



Welcome to Eddie's Place

Your meal is prepared with fresh products that are delivered daily. For the health conscience, we use a 'no trans fat' Soybean Oil. Our wide range of menu selections combined with a friendly neighborhood atmosphere makes for a truly unique dining experience. We pride ourselves in customer satisfaction, so please let us know if we don't meet your expectations. Thank you for your loyalty to us since 1997.

Eddie, Judy & Staff

Cotswold Location

617 S. Sharon Amity Rd.
Charlotte, NC 28211
704-442-0147

Ballantyne Location

12239 Toringdon Way.
Charlotte, NC 28277
704-542-0000

Breakfast Anytime

Three Egg* Omelets

Create your own omelet with choices of bacon, sausage patties, ham, smoked sausage, livermush, turkey sausage, mushrooms tomatoes, onions, peppers, cheddar, mozzarella, swiss, red beans, Creole sauce. Served with hashbrowns or grits and toast or biscuit.

French Toast

Eddie's famous Ciabatta bread french toast sprinkled with powdered sugar and choice of bacon, sausage patties, ham, smoked sausage, livermush or turkey sausage and hashbrowns or grits.

Buttermilk Pancakes

Fluffy buttermilk pancakes with choice of bacon, sausage patties, ham, smoked sausage, livermush, or turkey sausage and hashbrowns or grits.

Breakfast Sandwich

One egg* with choice of bacon, sausage patty, ham, smoked sausage, livermush or turkey sausage on biscuit, white, wheat, English muffin, bagel or croissant.

Eggs*

Eggs cooked your way with choice of bacon, sausage patties, ham, smoked sausage, livermush, or turkey sausage, hashbrowns or grits and toast or biscuit.

Steak and Eggs*

Grilled 7oz. Ribeye steak served with two eggs any style, choice of hashbrowns or grits, and toast or biscuit.

*Egg Beaters and Egg whites available upon request.

Breakfast Side Orders

Toast	Bacon	Pancakes
Biscuit	Ham	French Toast
English Muffin	Sausage Patties	Side Sausage Gravy
Croissant	Smoked Sausage	Gravy Biscuit
Grits	Livermush	Oatmeal
Cheese Grits	Turkey Sausage	Fruit
Hashbrowns	Corned Beef Hash	Bagel

Beverages

Coffee, Ice Tea, Lemonade and Soft Drinks

Red Bull and Perrier

Hot Chocolate, Hot Tea and Herbal Hot Tea

Juice (Orange, Grapefruit, Apple, Pineapple, Cranberry, Tomato & V-8)

Whole, skim and chocolate milk

PLEASE NO BUSINESS MEETINGS BETWEEN THE HOURS OF 11:00 AM – 2:00 PM.

Appetizers

Potato Skins

Loaded potato skins with tasso ham, cheddar & scallions served with sour cream.

Fried Shrimp App

Fried shrimp served with lemon, tartar & cocktail sauce.

Fried Oyster App

You'll love these golden nuggets...served with lemon, tartar & cocktail sauce.

Fried Frog Legs

Deep fried frog legs served with 1,000 island dressing.

Fried Catfish Strips

Southern style catfish served with lemon, tartar & cocktail sauce.

Combo Fried Seafood App

Combination of fried shrimp, oysters, frog legs & catfish strips enough to satisfy your whole group served with lemons, tartar & cocktail sauce.

Chips & Salsa

Fresh cooked tri-colored tortilla chips and a cup of salsa.

Red Bean Nachos

Fresh cooked tri-colored tortilla chips topped with red beans, shredded lettuce, tomatoes, and cheddar cheese, served with sour cream and salsa.

Fried Basket

Basket of beer battered onion rings, fries or ½ of each.

Bacon Cheese Fries

Fries smothered with a topping of bacon & cheese.

Wallace's Wings

Twelve jumbo wings prepared to your liking...buffalo, habanera HOT!, barbeque or teriyaki served with carrot sticks, celery sticks and bleu cheese dressing.

Spinach Artichoke Dip

Creamy spinach and artichoke dip served with tortilla chips.

Fried Pickles

What can we say,..."served with ranch dressing"?

Soups and Salads

SOUPS

**Eddie's Award Winning She Crab
Chicken and Sausage Gumbo
Vegetable Parmesan
Soup of the Day**

SALADS

Chef Salad

Ham, turkey, roast beef, spinach, iceberg, romaine, mushrooms, tomatoes, cucumbers, carrots, red onion, green peppers & cheddar cheese.

House Salad

Iceberg, spinach, romaine, tomatoes, mushrooms, cucumbers, red onions, peppers & carrots.

Spinach Salad

Spinach, tomato, red onion, mushroom, boiled egg, bacon & homemade croutons.

Caesar Salad

Romaine, parmesan cheese, homemade Caesar dressing and homemade croutons.

Additions to Salads:

Grilled chicken
Fried oysters
Fried shrimp

Salad Dressings:

Ranch, 1000 Island, Blue Cheese, Parmesan Peppercorn, Honey Mustard, Balsamic Vinaigrette and Fat Free Raspberry Vinaigrette.

Salad Plates

A hearty helping of Homemade Tuna, Shrimp or Chicken Salad served with raw vegetables, fruit and choice of slaw, potato salad or pasta salad.

Muffalatta (*Hot or Cold*)

A New Orleans specialty sandwich, made with imported Genoa Salami, Mortadella, ham, Swiss cheese, and Olive Salad on Ciabatta bread and served with one side item.

Po-Boys

Your choice of Fried Shrimp, Fried Oysters, Fried Crawfish or Fried Catfish served open-faced on Ciabatta bread with lemon, cocktail & tartar sauce and choice of one side item.

Burger

Homemade half pound ground chuck burger, served on a sesame seed bun with lettuce, tomato, onion and cheese (if you like) and your choice of side.

Reuben

If you like Reubens, you'll love ours.

Corned beef, sauerkraut, swiss and 1,000 Island on grilled rye bread with choice of side.

Other Traditional Sandwiches

Traditional sandwiches served hot or cold on Rye, Wheat, White or Ciabatta bread. We offer you our traditional toppings of lettuce, tomato, onion, cheese, pepper and mushrooms. Choice of side.

8 oz. Grilled Chicken	Chicken Salad
Tuna Salad	Shrimp Salad
Grilled 7 oz. Ribeye Steak	Roast Beef w/gravy
Turkey	Ham

Bernie's Hot Dog

Grilled hot dog in a hot dog bun. Have it your way or all the way (ATW) with chili, slaw, mustard, and ketchup with one side.

Side Items

French Fries	Cole Slaw
Onion Rings	Vegetables
Pasta Salad	Potato Chips
Potato Salad	Fruit

Entrees

Chicken & Shrimp Royale

A royal treat of grilled breast of chicken and fried shrimp on toasted ciabatta slices topped with hollandaise, bacon and green onions served with vegetables and choice of baked potato*, rice or fries.

Hurricane Fried Seafood Platter

Fried shrimp, oysters, crawfish and catfish served with choice of two sides.

French Quarter Steak Diane

10 oz. grilled ribeye steak topped with mushrooms and green onions in a garlic-wine Diane sauce served with ciabatta bread, vegetables and choice of baked potato*, rice or fries.

Coastal Shrimp or Oyster Dinner

Fried oysters or fried (or broiled) shrimp served with homemade fries, cole slaw and hushpuppies.

New Orleans Red Beans & Rice

Seasoned red beans served over white rice and topped with your choice of smoked sausage, chicken, fried shrimp or fried oysters, served with house salad and ciabatta bread.

Crescent City Creole

Create your own...Zesty Creole served over rice or pasta with your choice of smoked sausage, sautéed shrimp, sautéed crawfish tails or grilled chicken, served with house salad and ciabatta bread.

Low Country Shrimp & Grits

Sautéed shrimp tossed in Tasso ham and garlic herb butter sauce over a bowl of cheesy grits served with house salad and ciabatta bread.

Jamie's Creamy Cajun Pasta

Blackened breast of chicken and Andouille sausage blended in a parmesan cream sauce served over linguini pasta, with house salad and ciabatta bread.

Veggie Pasta

An array of red onions, peppers, spinach, tomatoes, black olives and mushrooms sautéed in roasted red pepper herb butter, topped with feta cheese over pasta. Served with house salad and ciabatta bread.

Caribbean Jerk Pork Chops

Two spicy jerk seasoned boneless pork chops served over a bed of collard greens accompanied with choice of baked potato*, fries or rice, house salad and ciabatta bread.

*Baked potato available after 5pm.

Beverages

WINES

House

Georges Duboeuf
Chardonnay / White / Red
Cabernet Sauvignon
Copperidge White Zinfandel

Chardonnay

Estancia
Kendall Jackson

Other Whites

Cavit Pinot Grigio
Hogue Riesling
Matau Sauvignon
Blanc

Cabernet

Beringer
Chateau St. Jean

Merlot

Blackstone
Red Diamond

Pinot Noir

Pepperwood Grove
MacMurray

Other Reds

Ménage a Trois Red
Ravenswood Red
Zinfande

DRAFTS

Yuengling Lager
Blue Moon
Brooklyn Brown
Anchor Steam Lager
Bass Ale
Guinness
Black & Tan
Dark Side of the Moon

MAJOR DOMESTICS

Pabst Blue Ribbon
Miller High Life
Budweiser
Bud Lite
Miller Lite
Coors Lite
Michelob Lite
Michelob Ultra
Sam Adams
Killian's Irish Red

MICRO-BREWS

Abita Turbo Dog
Abita Purple Haze
Acme Pale Ale
Bell's Amber Ale
Flying Dog IPA
Rogue Dead Guy Ale
Pyramid Hefeweizen
Saint George Porter
Scrimshaw Pilsner
Sierra Pale Ale
Terrapin Rye Ale
Hawk Eye Ale

IMPORTS

Amstel Lite
Corona
Corona Lite
New Castle
Stella Artois
Heineken
Hobgoblin English Ale
Franziskaner Dunkel (15.9oz)
Tanners Jack
Tecate (cans)
Belhaven Scottish Ale (cans)
Boddingtons Pub Ale (cans)
Murphy's Irish Stout (cans)

OTHER

Woodchuck Cider (Granny Smith)
Mike's Hard Lemonade

NON-ALCOHOLIC BEERS

O'douls
Buckler