

# EDISON KITCHEN

## DINNER



### STARTERS

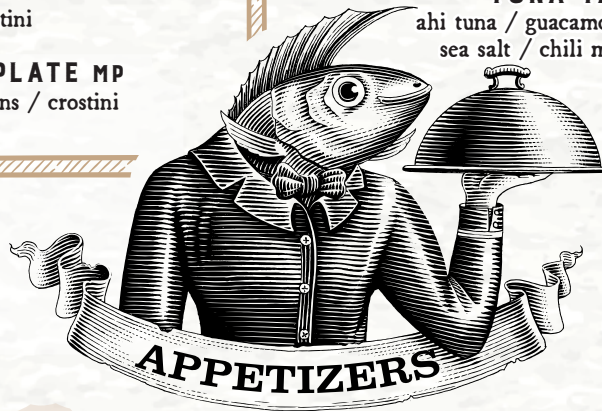
**HUDSON VALLEY  
DUCK LIVER PATE 20**  
crostini

**CHEESE PLATE MP**  
local selections / crostini



### RAW BAR

**OYSTERS' MP    CLAMS' MP**  
**TUNA TARTARE' 19**  
ahi tuna / guacamole / cilantro / maldon  
sea salt / chili mayo / seaweed salad



### APPETIZERS

**TWO DIPS 13**  
local honey ricotta / hummus / pita  
extra bread 2

**RICE CRACKER CRUSTED TUNA' 16**  
sushi grade / kimchee mayo

**PATATAS BRAVAS 12**  
crispy potatoes / smoked paprika aioli /  
pickled shallots

**STICKY CRISPY TOFU 13**  
sesame / scallions / nuac cham

**WINGS 15**  
buffalo -or- coconut chili peanut sauce

**VEGGIE NACHOS 15**  
vegan chili / melted cheese / sour cream / salsa  
add guacamole 3

**CRISPY RHODE  
ISLAND CALAMARI 16**  
pineapple / yuzu chili sauce /  
szechuan peppercorns

**CRISPY BERKSHIRE  
PORK BELLY RILLONS 15**  
american five spice / local honey / bleu cheese dip

**CHIPS AND DIPS 13**  
corn salsa / tomatillo / mango salsa /  
tomato salsa / made to order tortilla chips  
add guacamole 3

**DISCO FRIES 11**  
muenster cheese / bacon / gravy

**TERIYAKI  
STEAK' 25**  
grilled pineapple / rice

**GRILLED MARINATED  
BERKSHIRE PORK CHOPS' 28**  
house marinade / alabama white sauce /  
braised red cabbage

**APPLE CIDER GLAZED  
FAROE ISLAND SALMON' 31**  
butternut squash fritter

**BAKED STUFFED SOLE 30**  
shrimp and spinach stuffing / dill champagne sauce

**EDISON MAC 'N' CHEESE  
BBQ'D SHORT RIB 36**  
vegetables / mushrooms / cheddar

**BAKED SCALLOPS 32**  
breadcrumbs / oregano / garlic butter / rice

**NY STRIP'  
12OZ 36**

**RIBEYE'  
14OZ 39**

**BLACKENED ATLANTIC  
SWORDFISH 34**  
cranberry pecan butter

**TOGARASHI BOWL  
TUNA TARTARE' 26 -OR- TOFU 20**  
quinoa / pickled vegetables / avocado /  
ancho relish / wakame / sesame dressing  
(please, no modifications)

**CHICKEN FERRARA 25**  
fire roasted peppers / mushrooms /  
spinach / sherry cream sauce / tomatoes / penne

**BANGKOK STREET NOODLES'  
CHICKEN 24 -OR- TOFU 20**  
thai curry / lemongrass / chilies /  
coconut milk / vegetables / quail egg / rice noodles

### SALADS

add: chicken 7 | steak\* 12 | shrimp 9  
salmon\* 9 | tofu 5 | naan 2

**MIDDLE EASTERN SALAD 16**  
chickpeas / kalamata olives / feta /  
tomatoes / cucumber / red onion /  
hummus / tabouli / lemon vinaigrette

**CAESAR SALAD 14**  
dressing made to order  
add: prosciutto 4 / spanish white anchovies 4

**ROMAINE WEDGE SALAD 15**  
poached pears / beets / pistachios /  
bleu cheese / apple cider yogurt dressing

**AHI TUNA SALAD' 23**  
sushi grade tuna / house dry rub /  
house tomato salsa / chickpeas / arugula

**EGGPLANT MILANESE 17**  
warm burrata / arugula salad / tomato confit

### SANDWICHES

includes fries | substitute mixed salad 3  
gluten-free bread 2

**EDISON BURGER' 21**  
10 oz burger patty /  
manchego cheese / housemade steak sauce /  
french onion aioli / buffalo pickles

**CHIMI BURGER' 18**  
8 oz dominican burger patty /  
grilled tomato / onion / grilled cabbage /  
american cheese / special sauce

**CHEESEBURGER' 15**  
add: bacon 3 / mushrooms 3 / sauteed onions 2

**INDONESIAN STREET  
CART CHICKEN 17**  
spiced chicken / ginger pickles /  
curry mayo / naan

**CRISPY EGGPLANT 17**  
red chili aioli / melted burrata /  
grilled mushrooms / arugula / grinder roll

INCIDENTAL INGREDIENTS MAY NOT BE LISTED. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.

\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food born illnesses.

## OUR BREWING FRIENDS

### ASK ABOUT OUR SEASONAL BEER

<b>WHITE ALE</b> <i>Allagash Belgian White (5.2%)</i>	9
<b>HEFEWEIZEN</b> <i>Two Roads No Limit (5.0%)</i>	9
<b>PALE ALE</b> <i>Thimble Island Sea Foam (5.0%)</i>	9
<b>BROWN ALE</b> <i>Newburgh (4.2%)</i>	9
<b>LAGER</b> <i>Edison House Lager (4.5%)</i>	9
<b>BELGUIM PILSNER</b> <i>Stella Artois (5.2%)</i>	9
<b>PILSNER</b> <i>Kent Falls The Hollow (5.0%)</i>	9
<b>STOUT</b> <i>Guinness (4.3%)</i>	10
<b>DBL IPA</b> <i>Two Roads Too Juicy (8.2%)</i>	10
<b>IPA</b> <i>Nebco Sea Hag (6.2%)</i>	9
<b>BLACK &amp; WHITE</b> <i>Allagash and Guinness</i>	10

## COCKTAILS

**SEASONAL "EDISON" MARGARITA 14**  
gran clasico tequila / fresh lime juice / pear puree / salt rim

**BLIZZARD OLD FASHION 15**  
litchfield batcher's bourbon / wild moon birch liqueur / winter spiced bitters / orange twist / cherry

**BRAINKILLER 13**  
ron barcelo dominican rum / pineapple juice / orange juice / cream of coconut / fresh nutmeg / hurricane

**APPLE MULE 14**  
litchfield bourbon / local apple cider / lemon juice / ginger beer

**AURA IN ME 15**  
broker's gin / elderflower liqueur / honey cardamom simple syrup / lemon juice / egg white / muddled pink peppercorns / coupe

**PICKLE SPRITZ 14**  
dry vermouth / pickle juice / prosecco / wine glass

**CORDUROY PILLOW 14**  
four roses bourbon / vanilla cinnamon simple syrup / lemon juice / cabernet sauvignon

**WINTER BLUES 14**  
litchfield blueberry vodka / meyer lemon / sage simple syrup / cointreau / sugar rim / served up

**SAFFRON GIBSON 14**  
broker's gin / saffron infused vermouth / pickled onions / deconstructed

## MOCKTAILS

**PAINKILLER 7**  
pineapple juice / orange juice / cream of coconut / fresh nutmeg

**BERRY MOJITO 7**  
fresh muddled berries / lime juice / simple syrup / mint / club soda

**TRANSFUSION 7**  
grape juice / ginger syrup / lime juice / club soda

**MULE 7**  
prickly pear / lime juice / ginger beer

## BOTTLED BEER

<b>MILLER LITE</b>	5
<b>MILLER HIGH LIFE PONY</b> (7oz)	3
<b>CORONA</b>	5
<b>MICHELOB ULTRA</b>	5
<b>HIGH NOON SELTZER</b> <i>peach-or-pineapple</i>	7
<b>JACK'S ABBY HOUSE LAGER</b>	7
<b>TWO ROADS LIL HEAVEN IPA</b>	8
<b>WORKHORSE PILSNER</b>	8
<b>SWITCHBACK ALE</b>	8
<b>DOWNEAST ORIGINAL CIDER</b>	8
<b>ATHLETIC UPSIDE DAWN GOLDEN ALE N/A</b>	7
<b>TWO ROADS JUICY IPA N/A</b>	7
<b>MILLER HIGH LIFE PONY &amp; SHOT CARDAMARO</b>	8

## WINES BY THE GLASS

### WHITE

Aveleda Vinho Verde <i>Portugal</i>	12
Groiss Gruner <i>Veltliner Weinland, Austria</i>	10
Sea Sun Chardonnay by Caymus <i>California</i>	14
Toad Hollow Chardonnay <i>Mendocino, Ca</i>	10
Peter Yealands Sauvignon Blanc <i>Marlborough, New Zealand</i>	10
Danzante Pinot Grigio <i>Veneto, Italy</i>	9
Millbrandt Reisling <i>Washington</i>	12
Carletto Prosecco <i>Veneto, Italy</i>	9

### RED

Millbrandt Cabernet Sauvignon <i>Columbia Valley, Washinton</i>	12
Vigilance Cabernet Sauvignon <i>Lake County, California</i>	10
Cline Pinot Noir <i>California</i>	12
Block 9 Pinot Noir <i>California</i>	10
Sierra Cantabria Rioja <i>Logrono, Spain</i>	12
Santa Julia Malbec <i>Mendoza, Argentina</i>	10
Diora Rosé <i>Monterey, California</i>	11
Mionetto Prosecco Rosé <i>Veneto, Italy (187ml)</i>	12



## EDISON KITCHEN

Built in 1860, this structure was originally called Fisher's Hall and was used for public meetings. John H. Nicholas acquired the building in the late 1800's and ran his entertainment complex Singing minstrels, vaudeville actors and community chorus graced the portable stage of the old Opera House, while in the downstairs tavern, Nicholas pushed his old-fashioned root beer. It was known as a combination of an opera house, roller skating rink and billiard hall until after the First World War. In 1927, the Specification Brush All Company called the building home while silent movies were shown on the second floor. During the 1930's and 1940's the building was known as Leeja Hall and was once again used for town meetings. By 1949 a dressmaker utilized the space, as did many other businesses in the years to follow.

