



BREAKFAST	monday-friday ... 6am-10:30am
BRUNCH	saturday-sunday...7am-1pm
LUNCH	monday-friday ... 6am-10:30am
DINNER	daily4pm - 10pm

CLASSICS

- PARFAIT BOWL** \$6

vanilla yogurt topped with golden raisins,dried cranberries, Pepita seeds and local honey
- FRUIT PLATE** \$6 | \$10

seasonal sliced fresh fruits with yogurt dip

ENTRÉES

- EDGAR'S PLATE*** \$16

two eggs any style;
choice of one meat: bacon, pork sausage, or turkey sausage
w/breakfast potatoes & butter croissant
- AVOCADO TOAST** \$12

market sweet tomatoes, goat cheese, extra virgin olive oil & balsamic glaze {add cold smoked salmon* +\$6}
- FAJITA STEAK & EGGS*** \$20

topped with onions and bell peppers, two eggs any style, breakfast potatoes, salsa and flour tortillas
- COLD SMOKED SALMON*** \$18

with cucumbers,tomatoes, red onion, capers, cream cheese and toasted bagel
- CROISSANT SANDWICH*** \$14

toasted croissant filled with scrambled eggs, choice of bacon or ham with american cheese and breakfast potatoes
- TEXAS CHALLAH FRENCH TOAST.** \$12

vanilla cream batter, sliced bananas, nuts, whipped cream, syrup and powdered sugar



BUILD YOUR OWN OMELET

\$14.00

SERVED WITH WHEAT TOAST OR ENGLISH MUFFIN

CHOICE OF THREE TOPPINGS
{ \$0.75 each additional }

VEGGIES

- mushrooms
- bell peppers
- red onion
- pico de gallo
- jalapenos
- spinach

PROTEIN

- ham
- bacon
- pork sausage
- turkey sausage
- sliced turkey
- black bean & corn

CHEESE, PLEASE!

- cheddar | feta | swiss| american
- monterey jack | goat cheese

PREMIUM { \$2.00 each }

- avocado | substitute egg whites

SIDES

\$4.00 each

- BREAKFAST POTATOES BUTTER
- CROISSANT ENGLISH MUFFIN
- WHEAT TOAST

\$6.00 each

- TWO EGGS, ANY STYLE
- BACON { 2 PIECES }
- TURKEY SAUSAGE { 2 PIECES }

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!"

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodbourne illness, especially if you have certain medical conditions

Edgar's

Blue Plate Especiales

AVAILABLE MONDAY - FRIDAY, 11AM-1PM | INCLUDES DESSERT OF THE DAY

1 MAIN + 2 SIDES \$14

2 MAINS + 1 SIDE \$16

MAINS

Beef Taco al Carbon*

w/peppers & onions on a flour tortilla

Chicken Fajita Taco*

w/ peppers & onions on a flour tortilla

Baja Shrimp Taco*

crispy popcorn shrimp w/ mango salsa on corn tortilla

Veggie Taco

poblano, grilled onions, avocado & jack cheese on corn tortilla

Cajun Chicken Pasta*

w/penne pasta, creamy mardi gras sauce & parmesan cheese

Chicken & Sausage Gumbo*

topped with white rice

Turkey & Swiss Sandwich(1/2)

lettuce, tomato & chipotle mayo

Tuna Salad Sandwich(1/2)

SIDES

Seasonal Fruit Cup

Cup of Vegetable Soup (VE)

Potato & Poblano Empanada

French Fries

Potato Chips

Chips & Queso

Cilantro Rice (VE)

Charro Black Beans (VE)

Chips & Guacamole (VE)

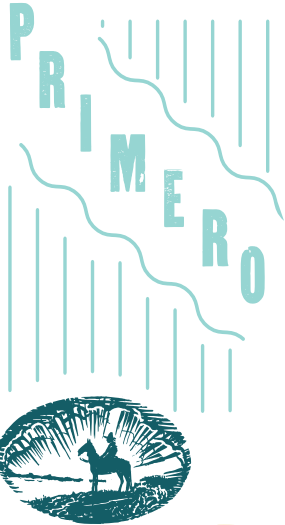
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Edgar's

HERMANO

MEXI-SOUTH

LUNCH



- FRITO MISTO*

.....

\$14
- fried calamari and popcorn shrimp with cajun remoulade
- CHICKEN FLAUTAS*

.....

\$12
- crispy rolled tacos topped with crema and cilantro; served with queso dip
- POTATO & POBLANO EMPANADAS

.....

\$12
- with pickled slaw and salsa
- QUESADILLAS*

....

black bean & corn \$12 | beef or chicken \$14
- choice of beef fajita, grilled chicken, or black bean & corn; served with guacamole, pico de gallo & sour cream

SANDWICHES

sandwiches served with choice of french fries, housemade chips, tater tots or fruit cup

- THE CLUB

.....

\$16
- grilled chicken, country ham, smoked bacon, avocado, swiss, cheddar, lettuce & tomato with chipotle mayonnaise on toasted wheat
- TEXASTORTA*

.....

\$16
- beef fajita, poblano peppers, grilled onions, avocado, melted monterey jack cheese and chipotle mayonnaise
- CHICKEN PANINI*

.....

\$16
- grilled chicken, mozzarella, tomatoes and pesto
- CRISPY COD SANDWICH*

.....

\$16
- beer battered cod fillet, pickled slaw and tartar sauce
- EDGAR'S BURGER*

.....

\$18
- beef angus burger, white cheddar, Edgar's Truth Bourbon glazed onions,bacon, ailoi, olive oil dressed arugula
- CLASSIC BURGER*

.....

\$15
- beef angus burger, lettuce, tomato and red onion
- extras +1.00 each

cheddar | swiss | american mushrooms | onions

extras +2.00 each

bacon | avocado

ENTRÉES

- GRILLED TACOS*

.....

\$16
- two chicken or beef fajita tacos in grilled corn tortillas with Monterey Jack cheese and pico de gallo with tortilla chips, queso dip and salsa
- CAJUN CHICKEN PASTA*

.....

\$18
- grilled chicken, creamy mardi gras sauce, penne pasta and Parmesan cheese
- CHICKEN ALFREDO PASTA*

.....

\$18
- grilled chicken, spinach, sweet tomatoes and penne pasta with alfredo sauce and parmesan cheese
- SHRIMP & CRAB CAPELLINI*

.....

\$32
- capers, tomatoes, asparagus and lemon butter
- BLACKENED SNAPPER*

.....

\$38
- blue crab etouffee, cilantro rice & seasonal vegetable
- SIMPLY SEARED SALMON*

.....

\$28
- with seasonal vegetables
- MEXI STEAK & FRITES*

.....

\$36
- grilled beef skirt steak topped with sonora sauce and Monterey jack cheese with garlic Parmesan fries

- BREAKFAST

monday-friday

.....

6am-10:30am
- BRUNCH

saturday & sunday

...

7am-1pm
- LUNCH

monday-friday

.....

11am-2pm
- DINNER

daily

.....

4pm-10pm

- LOADED HUMMUS

.....

\$16
- olives, roasted bell peppers, tomatoes, feta, olive oil, vegetable crudite and grilled pita
- GUACAMOLE

.....

\$12
- fresh avocados with onions, tomatoes, cilantro and lime served with housemade tortilla chips
- QUESO DIP

.....

\$12
- served with house made tortilla chips

SOUPS

- VEGETABLE SOUP

hearty vegetable blend in a savory broth

\$8
- Mexi-Street Corn & Chicken Chowder

topped with cotija crema cheese, & fresh cilantro

\$10
- CHICKEN & SAUSAGE GUMBO*

topped with white rice

\$12

SALADS

- HOUSE SALAD

tomatoes, applewood smoked bacon, eggs, cheddar & croutons

\$8
- SOUTHERN COBB*

grilled chicken, applewood smoked bacon, eggs, tomatoes, avocado, cucumbers, black olives & stilton cheese

\$16
- CRISPY CHICKEN SALAD*

crispy chicken tenders, black bean & corn relish, cheddar cheese and chipotle ranch

\$14
- LEAN GRILLED CHICKEN*

brie cheese, diced apples and walnuts with raspberry vinaigrette

\$16
- SALMON SALAD*

with heirloom tomatoes, fried plantains, mango salsa and tamarind vinaigrette

\$22

DESSERT

- CHEESECAKE

\$8
- CHOCOLATE CAKE

\$8
- KEY LIME TART

\$8

From Chef Silvia

“Welcome to Edgar’s Hermano, a delicious blend of my Mexican heritage and love for Southern comfort food. Buen provecho!

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

Edgar's HERMANO



DINNER

✕	BREAKFAST	
✕	monday-friday	 6am-10:30am
✕	BRUNCH	
✕	saturday & sunday	 7am-1pm
✕	LUNCH	
✕	monday-friday	 11am-2pm
✕	DINNER	
✕	daily	 4pm-10pm

PRIMERO



SANDWICHES

sandwiches served with choice of french fries,
housemade chips, tater tots or fruit cup

TEXAS CLUB		\$16
grilled chicken, country ham, smoked bacon, avocado, swiss, cheddar, lettuce & tomato with chipotle mayonnaise on toasted wheat		
TEXAS TORTA*		\$16
beef fajita, poblano peppers, grilled onions, avocado, melted monterey jack cheese and chipotle mayonnaise		
CHICKEN PANINI*		\$16
grilled chicken, mozzarella, tomatoes and pesto		
EDGAR'S BURGER*		\$18
beef angus burger, white cheddar, Edgar's Truth Bourbon glazed onions, bacon, ailoï, olive oil dressed arugula		

ENTRÉES

GARDEN TACOS		\$18
poblano tacos, grilled onions, avocado, Monterey jack cheese in corn tortillas with cilantro rice and charro black beans		
SOUTHERN FRIED STUFFED CHICKEN*		\$28
fried chicken stuffed with creamy macaroni and cheese served over masa grits, seasonal vegetable and dr. pepper bacon jam (please allow 30 minutes to prepare)		
CHICKEN ALFREDO PASTA		\$18
grilled chicken, spinach, sweet tomatoes and penne pasta with Parmesan cheese		
SIMPLY SEARED SALMON*		\$28
with seasonal vegetables		
BLACKENED SNAPPER*		\$38
blue crab etouffée, cilantro rice & seasonal vegetable		
MEXI STEAK & FRITES*		\$36
grilled beef skirt steak topped with sonora sauce and Monterey jack cheese with garlic Parmesan fries		
SHRIMP & CRAB CAPELLINI*		\$32
capers, tomatoes, asparagus and lemon butter		
SIZZLING FAJITAS*		\$36
with grilled peppers and onions, sour cream, cheese, guacamole, pico de gallo, cilantro rice, charro black beans and flour tortillas		
beef \$36 chicken \$30 vegetable \$24		

LOADED HUMMUS		\$16
olives, roasted bell peppers, tomatoes, feta, olive oil, vegetable crudite and grilled pita		
GUACAMOLE		\$12
fresh avocados with onions, tomatoes, cilantro and lime served with housemade tortilla chips		
QUESO DIP		\$12
served with house made tortilla chips		

SOUPS

VEGETABLE SOUP
hearty vegetable blend in a savory broth \$8
MEXI-STREET CORN & CHICKEN CHOWDER
topped with cotija cheese, crema & fresh cilantro \$10
CHICKEN & SAUSAGE GUMBO*
topped with white rice \$12

SALADS

HOUSE SALAD
tomatoes, applewood smoked bacon, eggs, cheddar & croutons \$8
SOUTHERN COBB*
grilled chicken, applewood smoked bacon, eggs, tomatoes, avocado, cucumbers, black olives & stilton cheese \$16
CRISPY CHICKEN SALAD*
crispy chicken tenders, black bean & corn relish, cheddar cheese and chipotle ranch \$14
LEAN GRILLED CHICKEN*
brie cheese, diced apples and walnuts with raspberry vinaigrette \$16
SALMON SALAD*
with heirloom tomatoes, fried plantains, mango salsa and tamarind vinaigrette \$22



STEAKS

served with
choice of one side

8oz FILET MIGNON*	\$60
14oz RIBEYE*	\$65

SIDES: house salad |
seasonal vegetable medley |
broccoli | asparagus |
au gratin potatoes | fries

From Chef Silvia

“Welcome to Edgar’s Hermano, a delicious
blend of my Mexican heritage and love for
Southern comfort food. Buen provecho!

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



CHEERS

CLASSIC OLD FASHION \$14

edgar's truth bourbon, simple syrup, angostura bitters

RUM WITH A VIEW \$12

bacardi rum, malibu rum, blue curacao, pineapple juice

PAMPLEMOUSSE \$12

tanqueray gin, st-germain, grapefruit juice, simple syrup, lemon juice

SPICY STRAWBERRY MARGARITA \$16

casamigos blanco tequila, agave, lemon, lime, fresh jalapeno, tajin rim

FIRST KISS \$10

julius vodka, strawberry puree, fresh lemon, simple syrup, sparkling wine

SMOKED CHERRY MANHATTAN \$14

buffalo trace bourbon, sweet vermouth, hickory smoked syrup, cherry bitters, luxardo cherry

PINEAPPLE SANGRIA \$12

pinot grigio, malibu coconut rum, pineapple juice

SIDECAR \$16

hennessy vs cognac, grand marnier, lemon juice, sugared rim

JALAPENO TITO JALAPENO \$12

tito's handmade vodka, agave, lemon, lime, fresh jalapeño

FRENCH 75 \$12

gin, fresh lemon, simple syrup, sparkling wine

SALUD

SPARKLING

AVISSI PROSECCO	\$14 split
FLORINDA CAVA BRUT	\$ 9 \$30
STELLINA DI NOTTE PROSECCO	\$44
MOET & CHANDON IMPERIAL BRUIT.....	\$115

ROSE

CHANDON SPARKLING ROSE.....	\$14 split
FABRE EN PROVENCE ROSE	\$15 \$54

WHITE

SYCAMORE LANE PINOT GRIGIO.....	\$ 9 \$30
BENVOLIO PINOT GRIGIO.....	\$10 \$36
SYCAMORE LANE CHARDONNAY.....	\$ 9 \$30
KENDALL JACKSON CHARDONNAY.. . . .	\$12 \$44
MURPHEY-GOODE SAUVIGNON BLANC.....	\$11 \$40
ECHO BAY SAUVIGNON BLANC.. . . .	\$14 \$54

RED

MURPHY GOODE PINOT NOIR.....	\$12 \$44
SYCAMORE LANE MERLOT.....	\$ 9 \$30
MURPHEY GOODE MERLOT.....	\$12 \$44
SYCAMORE LANE CABERNET.....	\$ 9 \$30
SILVER PALM CABERNET.....	\$14 \$54
MURPHEY GOODE CABERNET.....	\$12 \$44
TERRAZAS MALBEC.....	\$14 \$50

XXX
 XXX

LOCAL

CRAWFORD BOCK	\$7
LOVE STREET	\$7
ART CAR IPA	\$7

MEXICAN

DOS EQUIS	\$7
MODELO ESPECIAL	\$7
CORONA	\$7

DOMESTIC

BUD LIGHT	\$6
COORS LIGHT	\$6
MICHELOB ULTRA	\$7
MILLER LITE	\$6
SHINER	\$7

IMPORTED

STELLA ARTOIS	\$7
GUINNESS	\$7