

8/22/2026	8/23/2026	8/24/2026	8/25/2026	8/26/2026	8/27/2026	8/28/2026
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the day						
Garden Vegetable Soup	SUNDAY BRUNCH	Mulligatawny Soup	Hearty Black Bean Soup	New England Clam Chowder	Cannelinni Bean, Spinach & Parmesan Soup	Chilled Strawberry & Greek Yogurt Soup
Salad of the Day						
Grilled Peach, Raspberries, Watermelon Radishes, Walnut Over Mixed Greens Sweet Honey Yogurt Dressing	Plank Smoked Salmon Plate OR Fruit, Berries & Cottage Cheese	Sweet Carrot, Golden Raisin & Almond Slaw	Avocado Salad w Fresh Salsa	Sweet Berry Salad w Raspberry Balsamic Vinaigrette	Parma Prosciouto & Melon	Artisan Greens Salad w Lemon Olive Oil Vinaigrette
Today's Entrees						
Grilled Tenderloin of Beef w Molasses Barbeque Sauce	Lemon Ricotta Pancakes	Braised Beef Vindaloo	Grilled Chicken Monterrey topped with avocado & Jack Cheese	Chilled Seafood Salad Roll on Brioche Roll	Tuscan Salmon w Sun Dried Tomato Cream Sauce	Roasted Canadian Chicken
steamed broccoli with glazed sweet potatoes	with sausage patty, canteloupe melon & maple syrup	sugar snap peas with golden basmati rice & cashews	smoky corn, pepper & onion w south of the border rice	kettle chips, coleslaw & steamed corn on the cob	eggplant caponata with Florentine Rice Pilaf	seasoned asparagus & whipped buttermilk potato
Kentucky Fried Chicken	Rotiserie Turkey Breast	Chicken Tikka Masala	Coconut Crusted Tilapia w Sweet Pineapple Relish	Creamy White Cheddar Mac & Cheese	Sauteed Veal Francaise Lemon Sauce	Homestyle Beef & Onion Meatloaf
glazed sweet potato with Southern Succatash	Pan gravy with asparagus and yukon gold potatoes	sugar snap peas with golden basmati rice & cashews	smoky corn, pepper & onion w south of the border rice	garlicky broccolinni	sauteed spinach with Florentine Rice Pilaf	seasoned asparagus & whipped buttermilk potato
Homestyle						
Cobb Smoked Ham with Mustard Glaze	Spinach & Asiago Quiche	Rosemary Garlic Crusted Pork Loin	Homemade Spaghetti & meatballs	Sweet Barbeque Chicken	Forest Mushroom Ravioli with Shallot Sherry Sauce	Citrus Glazed Artic Char Filet
glazed sweet potato with Southern Succatash	Yukon gold potatoes	cabbage with bacon & onion & whipped potato	marinara sauce & a garlic knot	steamed corn on the cob & parslied yukon gold potato	finished w white truffle oil with a garlic knot	rainbow baby carrots & whipped buttermilk potato
Chef's Choice						
Bourbon Bacon Turkey Cheeseburger		Roasted Eggplant,Plum Tomato & Basil	Savory Spinach, Onion & Cheddar Quesadilla	Meditereanean Falafel Salad	Savory Vegetarian Stuffed Zucchini	Porcinni Mushroom Rissotto
on brioche roll w sauteed onions, cheddar cheese & sweet potato fries		tossed with cavatappi with marinara sauce topped with mozzarella	sour cream, salsa & south of the border rice	romaine, tomato, olive, cucumber, red onion, pita bread & tahini dressing	topped with pamesan and served with marianara sauce and florentine rice pilaf	sliced porcinni mushrooms, white truffle oil & parmesan
Desserts						
Southern Pecan Pie	Raspberry Cheese Croissant	Chocolate Tuxedo Cake	Pina Colada Cake	Apple Crumb Pie	Lemon Ricotta Cake	Creme Brulee Cheesecake
Homemade Bread Pudding w Bourbon Sauce	Blondie Brownies	Fresh Sliced Peaches w Strawberries	Fresh Pineapple & Blueberries	NSA Strawberry Layer Cake	Chianti Poached Pears	Fresh Mangoes
Banana Cream Cake	Cranberry Orange Scone	Oatmeal Raisin Cookies	NSA Chocolate Pudding	White & Dark Chocolate Mousse Cake	Sienna Chocolate Tort	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