

*The Elbridge
Furnace Inn*

CIRCA 1744

Fine Dining & Catering



Gluten Free Brunch Menu

\$28.95/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

Vietnamese Summer Roll / Rouleaux du Printemps 8.50
A crab and shrimp summer roll with cilantro, Thai basil, bell peppers, napa cabbage and a guava sweet chili dipping sauce (*Pierre Sparr Riesling*)

***Skirt Steak Mole / Molé de Bavette** 13
Seared and sliced thin with a mole sauce, quinoa salad and cactus pear sauce
(*El Círculo Rioja*)

Artisanal Cheese Plate 12.5
served with gluten free crackers

House-Made Charcuterie Plate 12.5

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

Smoked Salmon Salad / Salade au Saumon Fumé 16
Garden greens and berries, smoked salmon, creamy brie cheese and a citronette (*El Círculo Rioja*)

Plats Principaux

Crab Cake (Single) 16 or (Double) 22
Jumbo lump, baked, topped with chickpea fried leeks served with a whole grain mustard pan sauce, roasted fingerling potatoes and asparagus (*Martin Códax Albariño*)

***Organic Calves' Liver / Foie de Veau Bio** 18
Sautéed with figs, onions, pancetta, artichoke hearts and mushrooms with a fig balsamic
(*El Círculo Rioja*)

Summer Vegetable Quinoa / Quinoa aux Légumes d'Été 18
Garlic hummus quinoa cake with roasted garden vegetables, fried paneer and a **Tandoori Oil* drizzle (*Brancott Sauvignon Blanc*)

Braised Brisket / Poitrine de Boeuf Braisée 18.50
Braised brisket with white cheddar grits, roasted tomatoes, grilled asparagus and a roasted onion and garlic soubise (*Columbia Crest H3 Cabernet Sauvignon*)

***Organic Pork Bolognese / Bolognese de Porc Bio** 17.50
Braised pork bolognese with gluten free pasta, Caillette, sautéed wild mushrooms, spinach and roasted turnips (*Domaine du Pere Caboché Côtes du Rhone*)

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

Summer Squash Rolls / Roulades de Courgettes Jaunes 10
Squash and zucchini rolls filled with goat cheese and roasted pepper pesto finished with a ***Tuscan Herb Oil** aioli and a fried squash blossom (Santa Cristina Chianti Superiore)

***Venison Flank Steak / Flanchet de Chevreuil** 14
Venison flank steak with a sour cherry shallot jam, micro herb salad and black pepper olive oil (Windy Bay Pinot Noir)

***Organic Calves' Liver / Foie de Veau Bio** 14
Sautéed with figs, onions, pancetta, artichoke hearts and mushrooms with a fig balsamic (El Círculo Rioja)

***Skirt Steak Mole / Molé de Bavette** 13
Seared and sliced thin with a mole sauce, quinoa salad and cactus pear sauce (El Círculo Rioja)

Vietnamese Summer Rolls / Rouleaux du Printemps 16
Crab and shrimp summer rolls with cilantro, Thai basil, bell peppers, napa cabbage and a guava sweet chili dipping sauce (Pierre Sparr Riesling)

Artisanal Cheese Plate / Plateau de Fromages Artisanaux 13
served with gluten free crackers

House-Made Charcuterie Plate / Assiette de Charcuterie Faite Maison 13

Combination of Artisanal Cheese Plate and House-Made Charcuterie Plate 16

Soups

French Onion Soup / Soupe à L'oignon Gratinée 10
With a touch of white wine with gluten free croutons (Fleur du Cap 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, and white anchovies (Brancott Sauvignon Blanc)

Summer Salad / Salade Estivale 15
Garden vegetables and greens with a house made herbed cheddar stuffed tomato and a green onion mignonette dressing (Bouchard Chardonnay)

Stone Fruit Salad / Salade de Fruits à Noyaux 16
Grilled summer stone fruit, smoked feta, toasted Marcona almonds, roasted shallots, pea tendrils and a honey apricot vinaigrette over red lettuces (Chateau St. Michelle Chardonnay)

Entrées

Crab Cakes / Croquettes de Crabe 39
Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus (Fleur du Cap Chardonnay)

Summer Vegetable Quinoa / Quinoa aux Légumes d'Été 24
Garlic hummus quinoa cake with roasted garden vegetables, fried paneer and a ***Tandoori Oil** drizzle (Brancott Sauvignon Blanc)

Braised Brisket / Poitrine de Boeuf Braisée 30
Braised brisket with white cheddar grits, roasted tomatoes, grilled asparagus and a roasted onion and garlic soubise (Columbia Crest H3 Cabernet Sauvignon)

***Organic Pork Bolognese / Bolognese de Porc Bio** 34
Braised pork bolognese with gluten free pasta, Caillette, sautéed wild mushrooms, spinach and roasted turnips and a ***Rosemary Oil** marinated seared petite Myrtle Woods Farm pork chop (Domaine du Pere Caboché Côtes du Rhone)

Game Duo / Duo de Gibiers 38
Prosciutto crusted rabbit "pie" and roasted cornbread stuffed quail with a red potato, corn, bacon and fava bean ragout, wilted greens and a blackberry BBQ sauce (Domaine du Pere Caboché Côtes du Rhone)

Organic Veal Scallopini / Escalope de Veau Bio 37
Sautéed veal layered with house smoked ham, comte cheese and wild mushrooms over a creamed corn polenta with wilted greens and a bordelaise sauce (Windy Bay Pinot Noir)

Grilled Lamb Chop / Côtelette d'Agneau Grillée 38
Grilled large eye lamb chop with a fava bean and tomato risotto, creamed scallions and fennel and a sundried tomato lamb demi glace (El Círculo Rioja)

Glazed Duck Breast / Magret de Canard Laqué 36
***Dark raspberry balsamic** glazed seared duck breast with a lavender honey drizzle, risotto with roasted shallots, toasted almonds, garden berries and haricots verts (Domaine du Pere Caboché Côtes du Rhone)

Seafood Risotto / Risotto aux Fruits de Mer 38
Lobster claw and knuckle, scallop and shrimp with roasted tomato risotto, caramelized fennel and a roasted yellow tomato coulis (Chateau St. Michelle Chardonnay)

Creole "St. Jacques" / Pétoncles à la Créole 36
Scallop, shrimp and crawfish tail meat topped with smoked cheddar and a tasso cream sauce, served in a scallop shell over chive whipped potatoes with okra and bell peppers (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.

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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
*PRIME NEW YORK - 12oz.	42

Sauces

Molé
Roasted Onion & Garlic Soubise
Blackberry Barbeque
Bordelaise
Roasted Pepper Pesto
Roasted Yellow Tomato Coulis

Toppings

Maître D'Hôtel Butter
Blue Cheese
Truffle Butter
Smoked Feta
Wild Mushrooms w/ Garlic & Parsley
Figs, Artichoke Hearts, Pancetta, &
Mushrooms

Sides

Red Potato, Corn, Bacon, & Fava Bean Ragout
White Cheddar Grits
Creamed Corn Polenta
Roasted Tomato Risotto
Haricots Verts
Wild Mushroom, Spinach, & Roasted Turnips
Asparagus

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

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