



Dr. Edgar J. Helms, founder of Goodwill Industries, worked passionately to establish the first 70 Goodwill organizations and more than a century later the mission still thrives. We do the greatest good by helping people with a hand-up to develop their God-given gifts through education, work, and career development. Helms College, named after our founder, was established by Goodwill Industries of Middle Georgia and the CSRA offering several educational pathways, including our Culinary Arts program. Guests of Edgar's Bistro and the Andersen Conference Center and our other venues help support our mission by frequenting locations which serve as applied learning venues for our students.

Thank you for your patronage that helps build lives and families — one beverage, one meal, one event and one gift at a time.

OUR CORE MENU IS SUPPLEMENTED WEEKLY WITH STUDENT-CREATED SPECIAL ITEMS

FIRST COURSES

EDGAR'S GUMBO 6

Hearty Chicken and Andouille Sausage Soup with the Holy Trinity of Vegetables
Served over White Rice

CLASSIC CAESAR SALAD 5

Crisp Romaine Lettuce, Shaved Parmesan Cheese, Crunchy Croutons and House-made Caesar Dressing
Add Grilled Chicken Breast +\$4

SANDWICHES

Sandwiches Include a Side of French Fries or a Small Caesar Salad

BISTRO BURGER* 10

Half Pound Burger Cooked to Order with Tillamook Cheddar Cheese, Applewood Smoked Bacon on a Buttery Brioche Bun

VEGGIE FRENCH DIP 8

Sautéed Portabella Mushrooms, Caramelized Sweet Onions and Spicy Horseradish Mustard on a Telera Bread Roll with Mushroom Jus for Dipping

CHICKEN PESTO PANINI 10

Smoked Chicken Breast, Provolone Cheese and Basil Pesto on Sourdough Bread

ENTRÉES

GRILLED AIRLINE CHICKEN BREAST 11

Chargrilled Airline Chicken Breast, Savory Southern Bread Pudding
Vegetable du Jour and Tarragon Velouté Sauce

BUTCHER'S STEAK* 13

Petit Steak Cooked to Order, Smothered with Mushroom Demiglace Sauce
Creamy Mashed Potatoes and Vegetable du Jour

DESSERTS

DOUBLE CHOCOLATE LAYER CAKE 5

Layers of Airy Devil's Food Cake with Chocolate Ganache Icing

CRÈME BRÛLÉE 5

Delectable Vanilla Custard with a Crackling Caramelized Sugar Topping