

may brunch menu
 executive chef reid henninger



- PICKLED SHRIMP**..... \$15
 root baking co. rye bread
- FRIES** \$5
 buttermilk serrano dressing
- OLD BAY CHEDDAR BISCUIT**..... \$4
- GIARDINIERA** \$5
- MACKEREL LOX** \$12
 beets, everything bagel stuff
- BANANA MUFFIN**..... \$5
 miso frosting, peanuts

Charcuterie & Cheese

- SMALL CHARCUTERIE PLATE** \$16
- LARGE CHARCUTERIE PLATE**..... \$32
- ASSORTED CHEESES** \$15



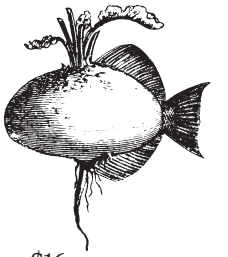
You may not realize it, but by law your restaurant tips cannot be shared with the hardworking kitchen crew at Edmund's Oast, or anywhere else. If you'd like to show them some love with an after work six pack for \$10 or twelve pack for \$20 please alert your server!

EDMUND'S OAST

- PERSIAN CUCUMBERS**..... \$9
 radish, tonnato sauce, horseradish
- ROMAINE LETTUCES**..... \$11
 red grapefruit, avocado, beets
- DEVILED BOLOGNA SANDWICH**.... \$12
 pickled fennel, sunnyside up egg
- VEGETABLE STIR FRY** \$14
 sweet tamari, scrambled eggs, carolina gold rice
- BUTTERMILK GRIDDLE CAKES** \$12
 strawberry jam, banana butter
- CHEDDARWURST CROISSANT** \$15
 soft scrambled egg, maple syrup
- MONTE CRISTO** \$12
 house smoked ham, fried egg



All wool and a yard wide.



- MAPLE SAGE SAUSAGE** \$16
 rice polenta, rapini, fried egg
- OXTAIL GRILLED CHEESE** \$16
 braised greens, tomato
- ASPARAGUS** \$20
 blue crab, snap peas, hollandaise, poached egg
- BUTTERMILK FRIED CHICKEN**.... \$18
 marinated field peas, honey
- EDMUND'S CHEESEBURGER**..... \$16
 b & b pickles, tomato, special sauce, fries*

Sides

- HOUSE SMOKED BACON**..... \$4
- GEECHIE BOY GRITS**..... \$5
- HASH CROWN** with **POACHED EGG** .. \$5
- BRAISED GREENS**..... \$7
 southern style

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

