

Edgewater Brunch Menu

Served 8am-3pm

This section is accompanied by your choice of 2 Sausage Links or 2 Bacon Strips

A Good Morning 2 Eggs, Home Fries & Toast ~ \$10

Sweet Cream Pancakes Three Sweet Cream Pancakes Served with 2 Eggs ~ \$12

Biscuits & Gravy

Two Breakfast Biscuits covered in House Made Sausage & Bacon Gravy & 2 Eggs ~ \$12

Belgian Waffle

A fresh traditional Belgian style waffle topped with fresh Strawberries & Whip Cream~ \$12

Strawberry Stuffed French Toast

A Breaded Baked French Baguette filled with Strawberry Cream Cheese topped with Vanilla Drizzle & Served over a pool of Strawberry Sauce ~ \$13

Omelette's - Served with Home Fries & Toast ~ \$12

- **Denver-** 3 Eggs with Bell Peppers, Red Onions, Ham & Cheddar Cheese
- **Veggie-** 3 Eggs with Spinach, Tomato, Mushroom and Mozzarella Cheese
- **Meat-** 3 Eggs with Ham, Bacon, Sausage & Choice of Cheddar or Mozzarella

Sides ~ Toast or English Muffin **\$1.50**

~ Homefries ~ 2 Eggs ~ 1 Sweet Cream Pancake ~ **\$3**

2 Bacon Strips or 2 Sausage Links ~ **\$4**

Consuming Raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any allergies. Menu items are subject to change without notice.

***Groups of 6 or more subject to 20% Gratuity**

Eggs Benedict

Toasted English Muffins topped with 2 Poached Eggs, Canadian Bacon,
Hollandaise Sauce & Accompanied by Home Fries ~ **\$14**

Chicken & Waffles

A fresh traditional Belgian style waffle quartered with 3 Deep Fried Chicken Tenders
& A cup of our House Made Sausage & Bacon Gravy ~ **\$15**

New York Chicken Fried Steak

A breaded Tenderized New York Strip Steak served with ~ **\$18**
House made Sausage and Bacon Gravy, 2 Eggs, Home Fries & Toast

Steak & Eggs

6oz Lone Crow Ranch Steak, 2 Eggs, Home Fries & Toast ~ **\$16**

Shrimp & Grits

5 Cajun Fried Prawns Served atop of traditional Southern Style Grits ~ **\$15**

Salads

Cabin Cobb -Mixed Greens, Cherry Tomatoes, Avocado, Bleu Cheese, Egg,
Bacon Bits & Red Onions ~ **\$10**

Sunrise- Mixed Greens, Fresh strawberries, Oranges Segments, Candied Walnuts &
Pineapple Chipotle Vinaigrette ~ **\$10**

Wedge- Iceberg Lettuce, Tomato, Bacon Bits, Blue Cheese Crumble &
Balsamic Drizzle ~ **\$10**

House Salad- Mixed Greens, Red Onion, Tomato, Croutons & Cheddar Cheese **\$5 / \$8**

Caesar- Mixed Greens, Croutons , Lemon & Parmesan Cheese **\$5 / \$8**

Ranch ~ Bleu Cheese ~ Honey Mustard ~ Thousand Island

Balsamic Vinaigrette ~ Italian ~ Caesar ~ Jalapeno Ranch

Soup of the Day **\$4 / \$8** ***House or Caesar Salad & Soup*** **\$10 / \$15**

All Selections below are served with choice of side;
Classic or Sweet Potato Fries ~ Hush Puppies ~ House or Caesar Salad

~ Edgewater Burgers ~

All Burgers are made with Lone Crow Beef & Served on a Brioche Bun

The Brunch Burger ~ Bacon, Egg & Cheddar Cheese ~ \$15

The Popper Burger ~ Bacon Strips, Jalapenos & Cream Cheese Spread ~ \$16

Keeping it Classic ~ Lettuce, Tomato, Red Onion & Pickle & Cheddar Cheese ~ \$14

~ Pita's & Sandwiches ~

Cajun Chicken Pita

A Pita filled with Mixed greens, Blackened Chicken, Tomatoes, Olives & Garlic Aioli ~ \$12

Chicken Bacon Pita

A Pita filled with Mixed greens, Chicken Tenders, Bacon, Tomatoes & Ranch ~ \$12

Muffuletta

A Focaccia Bread Sandwich made with the Classic Italian Meats;

Capicola, Mortadella, Salami, Provolone Cheese & an Olive Tapenade Relish ~ \$15

The Po' Boy

A New Orleans Style Sandwich Served on a French Baguette with Garlic Aioli Spread,
Lettuce, Tomato, Onion, Pickle & Your choice of :

Grilled Andouille Sausage ~ \$13 *Chicken* - Char Grilled or Crispy fried ~ \$14

Prawns - Sauteed, Blackened or Crispy Fried ~ \$18 *Crispy Oysters* ~ \$14

Catfish - Blackened or Crispy fried ~ \$14

Drinks	Beer	Wine & Sparkling
Fountain Barq's RootBeer Fanta Orange Coke Diet Coke Dr. Pepper Lemonade Unsweetened Tea	Tap Elysian Space Dust IPA NoLi Porch Glow Amber Ale Irish Death Stout Top Frog Whistling Frog IPA Pelican born at the beach hefe Coors Light One Tree Cider	Reds Erath pinot Noir Alamos Malbec Chateau Ste Michelle Red Blend 14 Hands merlot 14 Hands Cabernet Sauvignon Columbia Crest Cabernet Sauvignon
Beverages Milk Orange Juice Cranberry Hot Cocoa Tea & Coffee	Can Pabst Blue Ribbon NoLi Born & Raised IPA Bodhizafa IPA Miller Lite Keystone Light Truly White Claw	White Ferrari carano Chardonnay 14 Hands Sauvignon Blanc Kendall Jackson Chardonnay Chateau Ste Michelle Riesling Canyon Road White Zinfandel Cupcake Moscato Tisdale Pinot Grigio
Non-Alcoholic St. Pauli Girl NA Heineken 0.0	Bottled Domestic Budweiser ~ Bud light Coors Light ~ CoorsBanquet Michelob ultra~Miller High life VooDoo Ranger Imperial IPA Crabbie's Ginger Beer Omission Gluten Reduced IPA	Sparkling Wine & Champagne Lamarca Prosecco Risata d'Asti Moscato J Roget Brut Korbel Extra Dry Korbel Brut

Micro Brews & Imports
~Alaskan Amber ~ Dos Equis Amber ~ Stella Artois ~ Stella Cidre ~ Blue Moon ~ Sol ~ ~Corona ~ Kokanee ~ Pelican Cream Ale ~ Modelo Negro ~ Heineken ~ ~ Paulaner Hefe Weizen ~ Leinenkugel Summer Shandy ~

Entrees

Served with choice of Soup, Salad, or Vegetable du Jour & choice of one of the following:
Loaded or Garlic Mashed~Classic or Sweet Potato Fries~Red Beans & Rice~Coleslaw~Baked Potato

Jumbo Prawns
~Cajun Fried~Blackened~
Sauteed Lemon Garlic Butter
\$19

Catfish
Cajun Fried~Blackened
\$18

Lone Crow Steak
Ask Your Server
\$ Market Price \$

Louisiana Gumbo
Chicken, Long Grain Rice, Prawns
Andouille & Snow Crab Claw ~\$16

Oysters
~Cajun Fried~
Sauteed Lemon Garlic Butter
\$16

Grilled Chicken Breast
Charbroiled~Blackened
\$15

Salads

The Cabin Cobb- Mixed Greens, Cherry Tomatoes, Avocado, Bleu Cheese,
Egg, Bacon Bits & Red Onion ~\$12

The Edgewater "Luna" - Mixed Greens, Candied Pecans, Red Onion, Bleu Cheese, Dried
Cranberries & Balsamic vinaigrette ~\$13

The Wedge -Iceberg Lettuce, Tomatoes, Bleu Cheese, Bacon bits & Balsamic Drizzle ~\$9

The Italian Way - Spinach, Pepperoni, Salami, Tomato, Red Onion, Black Olive,
Pepperoncini's & Feta Cheese drizzled with Olive Oil & Vinegar ~\$14

***Salad Add Ons ~ Catfish \$9 ~ Chicken \$6 ~ Prawns \$10 ~ Andouille Sausage \$6**

Pizza

	14"	16"
Cheese -Mozzarella & Parmesan	\$12	\$16
Pepperoni -Mozzarella & Pepperoni	\$14	\$18
Hawaiian -Canadian Bacon, Pineapple, Mozzarella	\$16	\$20
Veggie -Mushrooms, Onions, Bell Peppers ,Tomato, Olives , Garlic	\$18	\$24
Supreme -Pepperoni, Sausage, Mushroom, Bell Peppers, Olives, Onion	\$18	\$24
Spicy BBQ Chicken -Chicken, Bacon, Pineapple, Jalapenos & BBQ Sauce	\$18	\$24
Chicken Bacon Ranch -Chicken, Bacon, Tomato, Ranch & Mozzarella	\$16	\$20

Edgewater Dinner Menu

Served Daily 3pm- Close

Starters

Prawns \$15

Cajun Fried ~ Sauteed in Lemon Butter

Chicken Wings \$10

Buffalo ~ BBQ ~ Sweet Thai Chili ~ Cajun Butter

Bacon Wrapped Jalapeno Poppers \$10

Soup of the Day \$6 / \$8

Hush Puppies \$5 / \$10

~Fries ~ Sweet Potato Fries ~ House Salad ~ Caesar Salad

\$4 / \$8

All Selections Below are served on a Brioche Bun & Choice of side

Classic or Sweet Potato Fries ~Hush Puppies ~ House or Caesar Salad

Chicken Sandwiches

Spicy Crispy - Fried Breaded Chicken Breast, Coleslaw & Spicy Sauce ~\$15

Island Way-Grilled Chicken Breast, Tomato, Red Onion, Pineapple Ring & Soy Glaze~\$15

Chicken Bacon - Grilled Chicken Breast, Bacon, Lettuce, Tomatoes, Provolone & Ranch Dressing ~\$16

Edgewater Burgers

Keeping it Classic- A Lone Crow Ranch Beef Patty with Lettuce, Tomato, Red Onion & Pickle W/ Mayo, Ketchup or Mustard & Cheddar Cheese ~\$16

Newport Grizzly Burger- A Lone Crow Ranch Beef Patty with Grilled Onions, BBQ sauce and Cheddar Cheese ~\$17

The Popper Burger - A Lone Crow Ranch Beef Patty Bacon Strips, Jalapenos and Cream Cheese Spread ~\$18

The Edgewater Pub- A Lone Crow Ranch Beef Patty with Bacon Strips, Crispy Fried Onions, Pepper Jack Cheese & Garlic Aioli Spread ~\$17