

EDDIE'S LOUNGE MENU

CHARCUTERIE AND ARTISAN CHEESES

Our charcuterie is handcrafted and procured from *The Smoking Goose Meatery*, Indianapolis, IN. All plates served with crostinis, tomato jam and truffled honey.

4 Selections 14 6 Selections 21 8 Selections 28

Cablanca - Goat Gouda

Made from goat's milk in Holland – 4

Montboissie (Morbier)

Made from cow's milk in France – 4

Taleggio

Made from cow's milk in Italy – 4

Manchego 3 Month D.O.M

Made from cow's milk in Spain – 4

Grafton Village Classic White Cheddar 2 Year

Made entirely from cow's milk in Vermont, USA – 4

Vierniers Roquefort

Made from sheep's milk in France – 4

Pig and Fig Country Pate

Coarse ground pork blended with red wine and figs – 4

Capocollo di Dorman

Salt cured with chiles, paprika, black pepper and coriander – 4

Duck Prosciutto

Firm, silky textured Moulard duck breast – 4

Piccante Salame

Beef and pork, garlic, Pimentón Picante – 4

Saucisson Rouge

Savory, sweet and hearty – 4

BEVERAGE FEATURES

Served 4 PM to 7 PM

Monday - Friday

\$7 Svedka Martinis

Cosmopolitan

Lemon Drop

French Martini

Eddie's Paradise Infusion

Berry White

\$6 Cocktails

White Sangria

Mojito

Kiawah Island Iced Tea

Eddie's 1/2 and 1/2

Moscow Mule

\$5 Wine by Trinity Oaks

Pinot Grigio

Pinot Noir

Cabernet

CRAFT BEERS

Full Pint "White Lightning",
6% ABV, 18 IBUs 7

Full Pint "Chinookie IPA",
6.2% ABV, 103.1 IBUs 7

Penn Pilsner,
5.0% ABV, IBUs 30 6

Penn Dark,
5.0% ABV, IBU 25 6

Penn Kaiser Pilsner,
4.5% ABV, IBUs 45 6

Allegheny Pale Ale,
5.5% ABV, IBUs 45 6

PRIME TIME BURGERS & SANDWICHES

Add Parmesan-Truffle Fries 2

Prime Cheeseburger*

Cheddar, Gruyere, Gorgonzola, Pepperjack 11.5 Add bacon 2

Peppadew Burger*

Gorgonzola bacon crust, peppadew peppers, onion straws 13.5

Eddie's Strip Burger*

Burger topped with shaved New York steak, grilled onions, peppadew peppers, Gruyere 15

Lobster Roll

Maine lobster salad, classic grilled split-top roll 18

GREG NORMAN SIGNATURE WAGYU BEEF

Wagyu Cheeseburger

Cheddar, Gruyere, Gorgonzola, Pepperjack 16 Add bacon 2

Wagyu "Bacon and Egg" Burger*

Maple-glazed pork belly, fried egg, Taleggio cheese, shredded lettuce, "Bloody Mary" sauce 18

1/2# Wagyu Hot Dog

Chili Dog - Topped with house made Wagyu chili with pepper jack cheese, cilantro and red onion 15

Chicago Style - Yellow mustard, Chicago's own neon sweet relish, Vienna sport peppers, tomato slices, onions and celery salt on a steamed poppyseed bun 15

Ballpark Style - Make it your own 15

SMALL PLATES

Hummus and Roasted Olives

Served with warm pita - 9.5

Tuna Tartare Tacos*

Raw Ahi tuna marinated with Asian flavors, wasabi cream, sweet soy, cilantro, soft corn tortillas - 10.5

Tempura Shrimp Tacos

Sweet and spicy shrimp, cilantro-lime crema, charred tomato salsa, soft corn tortillas - 14.5

Pork Belly and Egg*

Maple-glazed pork belly, poached egg, asparagus and Mornay sauce - 9.5

Short Ribs with Gorgonzola Polenta

Red onion jam - 13.5

Beef Carpaccio*

Raw Filet Mignon slices, capers, truffle aioli, balsamic glaze, watercress, olive oil - 9.5

Wagyu Sliders*

Manchego, onion straws and truffle aioli - 12.5

Filet Mignon Peppadew Sliders*

Peppadew peppers, Gorgonzola and bacon crust, onion straws - 9.5

FLATBREADS

Vegetable & Goat Cheese

Goat cheese, zucchini, artichoke hearts and tomato 12

Shrimp & Andouille Sausage

Shrimp, Andouille, shaved Brussels sprouts, tomato jam and Parmesan 12

Truffle Mushroom & Gruyère Cheese

Roasted mushrooms, Gruyere, truffle oil and truffle aioli 12

Smoked Bacon & Brussels Sprouts

Crispy bacon, Brussels sprouts, Manchego cheese and tomato jam 12

*Consuming raw or undercooked food can be harmful to your health.