

BITES

shrimp leche de tigre_aji panca, celery, salmon roe, furikake, jalapeño, heirloom tomato
20

potato-crusted oysters_dill pickle nectar, house dijonaise, micro dijon
28

cheese board_leonara aged soft cheese + pear mostarda, old witch+ strawberry jam, roaring 40's blue + black vinegar dates
28

SOUP + SALADS

shaved brussels salad_radicchio, jalapeno cornbread croutons, corn aioli, chicharron, radish, maple-dijon dressing
14

little gem salad_ikura, roasted shallot vinaigrette, roaring 40's blue cheese, nori, black lime
13

aguadito de pollo_poblano pepper, english peas, crispy chicken skin, mustard seed, yukon golds, schmaltz
18

STARTERS

avocado leaf-seared yellowfin tuna*_homestead green mango salad, aji amarillo sorbet, fish sauce caramel, peanut tamarind crunch
28

burrata_heirloom tomatoes, charred shishito, pepita pesto, chipotle lime sorbet
25

roasted bone marrow_aji panca, pork belly jam, ginger, scallion, cotija, milk buns
23

grilled octopus_roasted corn, coconut vinaigrette, crab mayu, oranges, burnt jalapeño, olives
23

thai five spice short rib_sunchoke, maitake mushrooms, ginger, nam jim jaew, toasted rice powder, shiso
24

MAINS

roasted maitake mushrooms_beet muhammara, carrots, daikon radish, chiogga beets, saba
26

seared sea scallops_salsa criolla, duck fat parsnips, aji amarillo crema, mushroom jalea
39

basque grouper_tomato, nduja, key west pink shrimp, mussels, piperade, castlevetrano olives, yukon gold potato
42

iberico presa_pork shoulder, frijoles charros, chorizo, pipian verde, koji crema, watermelon radish
45

duck sugo _duck confit, parisian gnocchi, blistered tomato, rapini, whipped burrata, calabrian chili
38

coffee rubbed hanger steak_potato mochi, pumpkin seed gremolata, butternut squash, guajillo bbq
48

za'atar crusted lamb loin _charred eggplant, cippolini onion, brown butter-almond dukkah, bing cherry, chervil
38

Executive Chef Ian Merryman / Chef Owner Jeannie Pierola

edison

(813) 254-7111

DINNER

04.15.24

*** CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Section 3-603.11, FDA Food Code**

**** CONSUMER INFORMATION:** If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. **Section 61C-4.010(8), Florida Administrative Code**

FOOD ALLERGIES: Before placing your order, please inform your server if you or a person in your party has a food allergy.

AUTOMATIC GRATUITY: For parties of 6 or more an automatic gratuity of 20% will be applied to the bill. **FL Statutes 509.214**

CREATIVE COCKTAILS

Devil's Den > Espolòn Blanco tequila, Aperol, Yellow Chartreuse, lime, agave nectar, habañoero tincture 14

North Sea Tiki > Compass Box Artist Blend scotch, Batavia Arrack, St. Elizabeth's Allspice Dram, pineapple, passion fruit, lemon, Bittermens 'Elamakule Tiki bitters 15

Tampa Rose > E11even vodka, Giffard Pamplemousse liqueur, rose water, guava, lime 13

Buzzcut > rosemary infused Barr Hill Caledonia gin, cinnamon bark, lemon, local honey 14

Bonded Mule > Jack Daniel's Bonded whiskey, Amaro Montenegro, lime, ginger beer, Angostura bitters 15

Mom's Remedy > Jack Daniel's Triple Mash whiskey, Fernet Branca, Pedro Ximenez Sherry, Meletti amaro 15

Pear on Fire > 400 Conejo's Joven mezcal, Pierre Ferrand Yuzu liqueur, prickly pear, lime, fresno chile tincture 14

Jose's Invasion > Gasparilla Banana Bread rum, Ron Zacapa 23yr Solera Aged rum, St. Elizabeth's Allspice Dram, cardamom-black walnut bitters 14

edison Espresso Martini > E11even vodka, Caffe Borghetti espresso liqueur, cold brew 14

Orange is the New Rye > Nelson Bros. Straight Rye, Cynar, orange-balsamic shrub, lemon 14

Moonwalker > Fletcha Azul blanco tequila, passion fruit, lime, Topo Chico sparkling water 14

RESERVE COCKTAILS

Reserve Old Fashioned > Traverse City Whiskey Co. barrel proof straight bourbon, turbinado, Angostura bitters, house blend orange bitters, Bittermens Xocolatl Mole bitters 25

Reserve Manhattan > Barrel Seagrass rye, Carpano 1757 Rosso vermouth, Peychaud's bitters, Angostura bitters 25

ZERO PROOF

Dry Dock > mango purée, Giffard orgeat, lime, fresno chili tincture, soda water 10

Lip Service > Seedlip Grove 42, guava, lemon, house blend orange bitters*, fever tree club soda 13

CBD BEVERAGES

Kickball Colada > Recess Blood Orange CBD soda, cream of coconut, pineapple, lime, Bittermens 'Elamakule Tiki Bitters 11

BEER ON TAP

Longboat Light Lager > Motorworks [Bradenton, FL] 4.4% ABV 7

Mermaid's Milk Nitro Stout > Marker 48 [Tampa, FL] 5.5% ABV 8

Pulp Friction IPA > Motorworks [Bradenton, FL] 6.3% ABV 8

Red Right Return Red Ale > Marker 48 [Brooksville, FL] 6% ABV 8

Spacegrass IPA > Angry Chair [Tampa, FL] 6.7% ABV 8

BEER CANNED + BOTTLED

Adoptable Lager > Motorworks [Bradenton, FL] 4.9% ABV [12oz] 7

Rainbow Colored Glasses Sour Ale > Ology [Tampa, FL] 6% ABV [16oz] 9

Joker Dry Cider > Ace [Sebastopol, CA] 6.9% ABV [12oz] 8

Mango Habañoero IPA > Motorworks [Bradenton, FL] 6.8% ABV [12oz] 8

Night Swim Porter > Coppertail [Tampa, FL] 6.2% ABV [12oz] 8

Sun Runner Fruited Wheat > Coppertail [Tampa, FL] 5.5% ABV [12oz] 8

The Other West Coast IPA > Escape [Trinity, FL] 7.1% ABV [16oz] 9

Yuengling Traditional Lager > Yuengling [Tampa, FL] 4.7% ABV [16oz] 9

beverages by:
Alex Artishenko Jr. + Tomás Carrasquillo

edison

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cocktails / on tap / zero proof

03.09.24