Edgehill Main Dining Room Menu

10/24/2026 SATURDAY	10/25/2026 SUNDAY	10/26/2026 MONDAY	10/27/2026 TUESDAY	10/28/2026 WEDNESDAY	10/29/2026 THURSDAY	10/30/2026 FRIDAY
Soup of the day						
Pasta e Fagioli Soup	SUNDAY BRUNCH	Stuffed Cabbage Soup	Creamy Potato & Cheddar Homestyle	Homestyle Vegetable Barley	Hungarian Lentil Soup	Italian Wedding Soup
Salad of the Day						
Italian Greens Caesar Sald	Smoked Salmon Plate OR Fruit, Berries & Cottage Cheese	Sliced Cucumber, Sour Cream & Dill	Strawberry Almond & Goat Cheese & Heirloom Greens Salad	Grilled Hearts of Palm Roasted Red Pepper & Olive	Fresh Mozzarella & Beefsteak Tomato	Steakhouse Spinach Salad
Today's Entrees						
Cider Glazed Chicken Thighs	Challah French Toast w Berries	Seared Salmon w Lemon Thyme Butter	Three Cheese Baked Penne with Italian Sausage	Beef Stroganoff Meatballs	Tarragon & Dijon Leg of Lamb	Porcinni Crusted Tenderloin of Beef
spaghetti squash & spiced sweet potato	*sausage chicken links & fresh honeydew*	*sweet golden beets & onion & dill pierogies*	*Mozzarella, Ricotta & Parmesan Cheese with garlicky broccoli*	*over wide Egg noodles & roasted yellow squash*	*buttered rainbow cauliflower & toasted parmesan orzo*	*madeira demi sauce with Roasted asparagus & twice baked potato*
Prime Rib of Beef	Cobb Smoked Ham	Breaded Chicken Schnitzel	Sauteed Chicken Marsala	Fennel Crusted Pork Loin	Maple Roasted Turkey	Lemon & Dill Baked Cod Filet
buttered french beans & spiced sweet potato	*seasonal vegetable & shredded home fried potato*	*sweet golden beets & onion & dill pierogies*	*button mushroom marsala sauce with balsamic carrots & creamy risotto*	*paprika Idaho potato & sauteed baby spinach*	*slow cooked red cabbage & toasted parmesan orzo*	*Roasted asparagus & twice baked potato*
Homestyle						
Coconut Shrimp w Mango Aioli	Broccoli & Cheddar Quiche	Braised Pork Osso Bucco	New Zealand Rack of Lamb	Norwegian Salmon Cakes w Dill Lemon Ailoi	English Shepherds Pie (Beef)	Grilled Canadian Pork Chop w Caramelized Apples & Leeks
buttered french beans & spiced sweet potato	*shredded home fried potato*	*roasted brussel sprouts with onion dill pierogies*	*with balsamic carrots & creamy rissotto*	*sauteed baby spinach & roasted yellow squash*	*buttered rainbow cauliflower*	*Green squash batonet & twice baked potato*
Chef's Choice						
Dijon Salmon Burger		Grilled Veggie Burger with Guacamole & Cheddar	Battered Cod Sandwich	Eggplant Rolotinni	Teriyaki Tofu & Mushroom Stir Fry	Sauteed Bacon Liver & Onions
red leaf lettuce, beefsteak tomato, red onion, dijonnaise sauce on a brioche roll w baked sweet potato		*Lettuce, tomato & red onion with baked sweet potato*	*Lettuce, tomato & red onion with baked sweet potato*	*filled ricotta cheese, mozzarella w/angel hair pasta*	*Steamed White RIce*	*Roasted asparagus & twice baked potato*
Desserts						
NSA Apple Pie	Fresh Baked Butter Croissant	Lemon Burst Cake	NY Cheesecake	Pumpkin Cheesecake	Mississippi Mud Cake	Mocha Chocolate Cake
Raspberry Chantilly Cake	Almond Danish	Fresh Blackberry Pie	Fresh Mango & STrawberries	Chocolate Chunk Cookies	Creamy Tapioca	NSA Blueberry Layer Cake
Chocolate Fudge Cake	English Currant Scone	Watermelon & Blueberry Medley	NSA Marble Pound Cake	Chia Yogurt Pudding	Spiced Pumpkin Bundt Cake	Tart Cherry Pie

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

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