

# Wear Your Best Shorts and Flip-flops

*Edward's Fine Food and Wine Offers Laid-Back Atmosphere with Great Cuisine*

BY DENISE K. JAMES

Edward's Fine Food and Wine has deep roots in the Rosemary Beach community, from the restaurant's early days onward. Opened by a local chef named Ed Reese and part of the Spell Restaurant Group since 2017, many things have remained constant at Edward's and kept loyal patrons returning—namely, the quality ingredients on the menu.

“While the restaurant has continued to evolve with an extensive remodel, new menu items, and an award-winning wine list, it continues to serve the freshest, locally sourced ingredients,” says Christy Spell Terry, who runs Spell Restaurant Group with her father and business partner, Rick Spell.

Edward's was the perfect addition to the Spell Restaurant Group's collection of six dining establishments on the Florida Gulf Coast. Considering all six have different concepts and each one offers something delicious, foodies who live on the Gulf or who frequently vacation in the area have likely dined at others on the list: La Crema for Spanish tapas; Grits & Grind for breakfast favorites; La Cocina for Latin fare; Saltwater Grill for steaks and seafood; and George's for Southern coastal cuisine. The Spell Restaurant Group also has establishments in Memphis, Tennessee and Jackson, Mississippi.

“Each of our restaurants is special in its own way, with Edward's providing a high-quality dining experience without the formality,” says Terry. “We welcome you to enjoy a meal with us in your best shorts and flip-flops!”

The highlight of Edward's is its dedication to partnering with small local farms and purveyors to ensure seasonal and fresh ingredients at all times. As of this article, Terry and the rest of the restaurant staff were looking forward to heirloom tomatoes and South Carolina peaches, both seasonal during the balmy summer months and perfect for use in special salads, appetizers, and desserts.

Thanks to the talents of Chef Josh Smith, mouth-watering features on the Edward's menu change regularly and are perfectly paired with the wine list. Popular items that restaurant patrons regularly ask for include the za'atar crusted yellowfin tuna, the heritage pork chop with tomato chutney, the grilled blackened grouper, and the jumbo lump crab cakes, according to Terry.



Grilled Pork Chop



Double Chocolate Mousse



Za'atar Crusted Yellow Fin Tuna

In regard to recent concerns surrounding the Covid-19 virus, Edward's is taking care to make customers feel comfortable and happy. As with the entire Spell

Group of restaurants, safety and cleanliness is paramount. Because Edward's has an abundance of outdoor seating — in front of the restaurant on Main Street, as well as in the courtyard — patrons can choose to “spread out and enjoy the fresh air while they dine,” according to Terry. She adds that all state and federal guidelines are carefully followed, including masks and temperature checks for staff, cleaning and sanitizing tables between parties, and half-capacity seating.

Terry adds that the nature of Rosemary Beach — a tight-knit community where neighbors trust each other's restaurant endorsements — makes Edward's a continued success—as well as the dedication of the experienced staff. “Just a few months ago, none of us could have imagined the new world we all live in now,” she says. “However, with the strong management and staff

we have in place at Edward's, we are confident it will continue to thrive in Rosemary Beach.

“Our staff, with its many years of service, pay attention to details to ensure each guest has a wonderful experience. Our meals are memorable, which brings guests back. We are part of a close community on 30-A, and we have valued guests who continue to visit from across the country,” she concludes.

***To find out more about Edward's Fine Food and Wine, visit their website at [edwards30a.com](http://edwards30a.com), or call them at (850) 231-0550. The restaurant is open from 5 p.m. until 9 p.m. daily, on a first-come, first-served basis.***

With happy hour from 5 until 6 p.m. seven days a week, it's easy to reward yourself with a well-priced bottle to accompany a meal. Or try a specialty wine cocktail, such as the Edward's Champagne Cocktail, with fresh berries, sparkling , and Cocchi Americano; or the White Wine Moscow Mule, with white wine, ginger beer, mint, strawberries, and lime. If you and your table can't finish the whole bottle, a friendly server is happy to package the rest up for enjoyment at home. Guests can also elect to bring wine from their own personal collection for a \$25 corking fee.