

# Edgar's Restaurant

530 Nome Ave 44320-1234 · +13308693000 · Updated: Jan 14, 2026

[View online menu](#)



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## SOUPS 2

### French Onion

Caramelized 3 Onion, Herbed Crostini, Swiss

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### Clam Chowder

New England Style, Hearty Clams & Potatoes

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## APPS 7

### Edgar's Fried Wings

Glenn's Signature Bbq, Ranch Or Bleu Cheese, Celery, Carrots

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### Southern Fried Okra Basket

Cornmeal Crusted, "Mark Smuckers" Jamaican Jerk Sauce

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### Lemon Thyme Calamari

Crispy Fried Calamari, Mixed Greens, Lemon-Thyme Aioli Chili Oil

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### Applewood Smoked Rib Tips

Sweet, Savory, Spicy BBQ, Edgar's Slaw

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### Edgar's Frog Legs

Lightly Floured, Sautéed with Butter, xvoo, Capers, Lemon White Wine Beurre Blanc

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### Blackened Catfish Tacos

Grilled Alabama Catfish, Flour Tortilla Shells, Jicama Slaw, Cilantro

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### Cuban Smoked Pork Platter

Hickory Smoked Shoulder, Grilled Bread, Black Bean Salsa, Guacamole, Sharp Cheddar, Spanish Goat Cheese

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## ENTREES 18

### Cracker Crusted Grouper

Bacon, Potatoes, Celery Root, Clam Broth

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### Smoked Fried Chicken

Roasted Garlic Mashed Potatoes, Peach Bbq Sauce, Spiced Green Beans

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### Southern Spiced Strip Steak

Ohio C.A.B., Fried Okra, Black Beans, Roasted Red Peppers, Salsa Verde

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## Smoked Half-Chicken

Half Chicken, Smoked & Grilled, Lemon Herb, Beurre Noisette, Mediterranean Yukon Gold Grilled Potatoes, Veg Du Jour

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## Meat Loaf

Mashed Potatoes, Local Vegetables, Tomato Demi Glaze

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## Tomato-Braised Oxtail

Haricot Verts Green Beans, Mashed Potatoes, Red Wine Demi Glaze

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## Beef Liver & Onions

Lightly-Floured Sautéed Liver, Sweet Onions, Crispy Bacon, Pan Sherry Demi, Edgar's Mash, Veg Du Jour

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## Edgar's Barbeque Ribs

Dry Rubbed, Grilled, Basted In Glenn's Signature Bbq, Choice Of Side

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## Pork Osso Bucco

Collard Greens, Grits, Red Eye Gravy

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## Smoked Prime Rib

Prime Rib Smoked Rare & Grilled, Au Jus, Creamy Horseradish, Edgar's Mash, Veg Du Jour

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## Grilled Vegetarian Pasta

Zucchini, Squash, Red Onion, Portobello, Cherry Tomato, Saffron Pasta, Pine Nuts, Goat Cheese

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## Shrimp & Crab Stuffed Alabama Catfish

Pan-Seared, 3 Sautéed Shrimp, Grilled Asparagus, Mango Salsa

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## Carolina Barbeque Duo

Braised Smoked Brisket & Smoked BBQ Pork Belly Steak, Carolina Cornbread, Honey, Cheese, Peppers, Edgar's Greens

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## Tomahawk Smoked Grilled Pork Chop

12oz Chop, Roasted Fingerling Potatoes, Chipotle Onions, Grape Tomatoes, Apple Cider & Thyme Glaze

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## Edgar Burger

Hand-Formed Ground Sirloin, Choice Of Cheese, Side of Fries

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## Grilled Lamb Sliders (3)

Gruyere Cheese, Caramelized Onions, Herbed Aioli, French Fries

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## Jerk Smoked Chicken Sandwich

Grilled Pineapple Slaw, Brioche Bun, Spicy Mayo, Cabbage Slaw, French Fries

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## Smoked Brisket French Dip

Slow-Smoked Brisket, Baguette, Sautéed Onions, Mushrooms, Provolone and Au Jus

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## SALADS 6

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### Peach And Field Greens Salad

Heirloom Tomato, Fennel, Red Onion, Peaches, White Balsamic, Feta

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### Pine Nut Crusted Grouper Salad

Pine Nut & Basil Crusted Grouper, Crabmeat, Sugared Walnuts, Kalamata Olives, Roasted Red Peppers, Saffron Vinaigrette

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## Edgar's Seafood Chef Salad

Bay Shrimp-and-Crab Cake, Crispy Calamari, Smoked Salmon, Sliced Fennel, Capers, Hard Boiled Egg, Roasted Red Peppers, Chopped Romaine, Iceberg & Spinach, Choice Dressing

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## Cuban Pulled Pork Salad

House Smoked Pork, Black Bean & Corn Salsa, Goat Cheese, Guacamole, Mixed Greens, Choice Dressing

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## Wedge

Iceberg Wedge, Crisp Bacon, Roasted Cherry Tomatoes, Dry Bleu Cheese, Hard Boiled Eggs, White French Dressing

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## Classic Caesar

Crisp Romaine, Shaved Parmesan, Homemade Croutons, Creamy Caesar Dressing

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## SIDES 15

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### Side Salad

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### Jicama Slaw

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### French Fries

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### Veg du Jour

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### Sweet Potato Fries

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### Cole Slaw

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### Edgar's Mash

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### Green Beans

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### Yukon Gold Potatoes

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### Side Casear

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### Side Wedge

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### Asparagus

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### Fried Okra

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### Parmesan Truffle Fries

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### Edgar's Greens

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## HAND CRAFTED COCKTAILS 10

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### Edgar's Moscow Mule

**\$8.00**

Absolut Lime, Rose's Lime Juice, Gosling's Ginger Beer

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### Paddy's Irish Mule

**\$8.00**

Jameson Irish Whiskey, Fresh Lime, Gosling's Ginger Beer

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<b>California</b>	<b>\$7.00</b>
Stoli Vodka, Three Olives Grape, Grape Schnapps, Ginger Ale, Lemon Garnish	
<b>Patio Lemonade</b>	<b>\$7.00</b>
Absolut Citron, St. Elder Elderflower Liqueur, Fresh Squeezed Lemon, Soda	
<b>Poquito Mojito</b>	<b>\$11.00</b>
Rum, Muddled Mint, Fresh Squeezed Lime, Soda, Simple Syrup, Float of Poquito Moscato (seasonal)	
<b>Manhattan 46</b>	<b>\$9.00</b>
Maker's 46, Sweet Vermouth, Bitters, Cherry	
<b>Rachel's Rum Runner</b>	<b>\$9.00</b>
Light & Dark Rum, Banana Liqueur, Orange juice, Pineapple Juice, Grenadine	
<b>Glenn's Paloma</b>	<b>\$9.00</b>
Dobel Silver Tequila, Grapefruit Juice, Cointreau, Pineapple Juice, Soda, Orange Slice	
<b>Good Park Gimlet   "Up"</b>	<b>\$9.00</b>
Tanqueray or Absolut, Rose's Lime Juice, Fresh Lime	
<b>Good Park Gimlet   "On the Rocks"</b>	<b>\$7.00</b>
Tanqueray or Absolut, Rose's Lime Juice, Fresh Lime	

## MARTINIS 16

<b>Summer Skyy</b>	<b>\$10.00</b>
Skyy Vodka, Midori, Pineapple Juice, Grenadine	
<b>Caramel</b>	<b>\$10.00</b>
Salted Caramel Bailey's, Absolut Vanilla Vodka, Caramel Drizzle	
<b>Elyse's Espresso</b>	<b>\$10.00</b>
Absolut, Bailey's Irish Cream, Coffee Liqueur, Espresso	
<b>Naughty</b>	<b>\$10.00</b>
Tito's Vodka, Olive Juice, Bleu Cheese Olives	
<b>Apple</b>	<b>\$10.00</b>
Vanilla Vodka, Apple Pucker, Cherry	
<b>Chocolate</b>	<b>\$10.00</b>
Godiva Chocolate Liqueur, Bailey's, Absolut Vodka	
<b>French Kiss</b>	<b>\$10.00</b>
Absolut Vanilla Vodka, Chambord, Pineapple Juice	
<b>Edgar's Cosmo</b>	<b>\$10.00</b>
Absolut Citron Vodka, Cointreau, Cranberry Juice, Fresh Lime & Orange	
<b>Gloria's Sidecar</b>	<b>\$10.00</b>
Hennessy, Lemon Juice, Cointreau, Simple Syrup, Sugar Rim	

<b>Left Bank</b>	<b>\$10.00</b>
Gin, St. Germain's Elderflower Liqueur, Sauvignon Blanc	
<b>Lemon Drop</b>	<b>\$9.00</b>
Absolut Vodka, Lemon Drop Schnapps, Triple Sec, Fresh Lemon, Sugar Rim	
<b>Patron Pomegranate</b>	<b>\$12.00</b>
Patron Silver, Patron Orange, Pama Pomegranate Liqueur, Lemon & Lime	
<b>Pear Tree</b>	<b>\$10.00</b>
Pear Vodka, St. Elder Elderflower Liqueur, Fresh Lime, Sugar Rim	
<b>French Tree</b>	<b>\$12.00</b>
Pear Vodka, St. Elder Elderflower Liqueur, Sugar Rim, Champagne	
<b>Bulleit Elderflower</b>	<b>\$10.00</b>
Bulleit Rye, St. Elder Elderflower Liqueur, Dry Vermouth, Bitters	
<b>Ciara's Sand Trap</b>	<b>\$9.00</b>
Malibu Coconut Rum, Pineapple Juice, Cranberry Juice	

## CRAFTS <sup>4</sup>

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**Lagunitas Lil Sumpin Sumpin IPA**

**Great Lakes Dortmunder Gold**

**Blue Moon**

**Rogue Dead Guy Ale**

## DOMESTIC <sup>9</sup>

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**Miller Lite**

**Bud Light**

**Coor's Light**

**Michelob Ultra**

**Budweiser**

**MGD**

**Strongbow Apple**

**Strongbow Cherry**

**Yuengling**

## IMPORT <sup>8</sup>

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Corona

Corona Light

Heineken

Heineken Light

Peroni

Labatt Blue

Guinness

Amstel Light

**REDS** 12

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**Pinot Noir, Castle Rock, Russian River Valley, California**

AVAILABLE OPTIONS

Ripe Plum, Blueberry, Vanilla Finish. Hints of Caramel & Cocoa

\$7.00

\$24.00

**Dornfelder Sweet Red, Peter Mertes, Germany**

AVAILABLE OPTIONS

Sweet, Red Berry, Soft Light Tannins, Very Drinkable

\$6.00

\$21.00

**Chianti, Toscolo, Tuscany, Italy DOCG**

AVAILABLE OPTIONS

Soft, Well Balanced, Aromas of Violets, Berries, and Iris

\$6.00

\$21.00

**House Blend, 7 Moons, California**

AVAILABLE OPTIONS

Fruit Forward, Easy on Palette, Syrah, Merlot, Petit Syrah, Zin, Cab, Malbec, Grenache

\$7.00

\$24.00

**Blend, All About Red, Santa Rosa, California**

AVAILABLE OPTIONS

Merlot, Zin, Cabernet, Petit Sirah Blend, Fruit Forward, Smooth & Well Balanced Finish

\$7.00

\$24.00

**Blend, The Federalist, Honest Red, Mendocino, California**

AVAILABLE OPTIONS

Spicy, Smoky Blend with a Smooth Start and Bold Finish

\$8.00

\$30.00

**Merlot, Hyatt Vineyards, Washington State Ava**

AVAILABLE OPTIONS

Chocolate, Cherry & Cinnamon on the Nose, Smooth Tannins

\$7.00

\$24.00

**Malbec, Enrique Foster "Ique", Mendoza, Argentina**

AVAILABLE OPTIONS

Unoaked, Fruity Aroma, White Pepper, Fresh Fruit

\$7.00

\$24.00

**House Cab, William Hill, Central Coast California**

AVAILABLE OPTIONS

Ripe Plum, Blueberry, Vanilla Finish. Hints of Caramel & Cocoa

\$8.00

\$28.00

**Cabernet Sauvignon, Sharecroppers, Columbia Valley, WA**

Bright Currant &amp; Black Cherry Aromas, Warm Vanilla &amp; Brown Sugar Undertones w/ a Dry Finish

AVAILABLE OPTIONS

\$8.00

\$28.00

**Cabernet Sauvignon, Sebastiani, Sonoma, California**

Sweet, Red Berry, Soft Light Tannins, Full Bodied

AVAILABLE OPTIONS

\$8.00

\$28.00

**Claret, Francis Coppola, Russian River Valley, California**

Bordeaux Blend of Cab, Cab Franc, Petite Verdot, &amp; Malbec. Rich &amp; Lush, Light Tannins

AVAILABLE OPTIONS

\$9.00

\$32.00

**WHITES** 14**Pinot Grigio, Mezzacorona, Italian Alps, Italy**

Aromatic Crisp Green Apple, Mineral &amp; Honeysuckle

AVAILABLE OPTIONS

\$6.00

\$21.00

**Pinot Grigio, Torre de Luna, Andige Valley, Italy**

100% Pinot Grigio, Dry &amp; Full Bodied, Floral Aroma

AVAILABLE OPTIONS

\$8.00

\$28.00

**Riesling, Urban, Mosel Germany**

Sweet Tart Tangerine &amp; Grapefruit, Slight Minerality, Light &amp; Complex

AVAILABLE OPTIONS

\$7.00

\$24.00

**Rose, Domaine de Nizas, Languedoc-Roussillon, France**

Soft &amp; Dry, Violet &amp; Ripe Berry Notes

AVAILABLE OPTIONS

\$7.00

\$24.00

**House Sauvignon Blanc, Geisen, Marlborough, NZ**

Elderflower, Pink Grapefruit, Key Lime. Clean, Crisp, Medium Bodied

AVAILABLE OPTIONS

\$6.00

\$21.00

**Sauvignon Blanc, Kim Crawford, Marlborough, NZ**

Medium Bodied, Bouquet of Citrus, Pineapple, &amp; Gooseberry

AVAILABLE OPTIONS

\$9.00

\$32.00

**Chenin Blanc / Viognier, Pine Ridge, Napa, California**

Fragrance of Jasmine, Honeyed Pears &amp; Chai Spice. Crisp Finish

AVAILABLE OPTIONS

\$8.00

\$28.00

**House Chardonnay, Jacob's Creek, Barossa Valley, Australia**

Ripe Citrus, Melon &amp; Stone Fruit. Toasty Oak Finish

AVAILABLE OPTIONS

\$6.00

\$21.00

**Chardonnay, Four Vines Naked Unoaked, Santa Barbera, California**

Crisp Granny Smith Apple, Golden Peach, Bright Acidity &amp; Clean Finish

AVAILABLE OPTIONS

\$7.00

\$24.00

**Chardonnay, Layer Cake, Central Coast California**

Notes of Meyer Lemons, Kaffir Lime, Guava, and a Buttery Creamy Finish

**AVAILABLE OPTIONS**

\$7.00

\$24.00

**Chardonnay, Simi, Sonoma, California**

Tropical Notes of Mango &amp; Caramelized Pear, Big, Toasty Oak on the Palate

**AVAILABLE OPTIONS**

\$9.00

\$32.00

**Prosecco, Lunetta, Cavit, Italy**

Dry, Bubbly. Hints of Honeydew, and Kiwi

**AVAILABLE OPTIONS**

Split: \$7.00

Full: \$21.00

**Moscato, Poquito, Valencia Spain**

Sweet, Lightly Effervescent, Refreshing. Hints of Peaches, Pears, &amp; Apricots

**\$10.00****Moscato, Pitule Tuscany, Italy**

Bright, Fruity &amp; Sweet. Notes of Peach, Violet &amp; Lavender

**AVAILABLE OPTIONS**

\$6.00

\$21.00

**SANGRIAS** 1**Red or White Peach**

Muddled Fruit, Wine, Sugar

**\$6.00****CABERNET** 7**Gott 2015 Cab, Napa, CA**

Classic California Structure, Red Fruit, Bright Notes

**\$27.00****Ghost Pines 2014 Cab, Sonoma & Napa, CA**

Intense Blackberry, Black Currant &amp; Black Cherry

**\$32.00****Justin, 2016 Cab, Paso Robles, California**

Dry, Notes of Autumn Leaves &amp; Caramelized Barrel Sweetness

**\$44.00****Wagner Family Wines, "Quilt", 2015 Cab, Napa, CA**

Hazelnut, Charred Meat, Dark Licorice, Warm Vanilla

**\$50.00****Orin Swift, "Palermo", 2015 Cab, Napa, California**

Deep &amp; Luring Notes of Raspberry, Star Anise, &amp; Blackberry

**\$66.00****Stag's Leap "Artemis" 2005 Cab, Napa, CA**

Aromas of Cassis &amp; Caramel, Black Pepper &amp; Truffle

**\$70.00****Caymus, 2015 Cab, Napa, CA**

Full Blown Ripe &amp; Rich Beginning, Long, Persistent Finish. 98 Pt Cab

**\$98.00****MERLOT** 3**Flora Springs 2014 Merlot, Napa, CA**

Aromas of Dark Plum, Cardamom, Nutmeg &amp; Cinnamon

**\$30.00**

**Markham 2014 Merlot, Napa, CA** **\$37.00**

Aromas of Vanilla & Dark Chocolate, Chewy Tannins, Long Finish

**Nickel & Nickel Merlot, Harris Vineyard, Napa, CA** **\$70.00**

Smoky Vanilla, Sage & Cedar Notes

## ZINFANDEL 4

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**The Federalist 2014 Bourbon Barrel Aged Zin, Mendocino, CA** **\$36.00**

Black Pepper & Vanilla Nose, Jammy Fruit Forward Finish

**Duckhorn "Decoy" 2015 Zin Blend, Napa, CA** **\$37.00**

Enticingly Spicy, Surprisingly Juicy, Hints of Berry & Ripe Fruit

**Orin Swift, "The Prisoner", 2016 Zin Blend, Napa, CA** **\$60.00**

Aromas of Dark Chocolate, Bing Cherry, Clove & Roasted Fig

**Duckhorn "Paraduxx" Zinfandel Blend, Napa, CA** **\$64.00**

Rich, Full Fruit Flavors, Soft & Elegant Tannins

## SIRAH 2

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**Bogle 2015 Petite Sirah Napa, CA** **\$20.00**

Inky Blueberry Color, Notes of Fresh Turned Earth, Hints of Cocoa, Leather

**Parducci "True Grit" Reserve 2015 Petite Sirah Mendocino, CA** **\$28.00**

Aromas of Ripe Fruit, White Pepper & Toasted Caramel

## CHIANTI / NEBIOLO 4

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**Pio Cesare, 2015 Barbera d'Alba, Piedmont Italy** **\$36.00**

Full Bodied, Intense, Ruby Fruit Forward

**Terrabianca Campaccio, 2013 Sangiovese, Tuscany, Italy** **\$40.00**

Bouquet of Brushwood & Berry, Lively & Deep, Toasted Almonds and Rich Cocoa

**Antinori Peppoli 2015 Chianti Classico Tuscany, DOCG** **\$42.00**

Notes of Cherries, Violets & Vanilla, Soft on the Palate

**Travaglini Gattinara 2012 Nebiolo, DOCG, Northern Piedmont, Italy** **\$46.00**

Red Fruit, Blackberry, Plum, Hints of Licorice, Warm Vanilla, Leather

## MERITAGE / OTHER 3

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**Ramon Bilbao 2014 Tempranillo Rioja, Crianza, Spain** **\$22.00**

Fresh Dark Black Currant, Hints of Cinnamon Herbs

**Los Vascos, 2013 Carmenere, Casablanca Valley, Chile** **\$24.00**

Expressive Nose Rich with Candied Apple, Green Pepper & Black Pepper

**Estancia 2014 Meritage, Paso Robles, CA** **\$35.00**

Firm & Tannic, Rich Velvety Chocolate Backbone

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**PINOT NOIR** 4

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**Elouan 2016 Pinot, Oregon Coast** **\$27.00**

Full Bodied, Bright Ruby Color, Flavors of Boysenberry & Smoked Bacon

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**Whole Cluster, 2016 Willamette Valley Vineyard Pinot, Willamette Valley, Oregon** **\$30.00**

Grape, Raspberry & Cherry Flavors Highlighted by Orange Peel Accents

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**Belle Glos Los Alturos 2016 Pinot, Santa Lucia Highlands, CA** **\$64.00**

Deep Ruby Color, Aromas of Sun-Warmed Raspberries & Hints of Black Licorice

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**Belle Glos Clark & Telephone 2016 Pinot, Santa Maria Valley, CA** **\$64.00**

Deep Scarlet Color, Aromas of Blackberry Bramble, Nutmeg & a Hint of Caramel

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**MALBEC** 2

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**Catena 2015 Malbec, Mendoza, Argentina** **\$30.00**

Intense Aromas, Soft Texture, Smooth Lengthy Finish

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**Red Schooner, 2016 Wagner Family Wines, Malbec, Napa, CA** **\$58.00**

Grapes From Chile Grown in California by the Caymus Family. Dense, Dark Wine, Hints of Black Cherry and Dark Plum

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**CHARDONNAY** 4

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**Mer Soleil Silver 2015 Unoaked Chardonnay, Mon-Terey, CA** **\$28.00**

Creamy & Rich, Strong Acidity, Hints of Butter

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**Sonoma Cutrer 2015 Chardonnay, Sonoma, CA** **\$36.00**

Medium Bodied, Highlights of Ripe Pear & Juicy Peach

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**Cakebread 2015 Chardonnay, Napa, CA** **\$66.00**

Full Bodied & Vibrant, Creamy Aromas of Green Apple & Pear

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**Far Niente 2016 Chardonnay, Napa, CA** **\$75.00**

Fresh & Bright Aromatics of Tropical Papaya & Mango, Hints of Fig

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**PINOT GRIGIO** 1

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**Lagaria 2016 Pinot Grigio, Delle Venezie, Italy** **\$16.00**

Pleasant & Floral Aromas of Pear, Apricot & Apple

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**SAUVIGNON BLANC** 1

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**Dashwood Sauvignon Blanc, Marlborough, NZ** **\$18.00**

Clean Fruit Characters of Guava & Lemongrass. Crisp Acidic Finish

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**WHITE BLEND** 3

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**Domaine Rothschild, 2016 Bordeaux Blanc, Bordeaux, France** **\$24.00**

Full Bodied White, Acidic Acai and Kiwi Notes

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**Tedeschi 2013 Monte Tenda, Soave Classico, Veneta, Italy** **\$25.00**

Clean, Dry, Crisp, Notes of Fresh Fruits & Almonds

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**Conundrum, Wagner Family Wines, 2015 White Blend Northern Coast, CA** **\$28.00**

Punchy Ripeness, Complex, Light Bodied & Refreshing

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## **SPARKLING** 4

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**Veuve de Vernay Champagne** **\$7.00**

Dry, Floral, Creamy

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**Anna de Codorniu NV Cava Brut, Penedes, Spain** **\$18.00**

Fresh & Dry, Notes of Green Apple, Grapefruit & Lime

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**Schramsberg Mirabelle Brut North Coast, California** **\$37.00**

Bright Citrus Palate, Zesty Acidic Finish with Warm Honey

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**Moet & Chandon Imperial Champagne, France**

**AVAILABLE OPTIONS**

Moet's Iconic Champagne, Honey Colored, Dry and Spiritus, Crisp & Floral

Split: \$24.00

Full: \$80.00

## **CHICKEN** 3

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**Barbecued Chicken**

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**Baked Chicken**

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**Herbed Grilled Chicken**

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## **FISH CHOICE** 2

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**Lemon Peppered Grouper**

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**Herb Grilled Tilapia**

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## **BEEF** 3

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**Smoked Sliced Brisket**

with Mushrooms Onions and Demi Glaze

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**Beef tips and Noodles**

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**Sliced Roast Beef**

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## **SIDES & VEGETABLES** 5

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**Green beans**

with onions and rosemary

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### Grilled vegetable medley

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### Steamed vegetable medley

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### Steamed broccoli

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### Roasted sweet corn

with mixed peppers

## STARCH <sup>6</sup>

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### Roasted Yukon gold potatoes

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### Baked Rigatoni

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### Rice pilaf

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### Home style macaroni and cheese

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### Scalloped potatoes

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### Garlic whipped potatoes

## SALAD <sup>3</sup>

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### Garden Salad

Grape Tomatoes, cucumber, grated carrots

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### Classic Italian salad

banana pepper rings, kalamata olives, shaved red onion

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### Classic Caesar

add dollar per person