



APPETIZERS

Edison Wings \$11

Our Chef's Award Winning Recipe is offered in Naked, Mild, Medium, Hot, Garlic or Raspberry Habanero. Offered Boneless as well.

Beer Battered Chicken Tenders \$10 ; Shrimp \$14

Hand Dipped in a Maple Nut Brown Ale and served with a Peach Balsamic Sauce.

Warm Bavarian Pretzel Sticks \$8

Served with a Champagne Garlic Honey Mustard and a Smoked Cheddar Sauce.

Tuna Lollipops \$16

Served on Wasabi infused skewers, accompanied by a Coconut Lime Sauce.

Filet Mignon Bites \$13

Served on Garlic Crustinis with Buffalo Mozzarella and our Signature Steak Sauce.

SOUPS

French Onion \$5

Melted Gruyere.

Cheddar Ale \$5

Topped with a Pretzel Crouton.

SALADS

House Salad \$8

Mixed Greens, Tomatoes, Cucumbers, Cheddar Jack Cheese, Bacon and Sourdough Croutons with our House Stone Ground Mustard Vinaigrette.

Caesar Salad \$8

Optional Add-Ons Chicken \$3, Shrimp \$6, Salmon \$8

Baby Arugula \$10

Goat Cheese, Plum Tomatoes, Caramelized Pecans and a Sherry Vinaigrette.

Ahi Tuna \$10

Bibb Lettuce with Avocado and Mango and a Wasabi Vinaigrette.

BRICK OVEN PIZZAS

Size and Pricing: Small/Large

Traditional \$14/18

Made with Buffalo Mozzarella.

Optional Toppings: Pepperoni, Sausage, Extra Cheese, Black Olives, Hot Peppers, Mushroom Medley, Sundried Tomatoes, Caramelized Onions, Roasted Peppers, Bolognese or Broccoli Rabe. Add for each topping \$2.50/\$4.00

Shrimp Parmigiana \$18/22

Our Traditional Pizza topped with Lightly Breaded Shrimp.

Margherita \$15/19

Fresh Mozzarella, Roasted Plum Tomatoes, Olive Oil and Fresh Basil.

White \$15/19

Fresh Mozzarella, Olive Oil, Garlic and Cracked Black Pepper.

Sausage and Broccoli Rabe \$16/20

Accompanied by a Mushroom Medley, Buffalo Mozzarella and Crispy Shallots.

Barbeque Chicken \$16/20

BBQ Chicken, Swiss and Provolone Cheeses, Red Onions, Black Olives, Scallions and Diced Tomatoes.

Philly Cheesesteak \$16/20

Sliced Ribeye, Peppers, Onions, Mozzarella over Tomato Sauce.

Grilled Vegetable \$15/19

Assorted Vegetables and San Marzano Sauce.

White Bean \$16/20

Sausage, Spinach, Roasted Peppers, Caramelized Onions, Mozzarella and Balsamic Glaze.

Potato and Pancetta \$16/20

Pancetta, Sliced Red Potatoes, Fresh Herbs, and Garlic Oil Brushed Crust.

Jersey Devil \$16/20

Crumbled Sausage, Sliced Sweet and Hot Peppers and Mozzarella.

Arugula \$16/20

Baby Arugula, Sundried Tomatoes, Goat Cheese and Truffle Oil.

Tuna Tartar \$18/22

Ahi Tuna, Baby Arugula, Capers, Red Onions and Fresh Lime tossed with Olive Oil over a light Creme Fraiche.

SANDWICHES

Chicken Ciabatta \$11

Sliced chicken breast on a Ciabatta with Cucumber, Avocado, Sliced Tomato, Spinach and a Spicy Pepper spread.

French Dip \$13

Thinly sliced Aged Ribeye on a Club Roll with an Onion Broth.

Pulled Pork \$9

24 hour Slow Cooked Pork with our House BBQ Sauce.

Pastrami \$11

Served on a Pretzel Roll with Stone Ground Mustard Spread and Swiss Cheese.

Grilled Honey Mustard Chicken \$11

Served with Romaine Lettuce, Beefsteak Tomato on a Ciabatta.

Grilled Vegetable Wrap \$9

Baby Greens, Fresh Mozzarella and Champagne Vinaigrette.

Cheesesteak \$14

Dry Aged Ribeye with Smoked Cheddar Sauce, Caramelized Onions and our House Steak Sauce.

Grilled Chicken Wrap \$14

Sliced Chicken, Lettuce, Tomato, Bacon, Cheddar Jack Cheese and Ranch Dressing.

All sandwiches are served with regular fries.

A one of a kind Burger only found at the Edison Ale House!

BURGERS

Classic Burger \$12

Ale House Burger \$14

Mushrooms, Caramelized Beer Onions and Gruyere Cheese.

Roadhouse Burger \$14

BBQ sauce, Smoked Cheddar, Bacon and a Black & Tan Onion Ring.

The Edison Burger \$18

Aged Prime Chuck, Beefsteak, Tomato, Bibb Lettuce and Roasted Shallot Mayo.

Optional Toppings: Mushrooms, Caramelized Onions, Bacon, American Cheese, Cheddar Cheese, Swiss Cheese, Blue Cheese, Avocado, Fresh Mozzarella, Provolone. (Add \$1 for each)

All burgers are served with romaine lettuce, beefsteak tomato, red onion and regular fries. Substitute w/Specialty Fries for \$1. (Sour Cream and Onion, Sweet Potato, Bay or Garlic)

ENTREES

Penne Vodka \$14

Light Pink Sauce with Crispy Pancetta, Grana Padana Cheese and Peas.

Shrimp and Penne \$18

Tossed with Asparagus and Sundried Tomatoes in a White Wine Sauce.

Black and White Sesame Crusted Tuna \$24

Served with a Spicy Mango Sauce.

Baby Back Ribs \$15 Half Rack

Slow Roasted with our House Made BBQ Sauce and served with Sweet Potato Fries and Slow.

New York Strip 14oz., \$32

Ribeye 16oz., \$32

Twin Pork Chops \$23

Wild Mushroom Medley and Apple Brandy Sauce.

Country Chicken \$17

Pan Seared Chicken Breast with Asparagus, Portabella Mushrooms and Roasted Peppers, accompanied by our Chef's Trinity Sauce.

All Steaks are Dry Aged on premise to our Chef's specifications. All Steaks and Chops are grilled over our proprietary blend of Herbs. We are proud to offer only Pat LaFrieda Meats.

SIDES

Regular Skin-On Cut Fries \$6

Roasted Asparagus \$6

Mac and Cheese \$8

Creamy Gruyere Cheese with Pancetta and topped with a Roasted Garlic and Grana Padana Crumb.

Vegetable of the Day \$3

Red Smashed Potatoes \$4

Beverages: We serve Coca-Cola products. See Cocktail menu for Beer and Wine Selections.

DESSERTS

New York Cheesecake Lollipops \$8

Covered with Chocolate and served with a Raspberry Puree and a Chocolate Stout Sauce.

Limoncello Bread Pudding \$8

Topped with Vanilla Ice Cream and Butterscotch Sauce.

Assorted Sorbets \$8

Hot Fudge Sundae \$6

Topped with a Pecan Praline.

EDISON HALF PINTS

All Meals \$8 and includes soft drink.

Chicken Fingers served with plain fries.

Hot Dog served with plain fries.

Twin Sliders served with plain fries.

Penne Pasta served with butter or marinara.

Ribs served with plain fries.

Cheese Pizza