


5/2/2026 SATURDAY	5/3/2026 SUNDAY	5/4/2026 MONDAY	5/5/2026 TUESDAY	5/6/2026 WEDNESDAY	5/7/2026 THURSDAY	5/8/2026 FRIDAY
Soup of the day						
Kentucky Burgoo Soup	SUNDAY BRUNCH	Mulligatawny Soup	Hearty Black Bean Soup	New England Clam Chowder	Hearty Lentil & Long Grain Rice	Hearty Vegetable Barley Soup
Salad of the Day						
Kentucky Blue Grass Salad	Plank Smoked Salmon Plate OR Fruit, Berries & Cottage Cheese	Sweet Carrot, Golden Raisin & Almond Slaw	Mexican Seafood Ceviche	Crisp Romaine Garden Salad	Sweet Berry Salad w Raspberry Vinaigrette	Parma Prosciutto & Melon
Today's Entrees						
Grilled Tenderloin of Beef w Henry Baine Sauce	Apple Cinnamon Pancakes	Braised Beef Vindaloo	Shredded Chicken Enchilada w Guajillo Mole Sauce	Alaskan Salmon Cake w Sweet Red Pepper Aioli	Filet Of Sole w Smoked Salmon Mousse	Grilled Pork Chop w Maple Caramelized Apples
<i>steamed broccoli with glazed sweet potatoes</i>	<i>with sausage patty, canteloupe melon & maple syrup</i>	<i>sugar snap peas with golden basmati rice & cashews</i>	<i>topped w cheddar w south of the border rice & cumin scented zucchini</i>	<i>garlicky broccolini & parslid yukon gold potato</i>	<i>seasonal vegetable blend with wild & brown rice pilaf</i>	<i>seasoned asparagus & whipped buttermilk potato</i>
Kentucky Fried Chicken	Rotiserie Turkey Breast	Chicken Tikka Masala	Seared Shrimp w Tequila Cilantro Sauce	Creamy Cheddar Macaroni & Cheese	Sauteed Veal w Madeira Mushroom Sauce	Homestyle Beef & Onion Meatloaf
<i>steamed broccoli with duchess potatoes</i>	<i>Pan gravy with asparagus and yukon gold potatoes</i>	<i>sugar snap peas with golden basmati rice & cashews</i>	<i>south of the border rice & cumin scented zucchini</i>	<i>garlicky broccolini</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	Chili Grilled Sirloin of Beef w Pico de Gallo	Sweet Barbeque Chicken	Forest Mushroom Ravioli with Shallot Sherry Sauce	Citrus Glazed Artic Char Filet
<i>glazed sweet potato with Southern Succatash</i>	<i>Yukon gold potatoes</i>	<i>cabbage with bacon & onion & whipped potato</i>	<i>smoky corn, pepper & onion w south of the border rice</i>	<i>buttered succatash & parslid yukon gold potato</i>	<i>seasonal vegetable blend with garlic knot</i>	<i>rainbow baby carrots & whipped buttermilk potato</i>
Chef's Choice						
Bourbon Bacon Turkey Cheeseburger		Roasted Eggplant, Plum Tomato & Basil	Savory Spinach, Onion & Cheddar Quesadilla	Mediteranean Falafel Salad	Savory Vegetarian Stuffed Zucchini	Porcinni Mushroom Rissotto
<i>on brioche roll w sauteed onions, cheddar cheese & sweet potato fries</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 & parmesan</i>
Desserts						
Southern Pecan Pie	Raspberry Cheese danish	Chocolate Tuxedo Cake	Tre Leches Cake	Apple Crumb Pie	Chocolate Fudge Brownie	Creme Brulee Cheesecake
Homemade Bread Pudding w Bourbon	Chocolate Fudge Brownies	Fresh Sliced Peaches w Strawberries	Passion Fruit Cream Puff	Angel Food Cake w Fresh Berries	Bosc Poached Pears	Fresh Pineapple & Blueberries
Banana Cream Parfait	Cranberry Orange Scone	Homemade Tapioca	Cinnamon Rice Pudding	Belgium Chocolate Mousse Cake	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