

# 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 Monday through Friday - All Day

### ***\$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

	<i>Alc%</i>	<i>IBU</i>	<i>Price</i>
<b><i>Flat 12 Half Cycle IPA</i></b>	<b>6.0%</b>	<b>104</b>	<b>7</b>
<b><i>Three Floyd's Alpha King</i></b>	<b>6.6%</b>	<b>66</b>	<b>7</b>
<b><i>Three Floyd's Gumballhead</i></b>	<b>5.6%</b>	<b>35</b>	<b>7</b>
<b><i>Barley Island Dirty Helen</i></b>	<b>5.2%</b>	<b>25</b>	<b>6</b>
<b><i>Mad Anthony's IPA</i></b>	<b>5.0%</b>	<b>40</b>	<b>6</b>
<b><i>Chapman's American Cider Ale</i></b>	<b>6.5%</b>	<b>8</b>	<b>9</b>
<b><i>Goose Island Matilda</i></b>	<b>7.0%</b>	<b>26</b>	<b>8</b>
<b><i>Bell's Porter</i></b>	<b>5.6%</b>	<b>33</b>	<b>6</b>
<b><i>North Coast Brewing Co. Old Rasputin</i></b>	<b>9.0%</b>	<b>75</b>	<b>8</b>
<b><i>Upland Wheat Ale</i></b>	<b>4.7%</b>	<b>15</b>	<b>6</b>

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

## 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

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