

# Edgewater

122

## STARTERS

### Soup du jour

ask your server **7**

### Crab Stuffed Shrimp Scampi

garlic butter sauce, grilled sourdough **13**

### Blue Crab Arancini

dressed arugula, Meyer lemon aioli **11**

### Fried Green Tomatoes

blue crab & peppadew salad, lemon-dill tartar **14**

### Pomme Frites

sea salt, herbs, pecorino cheese, hand cut & fried **6**

### Edamame

smoked sea salt, ponzu, everything spice **7**

### Chicken Wings

caribbean jerk glaze or butter & old bay **11**

### Fried Brussels Sprouts

pecorino cheese, harissa aioli **8**

### Artisan Cheese Board

3 cheeses, preserves, hot mustard, pickles, toast **mkt**

### Cheese & Charcuterie

3 meats & 3 cheeses, hot mustard, preserves, pickles toast (GF crackers available upon request) **mkt**

## ENTREES

### Local Fish

daily preparation **mkt**

### Pan Roasted Salmon\*

Charred leek soubise, roasted sweet potatoes & brussels, crispy leeks **25**

### Butchers Plate\*

chef preparation, seasonal vegetables **mkt**

### 14oz Ribeye Steak\*

crispy potatoes, Broccoli **38**

### Shrimp & Grits

N.C. shrimp, fennel, prosciutto cream sauce **28**

### Butternut Squash Risotto

roasted shitake mushrooms, pecorino cheese white truffle Oil **24**

## SALADS

### Baby Kale

shaved apples and pears, spiced walnuts, pickled fennel, Danish bleu cheese, cider vinaigrette **12**

### Beet & Burrata

gold & red beets, baby arugula, pickled onions, pistachios, citrus-maple dressing **15**

### Caesar

romaine, sourdough croutons, parmesan Reggiano Caesar dressing **reg 10 small 6**  
add white anchovies **2**

### Garden

mixed greens, English cucumber, shaved radish heirloom tomato, pickled red onion, croutons champagne vinaigrette **reg 10 small 6**

+ **Chicken Breast 6** + **Steak\* 11**

+ **Wild Caught Shrimp 9**

+ **Seared Salmon\* 9** + **Scallops 17**

+ **Local Fish mkt**

## SIDES

crispy Potatoes **6** roasted sweet potatoes **6**

braised Greens **5** broccolini **7**

creamy polenta **6**

### Sea Scallops

Autumn squash puree, braised greens, bacon jam toasted Almonds **36**

### Crispy Skin Chicken

goat cheese polenta, sauteed green beans maple mustard **22**

### Basin Burger\*

N.C. grass fed beef, toasted brioche, cheddar LTO, bacon jam **16**

### Steak Frites\*

N.C. grass fed Bistro steak, hand cut fries **26**

### Pasta Bolognese

beef and pork, rigatoni, lemon herb ricotta **26**