		SAT & SUN 7AM-2PM
Edgard	LUNCH	MON-FRI 11AM - 2PM
HERMANO	DINNER	SUN-THU 4PM-9PM FRI-SAT 4PM - 10PM
lunch		

BRUNCH	SAT & SUN 7AM-2PM
LUNCH	MON-FRI' 11AM - 2PM
DINNER	SUN-THU 4PM-9PM FRI-SAT 4PM - 10PM

PRIMERO

. . \$16 feta, olive oil, vegetable crudite and grilled pita

FRITO MISTO*. \$18
fried calamari, crispy popcorn shrimp, roasted tomato marinara and cilantro aioli SPINACH & ARTICHOKE DIP \$16

with sour cream, salsa and tortilla chips

CHICKEN POT STICKERS*. . \$14 sesame chili soy sauce, fresh jalapeno, cilantro and green onion

EDGAR'S DOUBLE* \$14 chili con queso with tortilla chips and choice of chicken, beef fajita or black bean & corn quesadilla with fire roasted salsa and sour cream

sandwiches served with choice of french fries, house made potato chips or fruit cup

CRISPYCHICKEN*. \$17 southern style fried chicken with tarradon dijon on sourdough

CRISPY COD* . . . \$16 • battered cod fish, cilantro aioli, pickled slaw on sourdough bun

SHORT RIB GRILLED CHEESE * . . . \$18 cheese on jalapeno cheese toast

SMOKEHOUSE BURGER* . . . \$18 half pound angus beef, smoked brisket burnt ends, cheddar, crispy onion, lettuce and tomato on sourdough



GARDEN TACOS . .\$18 roasted poblano rajas, grilled onion, roasted corn, avocado and jack cheese in corn tortillas with cilantro rice, charro black beans and fire roasted salsa

CHICKEN FRIED STEAK* \$24 beef fajita skirt steak battered and fried topped with chili con queso or country gravy with mashed potatoes and broccoli

MEAN GREEN PENNE PASTA \$22 spinach, broccoli florets, asparagus tips, pesto cream and fried goat cheese medallion

POBLANO GRILLED CHICKEN*. . \$18 grilled chicken breast topped with roasted poblano peppers, mushrooms and melted jack cheese with mashed potatoes

SIMPLY SEARED SALMON*....\$24 with broccoli and carrots

LUNCH FAJITAS * . \$26 • • • • choice of beef or chicken with cilantro rice, charro black beans, pico de gallo, guacamole and flour tortillas

10WD

💫 🚽 From Chef Silvia

Welcome to Edgar's Hermano, a delicious blend of my Mexican heritage and love for Southern comfort food. Buen provecho, y'all!"

– SOUPS –

VEGETABLE hearty vegetable soup in a savory broth

> SOUP DU JOUR ask for today's selection

- SALADS —

SOUTHERN BABY WEDGE tomato, bacon, cheddar, purple onion, croutons and ranch dressing **\$12**

SOUTHWEST SALAD*

romaine, black bean & corn relish, crispy tortilla strips and chipotle ranch **\$12** w/chicken +5 | w/shrimp +8 | w/salmon +12

SESAME SALMON*

kale, cabbage, carrots, cilantro and wasabi soy vinaigrette **\$24**

SHRIMP & SCALLOP*

butter lettuce, frisse, spinach, grape tomatoes and champagne vinaigrette \$26

DESSERT

CHOCOLATE CAKE TRES LECHES KEY LIME TART CHURROS

APPLE CRISP TOPPED WITH CARAMEL & VANILLA ICE CREAM (PLEASE ALLOW 15 MINUTES TO PREPARE)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULIRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION