

8/15/2026	8/16/2026	8/17/2026	8/18/2026	8/19/2026	8/20/2026	8/21/2026	(Not Available on Wednesday or Sunday)
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ALWAYS AVAILABLE
Soup of the day							
Chilled New England Beet Soup	SUNDAY BRUNCH	Curried Coconut Lentil Soup	Hearty Minestrone Soup	Chilled 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	Edgehill Steak & Eggs	Braised Lamb Tika Masala	Crispy Chicken Parmesan	Sauteed Veal Puttanesca	Braised Beef Ravioli w Roasted Tomato Sauce	Chianti Braised Beef Shortrib	Bucatini Pasta with Marinara or Pesto
<i>garlic knot</i>	<i>Petite grilled sirloin w over easy eggs & grilled tomato</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	Brioche French Toast w Fresh Berries	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
<i>roasted blue hubbard Squash & roasted fingerling potatoes</i>	<i>Chicken breakfast sausage</i>	<i>seasoned yellow squash & whipped potato</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>	seasoned yellow squash & steamed basmati rice	<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	Sauteed Italian Sausage & Broccoli Rabe	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>tossed with fresh garlic, sun dried tomatoes & Penne Pasta</i>	<i>lettuce, tomato & red onion on a soft roll</i>
Desserts							Desserts
Strawberry Cream Cake	Lemon Raspberry Danish	Creamy Rice Pudding	Italian Tiramisu	Lemon Mascarpone Cake	Chocolate Fudge Brownie	Georgia Peach Pie	Banana / Orange / Apple
NY Cheesecake	English Scone w Currants	Chocolate Truffle Cake	Sweet Summer Watermelon	Fresh Mango & Raspberry	Cosmic Crisp Baked Apples	Tre Leches Cheesecake	Fresh Cut Fruit
Chocolate Filled Cookies	Chocolate Croissant	Fresh Strawberries	Warm Toffee Pudding Cake	Sweet Carrot Cake	Butterscotch Pudding	Coconut & Chocolate Macaroons	Coffee / Decaf / Tea

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

Edgehill Main Dining Room Menu