

EXCLUSIVE: First look inside The Edge, Jackson's newest restaurant

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The Edge in Jackson will be a seven-night-a-week dining destination close to Jersey Shore points. The menu features classic dishes with Latin and Asian influences. Thomas P. Costello, Asbury Park Press

For nearly two decades, Jackson was the town Phil and Louise Cornick called home. By the end of this month, it will be home to their first restaurant.

The couple, now of Colts Neck, own The Edge, a soaring, upscale restaurant and bar unlike anything in town. Passersby have followed the construction at 109 North County Line Road since it began in late 2016, and as of press time, the Cornicks planned to open their 200-plus seat restaurant the week of Sept 23.

The couple, along with general manager Fonda Tsironis, hope diners love what they have created.

"It's upscale, yet casual," Louise said of the restaurant, which will open with daily dinner service then expand to brunch. "It's going to be a fun place but certainly a place where our clientele can experience amazing food and incredible spirits they probably won't find anywhere else."

Take a tour of the restaurant in the video above.

Before becoming general manager of The Edge, Tsironis owned Park Blue Wine Bar and Lounge in New York City and was general manager at The Boathouse Restaurant in New York City's Central Park.

"Our beverage program is so huge for us, so unlike anything in the area," Louise Cornick said. "Even in New Jersey, most bars don't have the extensive list of single malt whiskeys, and certainly the wine list."



Roasted Faroe Islands salmon with buckwheat, parsnip, marinated mushrooms and a red wine demi
Thomas P. Costello

Additional restaurant features include:

- A 125-seat dining room highlighted by a cascading water wall, fireplace and 16-seat stone communal table that Cornick calls "one of the best seats in the house."
- A large bar with seating for more than two dozen, with additional plush lounge chairs and high-tops tables nearby. The bar will serve nearly a dozen signature cocktails; wine by the glass, half bottle, and full bottle; and single malts, blended and Japanese whiskeys, ryes, bourbons and rum, plus 12 beers on tap and 25 bottles.
- A bar menu featuring spicy veal meatballs over polenta, salmon ceviche, lobster deviled eggs, and duck fat potatoes (\$10 to \$14). The dinner menu includes pasta, seafood, chicken and steak dishes (\$23 to \$38).
- An outdoor patio space for drinks and cigars.

Go: The Edge is at 109 North County Line Road; 732-408-3343, <http://theedgeinjackson.com>.
Dinner will be served from 4:30 to 10 p.m. Sundays through Thursdays and from 4:30 to 11 p.m. Fridays and Saturdays; the bar will remain open later.

