



470 Suwannee St, Tallahassee
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In 1823, two delegates, one from St. Augustine and one from Pensacola, set out to find a suitable midpoint to serve as the Florida capitol. When they saw a beautiful waterfall, in what is now Cascades Park, they chose a nearby hill as the location for the future city of Tallahassee. The waterfall, for which the park was named, is long since gone, but is represented in the new park by a commemorative fountain.

The Edison building was Tallahassee's second power plant and construction was completed in 1921. The city was growing so quickly that it was eventually closed and the building was used variously as government offices and city storage until it ultimately laid abandoned for decades. Then, in 2015, after more than four years of negotiation, planning, design, and construction, The Edison Restaurant opened in September of 2015.

The building, renamed in honor of light bulb inventor and lover of Florida, Thomas Edison, has been transformed into a beautiful piece of art, marrying historic charm and clean finishes. It is also a representation of our love of Florida and of Tallahassee. We are nestled between the State Capital and the State Universities at the Prime Meridian marker of this incredible state. It is our objective to showcase and present the best of Florida. On the menu you will find local, fresh from Florida products and classic items with preparations from all over our great state. We hope that your visit to The Edison Restaurant is a return visit and if it's your first time please ask for one of us so we may thank you personally for joining us. It is our pleasure to show and share with you first hand all of the great bounty that Florida, Tallahassee, and Cascades park has given us.



Enjoy!

Adam, Ryan, & Mike



MENU

APPETIZERS

Bread Service - 3

Pumpnickel Loaf, Whipped Jefferson County Honey Butter

Soup of the Day - 5

Our Chef's Daily Creative Soup

💡 Cigar City Trio - 9

Smoked Pork, Beef Short Rib, & BBQ Chicken Rolled in Homemade Corn Tortillas, Fried Crispy, Served with a Trio Dipping Sauces (Avocado Aioli, Wakulla Sauce, & Dixie Hwy Sauce)

Collard Green Wontons - 8

Grandma's Collards & Country Ham. Wonton Wrapped and Fried Crispy. Served with Avocado Aioli

💡 Cedar Key Stuffed Peppers - 8

Charred Cherry Peppers Stuffed with Pimento Cheese

Devised Crab - 7

Crispy Crab Served with Hot Sauce

Panhandle Pieces of Eight - 9

Chef's Fresh Catch, Fried Crispy and Served with Everglades Sauce and Lemon

Bradley's Arancini - 8

Fresh Mozzarella, Bradley's Sausage Risotto, & Roasted Tomato Sauce

💡 Dixie County Boiled Peanuts - 5

💡 Daytona Dip - 9

Creamy Buffalo Style Chicken Dip with Tri Color Tortilla Chips

Fried Green Tomatoes - 7

Southern Classic with Avocado Aioli

Tamiami Eggrolls - 9

Chicken, Black Beans, Red and Green Cabbage, Pepper Medley. Fried Crispy & Served with Dixie Hwy Dipping Sauce

💡 Lobster Guacamole - 14

Fresh Avocado, Savory Lobster Chunks Topped with Pickled Red Onions Served with Tri-Color Tortilla Chips

💡 Conch Republic Shrimp - 12

Shrimp Seasoned with Garlic, Coriander, White Pepper, Seared & Deglazed with Dry Vermouth, Served with Drawn Butter & Lime

Southern Board - 14

Fried Gulf Oysters, Brown Sugar Bacon, Pimento Cheese, Pickled Vegetables, Fried Green Tomatoes, & Toast Points

Florida Board - 15

Devised Crab Dip with Toast Points, Pimento Stuffed Charred Cherry Pepper, & Tamiami Egg Rolls, Served with Dixie Hwy Sauce

Meat & Cheese Board - 16

Seasonal Meat and Cheeses, Honey, Tomato Jam, Candied Bacon Jam and Lavosh Crackers

SALADS

💡 Tarpon Springs Greek - 11

Iceberg Lettuce Tossed with House Greek Dressing, Tomato, Red & Green Onion, Feta, Peppercini, Kalamata Olives, & Watermelon, Served over Homemade Potato Salad

💡 Florida Fresh Fruit- 9

Tangelo, Strawberries, Watermelon, Red & Green Grapes, Lime Zest, & Brown Sugar Vinaigrette

💡 Classic Wedge - 9

Iceberg Lettuce, Sundried Tomatoes, Pickled Red Onion, Candied Bacon Bits, with Blue Cheese Crumbles & Dressing

Don Caesar - 10

Baked Garlic Parmesan Croutons, Parmesan, & Caesar Dressing

Thomas Edison - 12

Romaine & Spring Mix, Tomato, Red Onion, Artichokes, Roasted Red Pepper, Grated Parmesan Cheese, House Vinaigrette, Topped with Pecan Crusted Fried Cheese Medallions

\$ Add a Topping \$: Chicken-4, Pork Skewer-6, Shrimp-4, Marinated Vegetable-5, Sirloin-7, Salmon-8

💡 Gluten Free

SANDWICHES

Comes with a Side of Shoestring or Sweet Potato Fries

Edison Burger - 13

8 oz. Blend of Brisket, Chuck, and Sirloin of Beef or a Vegetarian Black Bean Patty, White Cheddar, House Pickles, Brioche Bun

Add Brown Sugar Bacon for \$1

Ruskin Tomato BLT - 11

English Muffin Bread, Ruskin Tomato, Tomato Jam, Brown Sugar Bacon, Candied Bacon Jam, & Lettuce

Tampa Cuban - 12

Ybor City Classic! House Smoked Pork, Salami, Country Ham, & Swiss Pressed Cuban Style with Creole Mustard & Pickles

Grouper Rueben - 15

6 oz. Grouper Filet Topped with Homemade Coleslaw, Swiss, & 1000 Dressing

Try it Blackened for \$1

Grilled Cheese - 10

Cheddar, Fontina, & Gruyere on English Muffin Bread

Lobster Roll - 18

Maine Lobster, Tartar Sauce, Celery, Lettuce, Old Bay, Potato Roll

Substitute Side Caesar Salad or Cup of Soup \$2

Certain items are served raw, undercooked or may be cooked to order. Consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase your risk of foodborne illness.

Parties larger than 6 are subject to a 20% gratuity



MENU

ENTRÉES

Our entrees are planned by our chef to be enjoyed as a composed dish. We will be happy to make substitutions for a small fee.

💡 **Steak Frites - 19**

8 oz. Grilled Sirloin & Shoestring Fries

💡 **Mother Edison's Meatloaf - 15**

Sirloin, Ground Pork, Veal, Mirepoix, Red & Green Chiles, Au Jus Sauce, Served with Mashed Potatoes & a Side of Sautéed Green Beans

💡 **Boot Ranch Pork Chop - 21**

10 oz. Sweet Tea Brined, Grilled, with Candied Bacon Jam and Peach Chutney, Served Over Grits with a Side of Roasted Corn

💡 **Seminole Soul Bowl - 20**

Burgundy Braised Short Ribs, Mirepoix, Beef Stock, Served over Mashed Potatoes & a Side of Roasted Asparagus

💡 **Filet Au Poivre - 34**

8 oz. Center Cut, Grilled, with Cognac Crème, Served with Mashed Potatoes & a Side of Roasted Asparagus

💡 **Jacksonville Strip Steak - 29**

14 oz. Grilled with Maitre' D Butter, Served with Mashed Potatoes & Sautéed Green Beans

💡 **Chicken St. Augustine - 16**

Herbed Airline Chicken Served over Caramelized Root Vegetable Puree, with Mashed Potatoes and Roasted Asparagus with a White Wine Pan Sauce

💡 **Yoder's Fried Chicken - 15**

Crispy Fried Chicken Topped with Bradley's Sausage Gravy, Served over Mashed Potatoes with a Side of Sautéed Green Beans

💡 **Gen. Jackson's Sword - 18**

Vegetarian Style - 15

Pork Tenderloin & Marinated Vegetable Kebab, Served over Mashed Potatoes with Roasted Corn Cob

💡 **The Tasty Vegetarian - 15**

Seasonal Roasted Vegetable Tort, Served with Roasted Asparagus, Cuban Rice Pilaf, & Tomato Jam

💡 **Skyway Chicken - 16**

Grilled Topped with Caprino Cheese, White Wine Lemon Butter, Basil, & Roasted Red Peppers, Served with Mashed Potatoes

💡 **Pasta Carbonara - 20**

Pasta Crowns, Grilled Chicken, Bacon, Roasted Garlic Egg Crème, Peas, Scallion Garnish

💡 **Tito's Vodka Tortellini - 18**

House Made Chicken, Prosciutto, & Parmesan Tortellini Tossed in a Tito's Vodka Tomato Crème Sauce

💡 **Chef Matt's Fresh Catch - 18**

6 oz. Grilled, Lemon, Maitre' D Butter, & Choice of Side

💡 **Lemon Grouper - 25**

6 oz. Filet of Grouper Topped with Tomato, Artichokes, White Wine Lemon Butter, & Served with Roasted Asparagus

Try it Blackened for \$1

💡 **Shrimp and Grits - 19**

Shrimp, Seared and Cooked in a Tomato Gravy & Served over Bumpy Roads Grits

💡 **Salmon Cortez - 18**

6 oz. Pecan Encrusted, Baked with White Wine Lemon Butter Sauce, Served with Cuban Rice Pilaf & Roasted Asparagus

💡 **Suwannee River Shrimp & Scallops - 20**

Seasoned and Seared Shrimp & Bay Scallops, Basted with Jefferson County Honey, & Served with Roasted Asparagus

💡 **Islamorada Lobster Tail - 40**

8 oz. Grilled Split Tail with Side of Drawn Key Lime Butter & Choice of Two Sides

SIDES

💡 Cuban Rice Pilaf - 4

💡 Shoestring Fries - 4

💡 Sweet Potato Waffle Fries - 4

💡 Mashed Potatoes - 4

💡 Bumpy Roads Grits - 5

💡 Roasted Corn Cob - 3

💡 Sautéed Green Beans - 4

💡 3 Bean Salad - 4

💡 Roasted Asparagus - 6

Side Caesar Salad - 4

💡 **Gluten Free**

DESSERTS

Mickey Mouse Cake - 8

Milk Chocolate Devils Food Layer Cake with Berry Coulis

Strawberryfest Trifle - 8

Strawberries, Whipped Cream, and Angel Food Cake

Minnie Edison Bread Pudding - 8

White Chocolate, Candied Pecans, & Caramel with a Scoop of

Vanilla Ice Cream

Banyon Tree Key Lime Pie - 8

House Whipped Cream & Graham Cracker Crust

Add a Scoop of Vanilla Ice Cream - \$2

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DRINKS

CLASSIC COCKTAILS

THE PEPPER BLOSSOM 10

Titos Vodka, St. Germain, Lemon
Grapefruit, Jalapeno Simple Syrup, & Basil

SMOKE SIGNAL 9

Four Roses Small Batch Bourbon, Raw
Sugar, Walnut Bitters, Cedar Smoke, &
an Orange Twist

THE DUCHESS MULE 8

Ketel One Vodka, Lime Juice, & Ginger
Beer, Served in a Copper Mug

HAWAIIAN QUEEN 8

Bacardi Rum, Pineapple, Bacardi 151
Honey, Lemon, Mint, & an Edible Orchid

BLACK MARIA 8

Old Overholt Bourbon, Lime, Mint, &
Blackberries

MOJITO 6

Cane Rum, Sugar, Mint, Soda Water, & Lime

AMARETTO SOUR 8

Amaretto, Knob Creek Rye, Egg Whites,
Lemon, Simple Syrup, & Orange Bitters

ROSEWATER PINK LEMONADE 7

Bombay Gin & Rosewater Lemonade

FRENCH 75 9

St. Augustine Gin, Lemon, Sugar,
Mionnetto Prosecco, & Lemon Twist

RUM FASHIONED 6

Ron Zacapa, Simple Syrup, Angostura
Bitters, & Chocolate Bitters

OLD SCHOOL MARGARITA 9

Suaza Gold Tequila, Cointreau,
Lemon, Blood Orange Bitters, Strawberry, &
Jalapeno Simple Syrup

DIRTY JALAPENO MARTINI 9

Ketel One, Dry Vermouth, Muddled
Jalapenos, & Simple Syrup

COSMOPOLITAN 8

Absolut Citron, Triple Sec, Splash of Lime
& Cranberry Juice

WINES BY THE GLASS

Whites & Rose:

Mionnetto Prosecco, Prosecco, Italy, Veneto	8
Minuty Rose, Provence, France	10
Piccini, Pinot Grigio, Veneto, Italy	6
Four Graces, Willamette Valley, Oregon	10
Terlato Friuli, Orientali Region, Italy	13
"La Vielle Ferme" Cote du Luberon Blanc	6
Corvo Moscato, Sicily, Italy	7
William Hill, North Coast, CA	8
St. Supery Napa, CA	9
Sebastiani, Chardonnay, North Coast, CA	6
Joel Gott, Monterey, Chardonnay, CA	9

Reds:

Cycles Gladiator, Pinot Noir, Central Coast, CA	8
Meiomi, Monterey, Pinot Noir, Sonoma, CA	10
Cherry Tart, Pinot Noir, Sonoma Coast, CA	12
MacMurray, Pinot Noir, Russian River	12
V NO, Cabernet Sauvignon, Central Coast, CA	8
Avalon, Cabernet Sauvignon, Napa CA	8
Joel Gott, "815," Cabernet Sauvignon, CA	8
Duckhorn "Decoy", Cab Sauv., Sonoma, CA	12
Markham, Cabernet Sauvignon, St. Helena, CA	14
Decopas, Malbec, Mendoza, Argentina	6
Trivento, Malbec, 'Amado Sur' Mendoza, ARG	8
Burgess, Merlot	7
Markham, Merlot, St. Helena, CA	10
Murphy Goode, Red Blend, Napa, CA	7
19 Crimes The Banished, Red Blend, Australia	8
Blue Rock, Red Blend, Alexander Valley, CA	14

BOTTLED BEER

BUD LIGHT	4
MICHELOB ULTRA	4
BELL'S TWO HEARTED IPA	4
SONOMA ANVIL CIDER	5
BECKS	6
DWARF INVASION	9
UINTA GOLDEN ALE	5
COCO PINA	5
VICTORY SOUR MONKEY	7

DRAFT BEER

Proof 850	6
Proof Mango Wit	6
Oyster City Hooter Brown Ale	7
Ballast Point Sculpin	6

NON-ALCOHOLIC BEVERAGES

Coca Cola Products	2.5
Fiji Water	4
Pellegrino	4
Rosewater Pink Lemonade	4
Iced Tea/ Hot Tea	2.5
Cappuccino/ Espresso	4
Coffee	2.5

**ASK YOUR SERVER ABOUT OUR SEASONAL SELECTION OF DRAFT BEERS &
OUR MONTHLY WINE DINNERS**