

Weekend of May 8, 2008  
Dinner menu  
(Our Casual Menu is on page 2)

Small Courses

- Roasted Red Pepper Soup, Lemon – Sambuca Panna Cotta 7.
- New England Clam Chowder  
Fresh Shucked Clams, White Wine, and My Grandfather's Clam Fritters 10.
- Dilly Dally Farm Baby Spinach Salad, Braised Bacon, Egg, Sherry Vinaigrette 9.
- Simple Green Salad of Local Lettuces,  
Red Onion, Red Wine Vinaigrette and Port Wine 7.
- The Edge Wedge Salad  
Boston Lettuce, Tomato, Onion, Bacon and Blue Cheese Vinaigrette 8.
- Oven Roasted Maine Crab Cake, Marinated Cabbage and Malt Vinegar Aioli 13.
- Crispy Fish: Calamari, Maine Shrimp, Clam Fritters and Horseradish Cream 12.
- Liver 'n Onions: Seared Duck Foie Gras, Onion Jam and Crispy Shallots 15.

Main Courses

- Omelet and a Glass of Wine:  
Local Eggs Folded with Chicken Confit, Fiddleheads and Goat Cheese  
Fingerling Potatoes, Mixed Greens Paired with Malbec Rosé 16.
- Crispy Cod, Lobster - Veal Reduction and Trio of Onions 28.
- Grilled Scottish Salmon, Fingerling Potatoes and Pea Puree 27.
- Roasted Maine Lobster, Parsley Boiled Potatoes and Parsley Vegetables 32.
- Port Wine and Vegetable Marinated Tofu, Whipped White Beans and Vegetables 21.
- Black Truffle Risotto Carbonara, Wild Mushrooms, Local Bacon and Egg 18.
- Mushroom Stuffed Local Chicken Breast, Prosciutto, Marrow Bean Puree  
and Natural Jus 26.
- The Edge Maine Raised Beef Burger  
Brioche Bun, Choice of House Made Ketchup and Cheddar or Onion Jam 14.  
Add Fried Egg 1. or Seared Foie Gras 10.
- Butter Roasted Filet Mignon, Potato Butter and Red Wine Sauce 32.

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To Our Guests: Please Inform Your Server of Any Dietary Restrictions.  
We Will Do Our Best to Prepare a Meal that Accommodates Your Preferences

Chef's Four and Six Course Tasting Menus are Available Please Inquire with Your Server

18% Service Gratuity is Added to Parties of Six or More

Causal Fare Menu  
Offered at The Bar and in The Lounge

**Bread and Butter:**

Brick Oven Flat Bread, Corn Muffins, Our Savory Butter Cream,  
Farmers' Butter, Tomato Chutney and Basil Pesto 5.

**New England Clam Chowder**

Fresh Shucked Clams, White Wine, My Grandfather's Clam Fritters 10.

Please Ask About This Evenings Offering of Seasonal Soup

**Simple Green Salad of Local Lettuces**

Red Onion, Red Wine Vinaigrette and Port Wine 7. Classic or 10. Entrée

**Dilly Dally Farm Baby Spinach Salad**

Bacon, Egg and Sherry Vinaigrette 11. Classic or 14. Entrée

**The Edge Wedge Salad**

Tomato, Onion, Bacon and Blue Cheese Vinaigrette 8. Classic or 11. Entrée

**Oven Roasted Maine Crab Cake**

Marinated Cabbage and Malt Vinegar Aioli 13.

**Crispy Fish:**

Calamari, Maine Shrimp, Clam Fritters, Horseradish Cream 12.

**Black Truffle Risotto Carbonara**

Wild Mushrooms, Bacon and Local Egg 12.

**Omelet and a Glass of Wine:**

Local Eggs, Fingerling Potatoes

Please Ask About This Evening Seasonal Additions and Wine Pairing

**Mini Burgers! 3.Each**

Maine Raised Beef or Our Vegetarian Burger,

Brioche Bun, Root Vegetable Chips, Your Choice of Topping:

Blue Cheese and Bacon, Cheddar and Our Ketchup , Tomato Chutney or Onion Jam

**Wood Oven Pizza**

Classic Margherita or Pesto with Mushrooms and Brie 10.