



STARTERS

CRISPY BRUSSELS AND CAULIFLOWER ^{GF}
Fried Brussel Sprouts, Cauliflower, Chili Yogurt, Lemon 10

CHICKEN WINGS ^{GF}
Eight Bone-In Wings, Choice of:
Buffalo, BBQ, Korean Sweet Chili, Ranch or Blue Cheese 20

NACHOS ^{GF}
Tortilla Chips, Chili, Cheese, Pico de Gallo, Salsa, Jalapeno,
Sour Cream 16

IRISH NACHOS ^{GF}
French Fries, Chili, Cheese, Pico de Gallo, Salsa,
Jalapeno, Sour Cream 17

CHILI ^{GF}
Locally Sourced Beef, Kidney Beans, Onion, Bell Pepper, Jalapenos,
Cheese, Sour Cream Cup 8 // Bowl 12

SALADS

WEDGE SALAD
Iceberg Lettuce, Cucumber, Cherry Tomato, Croutons, Bacon Bits, Bagel
Spice, House Made Blue Cheese 8 // 14

CHOP-CHOP SALAD ^{GF}
Lettuce, Cabbage, Onion, Bacon, Tomato, Corn,
House Made Dijon Vinaigrette 8 // 14

ARUGULA SALAD ^{GF}
Arugula, Feta, Walnuts, Dried Cranberries,
House Maple Vinaigrette 9 // 15

Add: Grilled Chicken 6 // *Salmon 10

KIDS **BREADED CHICKEN TENDERS**
Fries and Fruit 8

PENNE MARINARA ^{VEGETARIAN}
Garlic Bread 8

GROUND CHUCK BURGER
Fries, Lettuce, Tomato 8
Add Cheese 1

PERSONAL CHEESE PIZZA ^{VEGETARIAN} 8

HEADLINERS

MEATBALL BOLOGNESE
Italian Meatballs, House Made Bolognese Sauce, Penne Pasta,
Garlic Bread 22

SUMMER COUSCOUS & SALMON SALAD*
Summer Couscous Salad, Blistered Asparagus, Grilled Salmon 26

MUSHROOM ALFREDO ^{VEGETARIAN}
House Made Alfredo Sauce, Penne Pasta, Garlic Bread 18

FISH N' CHIPS
Three Pieces Battered Cod, Fries, Remoulade 18

Add: Grilled Chicken 6 // *Salmon 10

SMASHED BURGERS & SANDWICHES *All Smashed Burgers are 6 oz of Locally Sourced Beef Cooked Through & Served with Fries. Gluten Free Bun 2*

SWEET SHERRY ONION BURGER
Caramelized Onions, Gruyere, Sweet Sherry Glaze, Arugula,
Brioche Bun 17

BLACK & BLUE BURGER
Blackening Spice, Blue Cheese, LTOP, Brioche Bun 17

MUSHROOM & SWISS BURGER
Mushrooms, Swiss, LTOP, Brioche Bun 17

HAMBURGER
LTOP, Brioche Bun 15

CHEESE BURGER
Choice of American, Cheddar, Swiss, Pepper Jack, Gruyere, LTOP,
Brioche Bun 16

BACON CHEESE BURGER
Bacon, Choice of American, Cheddar, Swiss, Pepper Jack, Gruyere,
LTOP, Brioche Bun 17

CLASSIC V ^{VEGAN}
Beyond Patty, Vegan Mozzarella, LTOP, Costanzo Roll 17

CHICKEN CLUB
The Original Edge Chicken Club, Bacon, Cheddar, Chipotle Mayo,
LTOP, Brioche Bun 17

BUFFALO SUB
Chicken Thighs, Buffalo Sauce, Cream Cheese, Celery, Ranch,
Hoagie Roll 16

SCRATCH DESSERTS

TRIPLE CHOCOLATE GOODNESS
Chocolate Pudding, Pretzel, Oreo, Chocolate Chips, Whipped Cream 8

BLONDIE
White Chocolate, Cranberry 9

FLOAT ^{GF}
Two Scoops of Ice Cream, Choice of Soda 5

GF - Gluten Free, Vegan, Vegetarian

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

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

THE EDGE

SPECIALTY LIBATIONS

STRAWBERRY FIELDS 11
House Vodka, Fresh Lemon, House Made Strawberry-Basil Coulis

DR. STONERS FIELD TRIP 12
Dr. Stoners Vodka, Limoncello, Triple Sec, Butterfly Pea

CUCUMBER COOLER 11
House Gin, Tonic, Fresh Lime Juice, Cucumber Simple Syrup, Cucumber Mint Garnish

CLASSIC MAI TAI 12
Captain Morgan, Meyers, Triple Sec, Almond Syrup, Lime Juice

STONE FRUIT SANGRIA 9.75
Pinot Grigio, Peach Puree, Honey, Stone Fruit

TEQUILA MOONRISE 12
Silver Tequila, Campari, Fresh Lime, Grapefruit Juice, Simple Syrup

WHISKY SMASH 9.75
Jim Beam, Muddled Mint, Simple Syrup

PINEAPPLE SAGE GIMLET 9.75
House Gin, Pineapple Juice, Sage Simple Syrup

COUNTRY MARG'S 9.75
House Tequila, Sours, Orange Juice with your choice of Strawberry, Watermelon, Cucumber

CRAFT ON TAP

STARR HILL BREWERY
RAMBLE ON JUICY IPA 7.25
7% ABV

Lush tropical fruit aromas of juicy grapefruit, pineapple, and citrus. Soft and silky mouthfeel with low bitterness.

BOLD ROCK CIDERY
BOLD ROCK DRAFT 7.25
4.7% ABV, Naturally Gluten Free
Hard apple cider, clean and crisp. Locally hand crafted.

BLUE MOON BREWING CO.
BELGIAN WHITE WHEAT ALE 7.25
5.4% ABV, 9 IBUs
Starts crisp and tangy and ends with a coriander and orange spiciness.

DEVILS BACKBONE BREWERY
VIENNA LAGER 7.25
4.9% ABV, 20 IBUs
Malty amber colored lager with medium body and a caramel or toasted nut finish.

STABLE CRAFT BREWING
608 LAGER 7.25
4.3% ABV, 13 IBUs
An American light lager.

BLUE MOUNTAIN BREWERY
FULL NELSON VIRGINIA PALE ALE 7.25
5.9% ABV, 60 IBUs
A balanced malt body followed by a burst of American hop flavor and aroma. Citrusy, floral and highly seasonable.

BASIC CITY DAILY PILS
PILSNER 7.25
5% ABV
Hopped American Crafted Pilsner.

THREE NOTCH'D BREWING CO.
Minute Man IPA 7.25
7% ABV, 20 IBUs
Forget everything you know about IPA's. Super low bitterness. Fresh fruity flavor.

16 OZ POUNDERS

PBR 3.50
Bud Light 6.00
Miller Lite 6.00
Bold Rock IPA Hard Cider 7.25
Blue Mountain Hopwork Orange IPA 7.25
Guinness Pub Draft Stout 7.25
Murphy's Draught Style Stout 7.25

BOTTLES

Budweiser 5.50
Bud Light 5.50
Coors Light 5.50
Miller Lite 5.50
Michelob Ultra 6.75
Corona Light 6.75
Heineken 6.75
Modelo Especial 6.75
Stella Artois 6.75

WINE

CHLOE
Prosecco 8 glass
Italy 32 bottle

CUPCAKE
Reisling 8 glass
Germany 32 bottle

13 CELSIUS
Pinot Grigio 8 glass
Italy 32 bottle

KIM CRAWFORD
Sauvignon Blanc 12 glass
New Zealand 48 bottle

IMAGERY
Chardonnay 9 glass
California 36 bottle

TRAPICHE OAK CASK
Malbec 8 glass
Argentina 32 bottle

NOBLE VINES
Pinot Noir 10 glass
California 40 bottle

BENZIGER
Merlot 8 glass
California 32 bottle

IMAGERY
Cabernet Sauvignon 11 glass
California 44 bottle

WHITE

RED