

*The Elbridge
Furnace Inn*

CIRCA 1744

Fine Dining & Catering



Gluten Free Brunch Menu

\$30 per guest includes choice of juice,
coffee or hot tea, with a basket of pastries.

Please choose one appetizer, one entrée & side(s)

Appetizers

Foie Gras

seared, toast, over easy egg, maple glaze

House-Cured Gravlox

toasted bread, diced red onion,
dill lemon cream cheese,
diced hardboiled egg, cucumber salad

House Salad

mesclun greens, vegetable garniture,
honey raspberry vinaigrette

Fruit Salad

seasonal fruit & berries, whipped cream,
mint honey drizzle

Sides

Potatoes O'Brien

home fried diced potatoes, peppers, onions

Lyonnais Potatoes

Cheesy Grits

Vegetable du Jour

Bacon

Turkey Sausage

1 Egg Any Style

House-Made Breakfast Sausage

Canadian Bacon

Entrées (choice of two sides)

Salmon Filet

lemon pepper marinated, hollandaise

Three Egg Omelette

choice of three fillings: bell peppers,
onions, mushrooms, tomatoes, scallions,
cheddar, swiss, ham, crab, shrimp, spinach

Southwestern Omelette

bell peppers, onions, cheddar & steak

Greek Omelette

spinach, feta, tomatoes

French Toast

thick cut baguette soaked in whole eggs, cream,
brandy, brown sugar &
cinnamon, grand marnier butter syrup

Waffles

choice of toppings: maple syrup,
grand marnier butter syrup, raspberry or straw-
berry topping, whipped cream,
powdered sugar

Two or Three Eggs

prepared any style

Entrées (choice of one side)

Eggs Benedict

two poached eggs, canadian bacon,
toasted roll, hollandaise

Crab Cakes Benedict

two poached eggs, toasted roll,
jumbo lump crab cakes, hollandaise

Fried Oysters Benedict

two poached eggs, fried oysters,
toasted roll, wilted spinach, hollandaise

"Taylor Pork Roll"

sweet potato and winter squash mélange,
poached egg, hollandaise

Crab Dip Sandwich

jumbo lump crab dip, applewood bacon,
fried egg, toasted roll

Shrimp Grits

sautéed shrimp, cheesy grits,
spicy tasso pork, tomato sauce

Seafood Omelette

gruyere cheese, shrimp, scallops, crab,
old bay, scallions

Steak & Eggs

steak du jour, two eggs any style, béarnaise or
steak sauce

Power Breakfast

sweet potatoes, winter squash, wilted greens,
quinoa, two eggs any way

Sausage Gravy & Eggs

open face with two eggs (scrambled or fried)

GLUTEN FREE LUNCH MENU

Appetizers

- Pork Belly / Poitrine de Porc Braisée** 16
Braised and seared with a house grown tomato and leek jam glaze and a white cheddar polenta cake
- Fall Savory Tart / Feuilletés d'Automne** 12
Butternut Squash and goat cheese tart with a spiced cranberry aioli, toasted pecans and candied pumpkin seeds
- Saucisson Sec** 14
Crispy cured sausage with giant beans, chiffonade of Swiss chard and a roasted tomato sauce
- Artisanal Cheese Plate** 11
served with gluten free crackers
- House-Made Charcuterie Plate** 12
- Combination of Artisanal Cheese Plate and House-Made Charcuterie Plate** 16

Soups

- Soup of the Day** 7
Announced Daily- NOTE: may not always be available gluten free

Salads

- Mesclun Greens with Vegetable Garniture** 8
Finished with a raspberry honey vinaigrette (Bogle Merlot)
- Caesar Salad** 11
Served with house-made dressing & gluten free croutons (Brancott Sauvignon Blanc)
- Entrée Size** 16 **With grilled, sliced chicken** 18 **With jumbo shrimp** 19.5
- Fall Salad / Salade Automnale** 15
Apples, dried currants, spiced walnuts and scallions tossed with a sage blossom dressing over garden greens
- *Tuna Niçoise Salad / Salade Niçoise au Thon** 17
Seared tuna medallion, fingerling potatoes, roasted tomatoes, fennel, broccolini and hard boiled free range egg with a sherry dijon dressing over garden greens
- Roasted Beet Salad / Betteraves Rôties en Salade** 15
Roasted beets, asparagus, jalapeño bacon, white cheddar, arugula and frisée with a tomato shallot vinaigrette

Plats Principaux

- Crab Cake (Single)** 16 or **(Double)** 22.5
Jumbo lump, baked, topped with chickpea fried leeks served with a whole grain mustard pan sauce, roasted fingerling potatoes and asparagus
- Pasta e Fagioli / Pâtes aux haricots Blancs** 14.5
Gluten free farfallini pasta with cannellini beans, fennel, onion, garlic, Swiss chard and a roasted tomato sauce
- Lobster Pot Pie / Tourte au Homard** 16.5
Lobster sautéed with pearl onions, peas and carrots in a lobster bisque topped with gluten free puff pastry and pea tendrils
- Creole Chicken / Poulet et Crevettes à la Créole** 15
Boneless Cajun chicken leg & thigh over cheesy grits, sautéed Fall vegetables and a creole sauce
- Seared Scallops / Pétoncles Poêlés** 19
Served with braised fennel, orange supremes, olives, orange fennel cured lonza, orzo, wilted greens and finished with a *Blood Orange Oil drizzle
- Braised Spring Lamb Chop / Carré d'Agneau Braisé** 17.5
Served over creamy polenta, braised bitter greens and finished with a wild mushroom and tomato sauce

ALL SAUCES ARE MADE IN-HOUSE GLUTEN FREE *Rice flour is used for dredging.*
The Wine Tastings suggested with each dish are a 3 ounce pour. Full glasses are also available.

*item is from  **SECOLARI**
*The gift of artisan oils, vinegars
& other enrichments*

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GLUTEN FREE MENU

Appetizers

Fall Savory Tart / Feuilleté d'Automne 12
Butternut Squash and goat cheese tart with a spiced cranberry aioli,
toasted pecans and candied pumpkin seeds (*Santa Cristina Chianti Superiore*)

Escargot / Escargots Sautés 16
Sautéed with white beans, a garlic, shallot & saffron butter, gluten free
croutons & pancetta finished with a glace de viande (*Marqués de Cáceres Albariño*)

Saucisson Sec 14
Crispy cured sausage with giant beans, chiffonade of Swiss chard and
a roasted tomato sauce (*El Círculo Rioja*)

Pork Belly / Poitrine de Porc Braisée 16
Braised and seared with a house grown tomato and leek jam glaze and a
white cheddar polenta cake (*Marqués de Cáceres Albariño*)

Lobster Pot Pie / Tourte au Homard 16.5
Lobster sautéed with pearl onions, peas and carrots in a lobster bisque topped
with gluten free puff pastry and pea tendrils (*Chateau St. Michelle Chardonnay*)

Artisanal Cheese Plate / Plateau de Fromages Artisanaux 14
served with gluten free crackers

House-Made Charcuterie Plate / Assiette de Charcuterie Faite Maison 15

Combination of Artisanal Cheese Plate and House-Made Charcuterie Plate 17

Soups

French Onion Soup / Soupe à L'oignon Gratinée 10
With a touch of white wine with gluten free croutons (*Chateau St. Michelle Chardonnay*)

Soup of the Day 9 (*may not always be available as gluten-free*)

Salads

Mesclun Greens with Vegetable Garniture / Mesclun avec sa Garniture de Légumes 8
Finished with a raspberry honey vinaigrette (*Bogle Merlot*)

***Stacked Caesar / Tour de Salade César** 11
With free-range hard boiled egg, marinated tomato, gluten free crouton and white anchovies (*Brancott Sauvignon Blanc*)

Fall Salad / Salade Automnale 15
Apples, dried currants, spiced walnuts and scallions tossed with a sage blossom dressing over garden greens (*Bouchard Chardonnay*)

***Tuna Niçoise Salad / Salade Niçoise au Thon** 17
Seared tuna medallion, fingerling potatoes, roasted tomatoes, fennel, broccolini and hard boiled free
range egg with a sherry dijon dressing over garden greens (*Vidal-Fleury Côtes du Rhone Blanc*)

Roasted Beet Salad / Betteraves Rôties en Salade 15
Roasted beets, asparagus, jalapeño bacon, white cheddar, arugula and frisée with a
tomato shallot vinaigrette (*El Círculo Rioja*)

Entrées

Crab Cakes / Croquettes de Crabe 39
Two jumbo lump crab cakes, fried leeks, whole grain mustard pan sauce,
roasted fingerling potatoes, asparagus (*Chateau St. Michelle Chardonnay*)

Pasta e Fagioli / Pâtes aux haricots Blancs 24
Gluten free farfallini pasta with cannellini beans, fennel, onion, garlic, Swiss chard and
a roasted tomato sauce (*Santa Cristina Chianti Superiore*)

Creole Chicken & Shrimp / Poulet et Crevettes à la Créole 33
Boneless Cajun chicken leg & thigh and jumbo shrimp over cheesy grits, sautéed
Fall vegetables and a creole sauce (*D'Arenberg 'Stump Jump' Shiraz*)

***Filet Tails "Diane" / Pointes de Filet de Boeuf Sauce Diane** 36
Sautéed with mushrooms and bordelaise with brandy and cream, served with a
potato croquette and wilted greens (*Columbia Crest H3 Cabernet Sauvignon*)

Tunisian Lamb Shank / Souris d'Agneau à la Tunisienne 38
Tunisian braised, served with butternut squash and Brussels sprouts sautéed with shallots and garlic
finished with a harissa, lemon and yogurt sauce (*D'Arenberg 'Stump Jump' Shiraz*)

Pork Osso Bucco Ragout / Porc Braisé 35
Braised pork osso bucco with roasted fennel, carrots, turnips, potatoes and onions in
an herbed "trotter" sauce (*Windy Bay Pinot Noir*)

***Glazed Duck Breast / Magret de Canard Laqué** 38
Brown sugar and apple cider glazed seared duck breast with garlic parsley-ed potatoes,
caramelized fennel and onions and a roasted shallot duck demi glace
(*Barbera Monferrato 'Maraia' Marchesi di Barolo*)

***Marinated Lamb Rack / Carré d'Agneau Mariné** 38
Marinated in **Rosemary Oil* & seared, served over creamy polenta, braised leafy
greens and finished with a wild mushroom and tomato sauce (*D'Arenberg 'Stump Jump' Shiraz*)

Beef Brisket / Poitrine de Boeuf Grillée 36
Grilled with a charred chili glaze, braised red cabbage and garlic parsley-ed potatoes
(*Columbia Crest H3 Cabernet Sauvignon*)

Seafood Risotto / Risotto aux Fruits de Mer 38
Lobster claw and knuckle, mussels and shrimp with truffled wild mushroom & asparagus risotto topped with
gluten free fried calamari and black trumpet salt, side of pecorino romano (*Chateau St. Michelle Chardonnay*)

Seared Scallops / Pétoncles Poêlés 38
Served with braised fennel, orange supremes, olives, orange fennel cured lonza, orzo, wilted greens, black and
white balsamic pearls and finished with a **Blood Orange Oil* drizzle (*Chateau St. Michelle Chardonnay*)

NOTE: ALL SAUCES MADE GLUTEN FREE with Rice Flour Used For Dredging

The wine tastings suggested with each dish are a 3 ounce pour. Full glasses are also available.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gluten Free A La Carte Steak Menu

All Steaks Are Graded USDA Choice Or Higher

*Now served with two sides
and your choice of either 1 topping or 1 sauce*

*FILET - 8oz.	42
*DELMONICO - 8oz.	38
*NEW YORK STRIP - 12oz.	38

Sauces

Creole
Sauce "Diane"
Bordelaise
Herbed "Trotter"
Roasted Tomato

Toppings

Maître D'Hôtel Butter
Blue Cheese
Truffle Butter
Porcini Marchand du Vin Butter
Wild Mushrooms w/ Garlic & Parsley

Sides

Parsley-ed Potatoes
Wild Mushroom & Asparagus
Braised Red Cabbage
Cheesy Grits
Butternut Squash & Brussels Sprouts

Additional Offerings

(only available with the purchase of an entrée)

4oz Jumbo Lump Crab Cake - 10
4oz of Jumbo Shrimp - 8
2oz of Foie Gras - 10

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.