EDGEHILL MENU - The Dining Room Dinner & Brunch

10/31/2026	11/1/2026	11/2/2026	11/3/2026	11/4/2026	11/5/2026	11/6/2026	(Not Available on Sunday)
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ALWAYS AVAILABLE
Soup of the day							
Creamy Pumpkin & Cheese Tortelinni Soup	SUNDAY BRUNCH	Creamy New England Clam Chowder	Savory Butter Bean Soup	Sweet Corn Shrimp & Potato Chowder	Borscht Soup (beet)	Homestyle Chicken & Orzo Soup	Chicken Bouillion
Salad of the Day							**Salad of the Week**
Very Deviled Eggs	Plank Smoked Salmon or Seasonal Fruit Plate	Honey Crisp Apples, Feta Cheese, Toasted Pecans & Golden Raisins with baby greens	Strawberry Almond Pomegranate & Goat Cheese over Butter Lettuce	Marinated Artichoke Heart, Olive & Red Pepper Salad	Sliced Beefsteak Tomato w Gorgonzola Cheese	Edgehill Apple Cranberry Walnut Salad	Garden salad
Today's Entrees							**Pasta**
Savory Beef Ghoooulash	Maine Blueberry & Sour Cream Pancake	Slow Cooked Lamb Stew	Herb de Provence Roasted Chicken	Seared Duck Breast w Blackberry Brandy Glaze	New Zealand Grilled Rack of Lamb	Maple Dijon Roasted Chicken	Angel Hair Pasta
Toasted heads (Brussel sprouts) with buttered papperdelle noodles	*Warm Maple Syrup & Hickory Smoked Bacon*	*Over papperdelle egg noodles and roasted hubbard squash*	*potato au gratin with carrots & parsnips*	*Butternut squash rissotto w/ sweet honey carrots*	*buttered asparagus with Idaho baked potato*	*honey glazed parsnips and carrots w parslied Yukon golden potato*	
							Chicken
Rattlin Bones (barbeque pork ribs)	Belgian Waffles w Fresh Berries	Homestyle Turkey Pot Pie	Fettuccini Alfredo W Grilled Pesto Chicken	Braised Pork Osso Bucco	Sauteed Chicken Piccatta	Roasted Sockeye Salmon w Caper Parsely Yogurt Sauce	Rosemary & Garlic Grilled Chicken Breast
Bloody good beets and smashed red potatoes	*Warm Maple Syrup & Hickory Smoked Bacon*	*Buttered green beans*	*broccoli flowerettes, light parmesan cream sauce*	*Butternut squash rissotto w/ sweet honey carrots*	*buttered asparagus with rice & orzo Pilaf*	*honey glazed parsnips and carrots w parslied Yukon golden potato*	*sweet potato & yellow squash*
Homestyle							**Fish**
Filet of Sole w Blood Orange Butter Sauce	Brie & Onion Quiche	Sweet and Sour Meatballs	Grilled Tenderloin of Beef	Three Cheese Ravioli in Basil Pesto Sauce	Vermont White Cheddar Mac & Cheese	New England Style Pot Roast	Baked Scrod
Toasted heads (Brussel sprouts) with smashed red potatoes	*Shredded Home Fried Potato*	*Over papperdelle egg noodles and roasted hubbard squash*	*potato au gratin & creamed spinach*	*garlic knot*	*buttered asparagus*	*steamed broccoli w lemon butter & parslied Yukon gold potato*	*buttered peas & wild and long grain rice pilaf*
Chef`s Choice							**Burger**
Mesquite Cheddar Turkey Burger		Norwegian Salmon Burger	Hunan Shrimp Lo Mein Noodle & Stir Fry Vegetable	Vegetarian Stuffed Portobello Mushroom	Shrimp in a Curried Cream Sauce	Three Cheese Tortelinni	Angus Burger
whole wheat bun, lettuce, tomato & baked sweet potato		*lemon dill aioli, lettuce, tomato, red onion on a brioche roll w sweet potato fries*	*ginger stir fry sauce & spring roll*	*angel hair pasta & garlic knot*	*Rice & Orzo Pilaf w buttered asparagus*	*in a pink vodka sauce with garlic bread*	*lettuce, tomato & French fries*
Desserts							**Desserts**
Cinnfully Good Apple Tart	Fresh Baked Butter Croissant	NSA Apple Pie	Fresh Mango & Berries	Chocolate Truffle Cake	Chocolate Mousse Cake	Sweet Carrot Cake	Banana / Plums / Peaches
Mini Chocolate Eclairs	Cinnamon Chip Scone	Fresh Watermelon	Italian Tiramisu	Croissant Pumpkin Bread Pudding	NSA Blueberry Layer Cake	Raspberry Filled Cookies	Fresh Cut Fruit
Fall Pumpkin Brownies Brownies	Raspberry Danish	Maine Blueberry Pie	Butterscotch Pudding	Southern Pecan Bar	Creamy Vanilla Pudding	Cinnamon Baked Apples	Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Please include names of all people in party when reserving
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
Call MON-FRI 203-595-2314 / SAT & SUN 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