


7/4/2026 SATURDAY	7/5/2026 SUNDAY	7/6/2026 MONDAY	7/7/2026 TUESDAY	7/8/2026 WEDNESDAY	7/9/2026 THURSDAY	7/10/2026 FRIDAY
Soup of the day						
New England Clam Chowder	SUNDAY BRUNCH	Hearty Turkey Orzo & Spinach	Vicchysouse (chilled potato soup)	Homestyle Vegetable Barley	Hearty Chicken & Rice	Chilled Very Berry Soup
Salad of the Day						
Garden Salad	Smoked Salmon Plate OR Fruit, Berries & Cottage Cheese	Grilled Hearts of Palm Roasted Red Pepper & Olive	Strawberry Almond & Goat Cheese Salad	Sliced Cucumber, Sour Cream & Dill	Fresh Mozzarella & Beefsteak Tomato	Steakhouse Spinach Salad
Today's Entrees						
South Carolina Grilled Chicken Thighs	Challah French Toast w Berries	Ale Braised Bratwurst (beef and pork sausage) with Grilled Onions	Three Cheese Baked Penne with Italian Sausage	Beef Stroganoff Meatballs	Bourbon Beef Tips	Grilled Tenderloin Of Beef
<i>corn on the cob, cole slaw & potato salad</i>	<i>sausage chicken links & fresh honeydew</i>	<i>steamed green beans with onion spaetzle</i>	<i>Mozzarella, Ricotta & Parmesan Cheese with garlicky broccoli</i>	<i>Egg noodles & rainbow carrots</i>	<i>buttered cauliflower & creamy whipped potato</i>	<i>Roasted asparagus & sweet onion potato pierogies</i>
Black Angus Burger	Cobb Smoked Ham	Breaded Chicken Schnitzel	Chicken Monterey	Fennel Crusted Pork Loin	Maple Roasted Turkey	Lemon & Dill Baked Filet of Sole
<i>corn on the cob, cole slaw & potato salad</i>	<i>seasonal vegetable & shredded home fried potato</i>	<i>steamed green beans with onion spaetzle</i>	<i>(topped with avocado & Jack Cheese) Baby carrots & Parslied red bliss potatoes</i>	<i>Idaho baked potato & rainbow carrots</i>	<i>slow cooked red cabbage & creamy whipped potato</i>	<i>Roasted asparagus & sweet onion potato pierogies</i>
Homestyle						
Grilled Mahi Mahi Sandwich	Broccoli & Cheddar Quiche	Braised Pork Osso Bucco	New Zealand Rack of Lamb	Linguini & Clam Sauce	Maine Lobster Ravioli w Sherry Cream Sauce	Breaded Sesame Pork Cutlet
<i>corn on the cob, cole slaw & potato salad</i>	<i>shredded home fried potato</i>	<i>steamed green beans with onion spaetzle</i>	<i>Baby carrots & Parslied red bliss potatoes</i>	<i>Fresh chopped clams white wine, garlic with a garlic crisp</i>	<i>Garlic Knot</i>	<i>Green squash batonet & sweet onion potato pierogies</i>
Chef's Choice						
Happy Fourth of July		Grilled Turkey Burger with Guacamole & Cheddar	Soft Shell Crab Sandwich	Eggplant RoloTinni	Teriyaki Tofu & Mushroom Stir Fry	Three Cheese Baked Tortellini
<i>From your F&B Team</i>		<i>lettuce, tomato & red onion with baked sweet potato</i>	<i>Lettuce, tomato & red onion with baked sweet potato</i>	<i>filled ricotta cheese, mozzarella w/angel hair pasta</i>	<i>Steamed White Rice</i>	<i>marinara, basil & topped with mozzarella</i>
Desserts						
NSA Apple Pies	Fresh Baked Butter Croissant	Lemon Burst Cake	NY Cheesecake	Strawberry Cream Cake	Mississippi Mud Cake	Mocha Chocolate Cake
Fruit of the Forest Pie	Pineapple Upside-Down Cake	Fresh Berry Pie	Mixed Summer Berries	Chocolate Chip Cookies	Creamy Tapioca	NSA Blueberry Layer Cake
Pina Colada Cake	English Currant Scone	Golden & Red Watermelon Medley	Chocolate Fudge Cake	Chia Yogurt Pudding	Fresh Canary Melon	Fresh Mango & Berries

(Not Available on Sunday) ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Mixed Mesclun Greens
Pasta
Angel Hair Marinara
Chicken
Balsamic Grilled Chicken Breast
<i>sweet corn & whipped potato</i>
Fish
Lemon Dill Baked Filet of Sole
<i>steamed green beans & brown rice</i>
Burger
Angus Burger with American Cheese
<i>lettuce, tomato & French fries</i>
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

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
Please be sure to indicate names of all people dining in party
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