

# EVERYDAY BRUNCH

Welcome to The Edge. Blending the flavors of Jamaica & England with a little New York attitude.

Monday thru Friday

10am-4:30pm

## Jamaica

### Jerk Chicken Caesar Wrap 12

romaine, tomato, feta, red onion, caesar dressing  
with french fries

### Coconut Fish Burger 13

lettuce, tomato, housemade tartar sauce  
with plantains & mixed greens

### Curried Chicken Salad Sandwich 12

on 8 Grain Toast with Mixed Greens & Plantains

### Jerk Caesar Salad 10

toppings: jerk chicken +5 / shrimp +6

## England

### Open-Faced Fried Egg Sandwich 9.5

8 grain toast, avocado, tomato, fried egg,  
served with mixed greens

### Savory Pie of the Day 12

vegetarian pie served with a mixed green salad

### Grilled Cheese Sandwich 9

on 8 grain toasted bread with mixed green salad  
add: tomato +2 chutney +1 avocado +2 bacon +2

### Avocado Smash 9

on 8 grain toast, avocado spread, nori & mixed greens  
add: boiled egg +2 add: smoked salmon +4

### Fish & Chips 14

served with housemade tartar sauce

## Sides \$5 each or 3 sides for \$12

Festival

Bacon

Turkey Bacon

Sweet Plantains

French Fries

Mixed Greens

2 Eggs any style

Egg Whites

Sautéed Kale

Parmesan Grits

Gluten-Free bread available upon request +2



18% gratuity added to parties of 6 or more

## New York

### Shrimp & Parmesan Grits\* 16

with scrambled eggs

\*substitute: coconut-battered fish

### The Edge BLT on Texas Toast 10

bacon, lettuce, tomato + garlic mayo

served with mixed greens + french fries

add: jerk chicken +3 fried egg +2 avocado +2

### The Edge Burger 13

with cheddar cheese, lettuce, tomato, onion,

& spicy mayo served with French Fries

add: bacon +2 avocado +2 fried egg +2

### Bagel with Smoked Salmon 12

cream cheese, capers, red onion + tomato

### Belgian Waffle & Fruit 10

with rum-spiced whipped cream

### Buttermilk Pancakes & Berries 12

with rum-spiced whipped cream

### Black Bean Veggie Burger 12

lettuce, tomato, cheddar cheese, curry mayo,  
& caramelized onion spread

served with plantains & mixed greens

### Kale Salad 10

with kalamata olives and feta + avocado  
lemon vinaigrette

add: jerk chicken 5 add: shrimp 5

### Granola & Yogurt or Fruit Bowl 6

add: fruit +2

## Desserts \$8

### Housemade Chocolate Chip Bread Pudding

served with rum-spiced whip cream

Cheesecake

Chocolate Mousse

# DRINKS

## Red

Cabernet Sauvignon	Coastal Vines	California	7 / 24
Malbec	Domaine Bousquet	Argentina	10 / 35
Pinot Noir	Leese-Fitch	California	11 / 40
Côtes du Rhône	Louis Bernard	France	10 / 33

## Beers

Red Stripe Jamaican Lager	6
Von Trapp Vienna Style Lager	7
Sixpoint Sweet Action Ale	6
Allagash White	6
Lagunitas Lil Sumpin Ale	7
Narragansett Lager	7
Union Jack British IPA	7
Nitro Milk Stout	7
Crabbies Ginger Beer	8

## Cocktails

Pinot Grigio	Monbello	Italy	7 / 26
Sauvignon Blanc	Giesen	New Zealand	9 / 34
Chardonnay	Casas Patronales	Chile	8 / 28
Riesling	Johannes Koch	Germany	10 / 36

1/2 Carafe Carafe

Rum Punch	10	18	35
Ginger Margarita	10	18	35
Mimosa	10	18	35
Ginger			
Spiced Hibiscus			
Mango			
Orange			
Sangria	8	14	26
The 580		14	
<i>Rum punch topped with champagne and sorrel syrup</i>			

## Non-Alcoholic

Housemade Sorrel	5
<i>A traditional Jamaican beverage made with hibiscus, spices &amp; love</i>	
Housemade Ginger Beer	5
San Pelligrino	3
Limonata & Arancita	
Coke, Diet, Ginger Ale, Club Soda	2.5
Orange Juice	2 small / 3 large

## Coffee & Teas

Drip Coffee	2.75	Decaf	2.50
- refills	1.00	Espresso	2.50
Cold Brew	3.50	Cortado	3.25
Cappuccino	3.50	Mocha	4.50
Macchiato	3.00	Chai Latte	4.00
Latte	4.00	Hot Chocolate	3.50
Americano	2.75	Green Tea Latte	3.50

Add Soy Milk, Almond Milk, Coconut Milk or Ice .60

Selection of Organic SeredipiTEAS 2.75  
 Breakfast Blend, Earl Grey, Darjeeling, Masala Chai, China Green, Passion & Envy, Peppermint, Jasmine, Chamomile



H A R L E M

# D I N N E R

Welcome to The Edge. Blending the flavors of Jamaica & England with a little New York attitude.

Monday thru Sunday  
5pm-close

## Small Plates

**Soup of the Day 8**  
with festival

**Spicy Shrimp 14**  
with mango slaw

**Crabcakes 14**  
plantain-crusted crabcakes served with mixed greens  
and a housemade aioli

**Codfish Fritters 8**  
with jerk lime dip

**Fish & Chips 10 / Large Plate 15**  
coconut-battered Basa fish served with housemade tartar sauce

**New York Beef Sliders 10**  
with cheddar cheese, lettuce, tomato, spicy mayo

**Jerk Chicken Caesar Salad 10 / Large Plate 15**

**Jerk Chicken Wings (6 pcs) 9**  
with jerk lime dip

**Mushroom Grilled Cheese 8**  
cremini mushrooms and cheddar cheese on 8-grain bread

**Mezze Plate 12**  
curried chicken salad, guacamole, kale pesto & feta served  
with toasts

**Cheese Board 12**  
Manchego, Goat Cheese & Brie with green apples & toasts

## Sides \$6

French Fries  
Festival  
Sweet Plantains  
Mixed Greens  
Coconut Rice  
Sautéed Seasonal Vegetables

## Large Plates

**Savory Pie of the Day 14**  
vegetarian pie served with mixed greens

**Spicy Seafood Pasta 25**  
Scallops, shrimp and mussels in a spicy tomato sauce

**The Edge Burger 15**  
with cheddar cheese, lettuce, tomato, onion,  
& spicy mayo served with French Fries

**Salmon Burger 18**  
lettuce, tomato, red onion, chipotle mayo  
served with plantains and arugula

**Jumbo Shrimp 26**  
in pineapple curry sauce with coconut rice  
and served with sweet plantains

**Fish of the Day { market price }**

**The Chef's Specials { market price }**  
Ask your server about our daily dinner specials

## Desserts \$8

**Housemade Chocolate Chip Bread Pudding**  
served with rum-spiced whip cream

**Cheesecake**  
**Chocolate Mousse**

Executive Chef: Clement Gogoa



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@theedgeharlem

# WEEKEND BRUNCH

Welcome to The Edge. Blending the flavors of Jamaica & England with a little New York attitude.

Saturday & Sunday

11am-4:30pm

## Jamaica

### Ackee + Saltfish 18

A traditional Jamaican breakfast with festival + sauteed kale

### Jerk Chicken & Waffle 16

jerk-spiced chicken breast with Belgian waffle

### Jerk Caesar Salad 10

Add: jerk chicken +5 add: shrimp +6

### Plantain Crusted Crabcakes 22

with housemade aioli, mixed greens & sweet plantains

### Curried Chicken Salad Sandwich 12

sweet plantains & salad

## England

### Fish + Chips 14

coconut-battered basa fish

### Savory Pie of the Day 12

vegetarian pie served with Mixed Greens

### Open-Faced Fried Egg Sandwich 9.5

on 8 grain toast, avocado spread, tomato  
served with mixed greens

### Grilled Cheese Sandwich 9

on 8 grain toasted bread with mixed green salad  
add: tomato +2 chutney +1 avocado +2 bacon +2

## Sides \$5 each or 3 sides for \$12

Festival

Bacon

Turkey Bacon

Sweet Plantains

French Fries

Mixed Greens

2 Eggs any style

Egg Whites

Sautéed Kale

Parmesan Grits

Gluten-Free bread available upon request +2



H A R L E M

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## New York

### Shrimp & Parmesan Grits 16

with scrambled eggs

Add: cheddar chive biscuit +2.5

OR gluten-free apple cheddar biscuit +3

### The Edge BLT on Texas Toast 10

bacon, lettuce, tomato + garlic mayo

served with mixed greens + french fries

add: jerk chicken +3 fried egg +2 avocado +2

### Bagel with Smoked Salmon 12

cream cheese, capers, red onion + tomato

### Buttermilk Pancakes & Berries 12

with rum-spiced whipped cream

### Belgian Waffle & Fruit 10

with rum-spiced whipped cream

### The Ultimate Edge Burger 15

with cheddar cheese, bacon, fried egg

& spicy mayo served with french Fries

add: avocado +2

### Black Bean Veggie Burger 12

lettuce, tomato, cheddar cheese, curry mayo & caramelized onion spread served with plantains & mixed greens

add: avocado +2 fried egg +2

### Kale Salad 10

kalamata olives, feta, avocado & lemon vinaigrette

add: jerk chicken +5 add: shrimp +6

### Avocado Smash 9

on 8-grain toast with organic mixed greens

add: boiled egg +2 add: smoked salmon +4

### Granola & Yogurt or Fruit Bowl 6

add: fruit +2

## Desserts \$8

### Housemade Chocolate Chip Bread Pudding

served with rum-spiced whip cream

Cheesecake

Chocolate Mousse