

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



H A R L E M

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

18% gratuity added to parties of 6 or more

   @theedgeharlem

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

White

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

Cocktails

		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		
Rum punch topped with champagne and sorrel syrup			

Sparkling

Champagne	Ma Maison	New York	10 / 30
Prosecco 187ml	La Luca	Italy	10
Rosé Frizzante 187ml	Vueve du Vernay	France	10

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

Non-Alcoholic

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



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 jerky 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 jerky 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



H A R L E M

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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

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



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