

SUMMER

edson hill

small plates

Bar Bites | 12

rosemary citrus olives | spiced marcona almonds
marinated mushrooms

Fried Cauliflower | 10

chipotle citrus aioli

Roasted Corn Vichyssoise | 10

red pepper jam

Malt Vinegar Fries | 9

roasted garlic-dill aioli

Scallop Ceviche | 14

compressed charred cantaloupe | lime | pickled jalapeño
toasted pine nuts | red onion | cilantro |
house made crackers

Sautéed P.E.I. Mussels | 13

spring onion | oven roasted tomatoes
saffron cream broth | grilled bread

Crab Toast | 16

maine crab salad | avocado purée | micro-basil
orange gel | pickled fennel | elmore mountain toast

Simple Green Salad | 8

seasonal vegetables | whole grain mustard vinaigrette

Burrata Panzanella Salad | 14

maplebrook farm burrata | croutons | radish | snap peas
cherry tomatoes | pickled shallots | basil vinaigrette

Baby Kale & Asparagus Salad | 13

crispy prosciutto | roasted chanterelles
toasted pine nuts | chevre | truffle vinaigrette

Arugula & Mint Salad | 12

feta | poached tart cherries | toasted quinoa
mint vinaigrette

non-alcoholic refreshers

Edson Hill Shirley Temple | 6

boylan's extra dry ginger ale | homemade grenadine
bordeaux cherry

Maple Lemonade | 6

fresh lemon | vermont maple syrup

Walk in the Woods | 8

fever tree tonic | fresh forest elixir
rosemary honey spritz

Citrus Blossom | 8

fever tree elderflower tonic | pomegranate syrup | lime
citrus orchard elixir | citrus orchard spritz

Aqua ViTea Peach Mint Kombucha | 6

Sodas | 3

GuS Dry Cranberry Lime | Boylan's Ginger Ale
Reed's Ginger Beer | Boylan's Root Beer |
Boylan's Cane Cola | Fever Tree Tonic |
Fever Tree Elderflower Tonic

... ask about our draught beer,
can & bottle selections

big plates

Edson Hill Burger | 17

local grass fed beef | crispy shallots | truffle butter
mansfield dairy chin clip | house-made brioche roll
mixed green salad

Olive Oil Poached Salmon | 29

caramelized onion farro | preserved lemon
snap peas | chive emulsion

Butter Poached Lobster | 50

duck fat potatoes | corn | pearl onions
celery | chowder broth

Shrimp Cavatelli Pasta | 29

basil pesto | arugula | oven dried tomatoes
crispy pancetta | poached egg | parmesan crisp

Braised & Roasted Rabbit | 39

beluga lentils | kale | lemongrass & ginger consume
five spice butter

Grilled Hanger Steak | 42

white onion soubise | pink peppercorn potatoes
port demi glazed mushrooms | grilled asparagus

Grilled Bone-In Pork Loin | 36

braised collard greens | creamy polenta
ancho chili & parsley chimichurri

Vegetable Paella | 28

hen of the wood mushrooms | kale | crispy garbanzo beans
red peppers | arborio rice | vegetable demi

desserts

Champagne & Vanilla Poached Rhubarb | 9

fresh strawberry sorbet | anise pizzelle

Raspberry Chocolate Cake | 9

chocolate ganache | garden mint & chocolate sherbert

Summer Pavlova | 9

almond cream | fresh & candied stone fruit

Coconut Panna Cotta | 9

watermelon gele | sweet & salty pistachios

Pedro Ximenez Sundae | 11

pecan | brown butter and golden raisin cake
vanilla bean ice cream

specialty cocktails

Fire In The Sky | 13

espolon blanco | vida mezcal | fresh lemon
jalapeno honey | pomegranate puree | hellfire bitters
bee pollen salt

Maple Run Margarita | 13

espolon blanco | fresh lime | vermont maple syrup

Barrel Aged Manhattan | 14

bulleit bourbon | carpano antica | dolin rouge
angostura bitters

Thyme After Thyme | 14

barr hill tomcat gin | st germaine | fresh lime juice
thyme honey

Purple Haze | 14

tito's vodka | lavender syrup | aperol | prosecco | lemon