice							Burger
Cheddar & Barbeque Turkey Burger		Happy Memorial Day	Curried Garbanzo & Potato Stew	Teriyaki Shrimp & Vegetable Fried Rice	Sicilian Baked Eggplant	Bratwurst Sausage	Angus Swiss Mushroom Burger
<i>Whole wheat bun with lettuce, tomato & baked sweet potato</i>		<i>From your Egdehill Staff</i>	<i>over basmati rice with vegetable samosa</i>	<i>Vegetable Spring Roll</i>	<i>Topped with fresh cherry tomatoes, basil and fresh mozzarella with bow tie pasta</i>	<i>Sauerkraut, onions and potato pierogie</i>	crisp lettuce, red onion and fries
Desserts							Desserts
Boston Cream Pie	Blondie Brownie	NSA Apple Pie	Fresh Pineapple & Raspberries	Chocolate Tuxedo Cake	Flourless Chocolate Cake	Raspberry Filled Cookies	Banana / Orange / Apple
Lemon Burst Cake	Raspberry Cheese Croissant	Maine Blueberry Pie	Tart Apple Turnover	Fresh Baked Sugar Cookies	Summer Kiss Melons	Apple Crumb Pie	Fresh Cut Fruit
Georgia Peach Coffee Cake	Maine Blueberry Coffee Cake	Fresh Watermelon & Berries	Double Temptation Cake	Peach & Raspberry Crumb Pie	Strawberry Square Triangle	Chocolate Fudge Brownies	Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

RESERVATIONS ARE REQUIRED for Brunch, Lunch 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 may be made for parties of up to 8 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