



THE  
EDGE



# STARTERS

## Shrimp Cocktail

Chilled shrimp served with caribe cocktail sauce  
and flat bread toast points 14

## Sriracha Crab Rangoons GF

Wontons stuffed with crab, chives and sriracha cream cheese  
served with sweet and sour sauce 12

## BBQ Balls & Slaw GF

Four BBQ meatballs on a bed of kale slaw topped  
with crumbled gorgonzola 11

## Spinach and Artichoke Dip GF

Warm spinach, artichoke hearts and cream cheese dip  
served with tortilla chips 10

## Chicken Wings

One pound of breaded wings. Choice of Buffalo,  
Sweet Thai Chili, or Cola BBQ 15

## Falafel Nuggets *Vegan*

Fried falafel with gremolata sauce 8

## Mini Chili Dogs

Four mini hot dogs with beef & bean chili and queso sauce 13

## Nachos

Tortilla chips with beef & bean chili, queso sauce, jalapeño slices,  
salsa, Pico de Gallo, sour cream and guacamole 14

## Hawg Wings GF

Tossed in BBQ dry rub. Choice of Buffalo, Sweet Thai Chili,  
or Cola BBQ dipping sauce 15

# SOUPS & GREENS

*Most salads may be requested Gluten Free or Vegan*

## Tomato Bisque *GF Vegan*

### Beef & Bean Chili

Cup 4

### Chef's Feature

Bowl 7

## Salad additions:

Chicken 4 Shrimp 6 Crab Cake 8

Sirloin 10 Salmon 12

## Quinoa Fruit Salad

Blueberries, strawberries, grapes, spinach, Gorgonzola and  
orange ginger vinaigrette 15

## Cross Trail

Mixed greens, golden raisins, candied walnuts, bacon, burgundy  
braised pear, goat cheese, apple cider vinaigrette 14

## Chicken Caprese

Grilled chicken breast, sliced tomato, sliced mozzarella, basil,  
balsamic reduction and olive oil on a light bed of mixed greens 12

## Baja Beef Salad

Grilled beef, mixed greens, queso fresco, tomato,  
jalapeño slices, onion, avocado and cumin ranch dressing 18

## Southbound Wedge

Iceberg wedge, tomato, crumbled bacon, shredded cheddar,  
cornbread croutons and ranch dressing 10

## Side Salad

Mixed greens, tomato, cucumber, red onion, croutons  
and choice of dressing 7

## Caesar

Romaine, Parmesan, croutons and Caesar dressing  
Side 7 Full 10

## Available Dressings

Orange Ginger Vinaigrette, Apple Cider Vinaigrette,  
Balsamic Reduction, Cumin Ranch, Chipotle Ranch,  
Ranch, Honey Mustard, Bleu Cheese and Caesar

*House specialties are highlighted in red. GF - Gluten Free*

*Parties of eight or more are strongly discouraged from splitting the check.*

*A surcharge will be applied to extra dressings and sauce requests.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# SANDWICH BOARD

Our sandwiches are served with potato chips and a pickle spear

Substitutions for chips: **Fries** 2    **Soup/Chili** 3    **Fruit** 3    **Onion Rings** 3    **Side Salad** 4

## Turkey Bacon Fig

Sliced turkey breast, bacon, fig jam and mixed greens on multigrain toast 10

## Chicken Cordon Blue

Grilled chicken breast, country ham, Swiss cheese and dijonaise on pretzel roll 13

## Chicken Salad

Poached then shredded chicken, apples, red grapes, walnuts, cheddar and mixed greens on multigrain bread 12

## Fried Egg BLT

Fried egg, bacon, lettuce, tomato and mayonnaise on grilled sourdough 10

## Meatloaf Sandwich

Meatloaf, cheddar, bacon jam, lettuce, tomato, onion and mayonnaise on grilled sourdough 12

## Crab Cake

Crab cake, lettuce, tomato and cumin ranch dressing on brioche bun 13

## Cheese Steak

Shaved prime rib, onion and American cheese on Amoroso sub roll 13

## The Hanson *Vegan*

Seitan Beef (100% wheat gluten), mushrooms, jalapeño slices, onion, garlic and Tease cheese (vegan cheddar) on Amoroso sub roll 10

## BBQ Meatball Sub

BBQ Meatballs, kale slaw and Gorgonzola crumbles on Amoroso sub roll 15

# BOWLS & BASKETS

*Lunch portions are available until 3 o'clock daily, please specify with your server*

## Shrimp Primavera

Penne, shrimp, yellow squash, tomato, spinach, white wine butter sauce and Parmesan 12 / 16

## Santa Fe Chicken Penne

Blackened chicken breast, snow peas, tomato, red pepper cream sauce and Parmesan 10 / 14

## Short Rib Ravioli

Braised beef short rib, mirepoix, wine reduction and fresh herbs in an egg pasta topped with Gorgonzola crumbles, stewed tomatoes and demi-glace 10 / 14

## Baked Spaghetti and Meatballs

Baked with fresh mozzarella and Parmesan 10 / 14

## Stir Fry *GF Vegan*

Broccoli, cauliflower, carrots and mushrooms over rice pilaf 8 / 10

### Add:

Seitan Beef (100% wheat gluten) 10 / 12

Chicken 12 / 14    Shrimp 14 / 16    Beef 16 / 18

## Chicken Tenders Basket

Breaded chicken strips, fries, slaw, honey mustard 8 / 14

## Fish and Chips Basket

Beer battered Rockfish, fries, slaw and tartar sauce 8 / 14

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# BURGERS

Our Burgers are made to order and come with fries, lettuce, tomato, onion and a pickle spear

Substitutions for fries: **Fruit** 3 **Side Dishes** 3 **Onion Rings** 3 **Soup/Chili** 3 **Salad** 4

## Edge Burger

Grilled to order 7 oz. Angus beef on brioche bun 12

## Wild Turkey Burger

Ground turkey patty, provolone, garlic chive aioli,  
on kaiser roll 12

## Falafel Burger *Vegan*

House made crispy falafel patty drizzled with gremolata  
on kaiser roll 10

## Burger Toppings \$1 each

Cheese: American, Swiss, Cheddar, Provolone, Gorgonzola  
Grilled: Onions, Mushrooms, Peppers

## Burger Toppings \$2 each

Pineapple, Fried Egg, Avocado

*Rare: cool, red center*

*Medium Rare: warm, red center*

*Medium: warm, pink center*

*Medium Well: hot, barely pink center*

*Well: cooked throughout, no pink*

# QUESADILLAS

Our quesadillas are served with tortilla chips and salsa

**Additions:** **Chicken** 4 **Shrimp** 6 **Steak** 10

## Garden *Vegan*

Spinach, red pepper, onion, mushroom and  
Tease cheese (*vegan cheddar*) 12

## Chicken

Blackened chicken, Queso Queso, black beans and  
pico de gallo 14

## Steak

Shaved ribeye, Queso Queso, pico de gallo  
and avocado 16

## Shrimp

Old Bay shrimp, Queso Queso, pico de gallo  
and avocado 16

# SIDES

**All Sides** 4

Black Eye Pea Succotash GF *Vegan*

Mashed Red Potatoes GF

Rice Pilaf GF *Vegan*

Pinto Beans *Vegan*

Fried Corn GF

Kale Slaw GF

Fruit GF *Vegan*

Corn Bread

Vegetable Medley GF *Vegan*

Sautéed Spinach GF *Vegan*

Quinoa GF *Vegan*

Fries GF *Vegan*

Onion Rings

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# ENTRÉES

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## Chicken Mole

Grilled chicken breasts topped with mole sauce and sesame seeds served with fried corn and pinto beans 12 / 16

## BBQ Pork Chops

Bone in pork chops caramelized in cola BBQ sauce served with fried corn and pinto beans 14 / 20

## Salmon Saltimbocca GF

Salmon wrapped in country ham served with rice pilaf, black eyed pea succotash and basil cream sauce 18 / 25

## Meatloaf GF

House made meatloaf served with bacon jam, mashed potatoes and vegetable medley 13 / 17

## 8 oz. Sirloin GF

Grilled to order served with mashed potatoes, vegetable medley and red wine demi-glace 18 / 25

## Garden Meatloaf Vegan

House made Seitan Beef (100% wheat gluten) meatloaf served with spinach and black eyed pea succotash 13 / 17

# CHILDREN'S MENU

## Grilled Sirloin GF

Served with broccoli and rice pilaf 12

## Chicken Tenders

Served with fries and fruit 8

## Grilled Chicken Breast GF

Served with broccoli and rice pilaf 8

## Mini Hot Dogs

Two mini hot dogs served with fries and fruit 7

## Grilled Cheese

Served with fries and fruit 7

## Cheese Burger

Served with fries and fruit 8

## Fish and Chips

Served with fries and fruit 8

## Spaghetti

Served with marinara or butter and Parmesan cheese 6

## Kid Pizza

Flat Bread with marinara and mozzarella cheese 8

# DESSERTS

## Banana Foster Egg Roll

Brown sugar caramelized banana, fried in a tortilla, tossed with cinnamon sugar and served with a scoop of vanilla ice cream 8

## Berry Parfait GF

Candied walnuts, strawberries and blueberries layered in a glass with Chantilly cream 8

## Black Rock Sundae

Chocolate brownie, chocolate ice cream, hot fudge, toasted almonds and whipped cream 8

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# Brunch Menu



Saturday and Sunday  
11 am - 2 pm

## Mimosas

### Mimosa

Prosecco and OJ

### Moscow Mule Mimosa

Prosecco, OJ and Ginger Beer

### VA Apple Mimosa

Bold Rock Hard Cider and Prosecco

### Sunrise Mimosa

Prosecco Lemon Juice, Grand Marnier and OJ

### Peach Bellini

Prosecco, OJ and peach schnapps

## Hair Of The Dog

### The Boss' Coffee

Rumchata liqueur and iced coffee

### Bloody Mary

"Moose Mix", vodka and Old Bay rim

### Envy

Camarena Tequila, blue curacao and pineapple juice

### The Relapse

(Think of it as a cleanse)

Goslings Dark Rum, lemon juice, maple syrup,  
bitters and Tabasco

## Edge Benedict

Two poached eggs on top of country ham and an English  
muffin with hollandaise, served with one side 10

## Crab Benedict

Two Poached eggs on top of mini crab cakes and an English  
muffin with hollandaise, served with one side 16

## The AM Sammy

Scrambled eggs and cheddar cheese with choice of bacon,  
sausage or country ham on multigrain toast 7

## Ham Biscuits

Two biscuits with country ham and fig jam,  
served with one side 12

## Biscuits and Gravy

Two biscuits topped with sausage gravy,  
served with one side 10

## French Toast

Two thick slices of French toast with powdered sugar  
and fruit, served with one side 13

## Edge Platter

Two eggs cooked any way with a biscuit or toast,  
choice of sausage, bacon or country ham and choice  
of oatmeal, grits or home fries 12

## Steak and Eggs

4 ounces of Sirloin tips with two eggs any way and a  
biscuit or toast, served with one side 15

## Oatmeal

A bowl of hot oatmeal served with apples,  
golden raisins and brown sugar 8

## Bowl In One

A bowl of cheesy grits, sausage crumbles and two eggs  
cooked any way with a biscuit or toast 8

## Fruit and Yogurt GF

Greek yogurt served with candied walnuts, blueberries  
and sliced strawberries 8

## Sides

Cheesy Grits, Oatmeal, Home Fries, Bacon,  
Sausage Patties, Fruit 3

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