



Dinner

APPETIZERS

Jumbo Chicken Wings (8) | \$16 GF

Carolina BBQ, buffalo, Old Bay, or house dry rubbed, served with celery and bleu cheese or ranch dressing

Cheesesteak Eggrolls | \$12

Served with marinara and horseradish cream

Bavarian Pretzel Bites | \$10 V

Served with house-made ale cheese sauce and spicy mustard

Breaded Pickle Fries | \$12 GF V

Served with tangy dipping sauce

Shrimp Cocktail (6) | \$15 GF

Lemon & herb poached jumbo shrimp, served with a classic cocktail sauce

SOUP & SALADS

French Onion Soup | \$8

Caramelized onions in a rich beef broth with sourdough croutons and provolone cheese

Market Soup du Jour | \$7 / \$10

Chef's selection of signature soups

Classic Caesar Salad | \$8 / \$12 V

Hearts of romaine tossed with classic Caesar dressing, garlic-herb croutons, and shaved parmesan

Eden House Salad | \$8 / \$13 GF V

Spring mixed greens, shredded carrots, tomatoes, shaved red onions, and cucumbers, with ranch, balsamic, lemon vinaigrette, or bleu cheese

~ Add Protein to Any Salad* ~

Grilled Chicken \$6 | Grilled Steak \$14

Grilled Shrimp \$10 | Grilled Salmon \$12

SANDWICHES

Served with French fries, sweet potato fries, or 50/50 fries

Gluten-free bread available upon request \$2*

Pulled Pork Sandwich | \$18

Slow-smoked pork shoulder with our house-made BBQ sauce, topped with tangy coleslaw and served on a brioche bun

Grilled Chicken Sandwich | \$16

Grilled chicken breast, provolone, tomato, lettuce, and pesto aioli, served on a brioche bun

Classic Pub Burger* | \$18

8oz custom-blend beef patty, cheddar, lettuce, tomato, onion, and pub sauce on a brioche bun
Bacon \$1 | Caramelized Onion \$1

ENTRÉES

BBQ Half Chicken | \$26 GF

Slow-smoked BBQ half chicken, brushed with BBQ sauce served and served with house-made coleslaw and French fries

Grilled Salmon* | \$29 GF

Finished with a dijon cream and served with mashed potatoes and sautéed green beans

NY Strip Steak* | \$42 GF

Grilled 10oz NY strip steak, served with mashed potatoes, seasonal vegetable, and rosemary demi-glace

Pasta Primavera | \$24 V

Penne pasta with roasted vegetables and creamy alfredo sauce

Grilled Chicken \$6 | Grilled Shrimp \$10

Grilled Salmon \$12

12" FLATBREAD

Gluten-free crust available upon request \$2*

Black & Bleu | \$16

Blackened beef tips with bleu cheese, caramelized onions, and balsamic glaze

CBR | \$16

Pulled chicken with crispy bacon, mozzarella, scallions, and a ranch dressing drizzle

Wild Mushroom | \$16 V

Roasted local wild mushrooms, fontina & mozzarella cheese, and arugula

Red, White, & Green | \$16 V

Tomato sauce, mozzarella, and nut-free basil pesto

DESSERTS

Triple Layer Chocolate Cake | \$9

Decadent chocolate cake layered with milk chocolate mousse and dark chocolate

New York Style Cheesecake | \$9

New York style cheesecake on a buttery graham cracker crust, served with a mixed berry compote

Flourless Chocolate Cake | \$9 GF

Rich & elegant chocolate torte, made with both milk and semi-sweet chocolate, served with raspberry sauce and whipped cream

Carrot Cake | \$9

Traditional carrot cake with chopped walnuts, finished with cream cheese icing

CHILDREN'S MENU

for children 10 & under

\$10

Includes (1) French fries, applesauce, or seasonal vegetable and (2) ice cream cup

Chicken Tenders

Burger/Cheeseburger*

Classic Grilled Cheese V

All-Beef Hot Dog

Pasta & Red Sauce V

Buttered Pasta V

Macaroni & Cheese V

Grilled Chicken Breast GF

BEVERAGES

Coca-Cola Products | \$3

Coke, Diet Coke, Sprite, fruit punch, or lemonade

Brewed Selections | \$3

Unsweetened iced tea, hot tea, coffee, or decaffeinated coffee

Milk | \$3

Whole, skim, chocolate, or almond milk

Juice | \$3

Apple, cranberry, grapefruit, orange, pineapple, or tomato

See the Adult Beverages Menu

GF – gluten free[†] V – vegetarian (ask about our vegan options)

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

† Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee that any menu item is completely free of gluten.

Before placing your order, please inform your server if a person in your party has a food allergy.

20% gratuity added to parties of 7 or more