

*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

Mediterranean Sampler / Mozzarella Maison avec sa Garniture Méditerranéenne 10
House made mozzarella with grilled tomatoes, artichoke hearts, olives,
& a white balsamic vinegar and *Rosemary Oil drizzle (Brancott Sauvignon Blanc)

Escargot / Escargots Sautés 14
Escargot sautéed with a garlic & smoked paprika compound butter, chorizo,
roasted red pepper, onion, olives, & gluten free pasta (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

Goat Cheese Croquette Salad / Croquette de Chèvre en Salade 12
Pistachio & almond crusted goat cheese, grapes, & spring onions, served with a *Champagne
Mimosa vinaigrette on arugula & endive (Brancott Sauvignon Blanc)

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)

Spinalis 15.5
Braised ribeye finished with a bordelaise sauce
served with wilted spinach and roasted fingerling potatoes (Bogle Merlot)

***Organic Calves' Liver / Foie de Veau Poêlé** 15.5
Sautéed with house made veal bacon and pearl onions, served
with a brie crostini and *Cherry Balsamic Vinegar drizzle (D'Arenberg 'Stump Jump' Shiraz)

Vegetarian Risotto / Risotto Végétarien 15
Roasted golden baby beets, smoked feta, fried chickpeas, fava beans, & roasted cippolinis with a
spinach & beet green risotto served with a roasted garlic oil drizzle (Santa Cristina Chianti Superiore)

***Shrimp Carbonara / Carbonara aux Crevettes** 16.5
Shrimp & gnocchi carbonara with veal bacon, spring peas, pea tendrils, grana padana, & fava beans in a
rich cream sauce topped with a free-range egg yolk (Bollini Pinot Grigio)

***Scallop / Poêlée de Pétoncle** 17.5
*Blood Orange Oil seared with a toasted almond rice pilaf, balsamic caviar, spring vegetables,
smoked tuna 'bacon,' & a *Cherry Balsamic Vinegar drizzle (Windy Bay Pinot Noir)

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

- Mediterranean Sampler / Mozzarella Maison avec sa Garniture Méditerranéenne** 10
House made mozzarella with grilled tomatoes, artichoke hearts, olives,
& a white balsamic vinegar and *Rosemary Oil drizzle (Brancott Sauvignon Blanc)
- Escargot / Escargots Sautés** 14
Escargot sautéed with a garlic & smoked paprika compound butter, chorizo,
roasted red pepper, onion, olives, & gluten free pasta (El Círculo Rioja)
- *Organic Calves' Liver / Foie de Veau Poêlé** 14
Sautéed with house made veal bacon and pearl onions, served
with a brie crostini and *Cherry Balsamic Vinegar drizzle (D'Arenberg 'Stump Jump' Shiraz)
- Crown of Roasted Rabbit Saddle / Lapin Bardé de Bacon** 15
Rabbit saddle wrapped in bacon with pommes 'Anna' and a chasseur sauce (Windy Bay Pinot Noir)
- *'Surf & Turf' / Assiette Terre et Mer** 15
Black pepper crusted, seared skirt steak, and a garlic oil marinated grilled colossal shrimp with a
roasted tomato caper aioli, served with a mushroom onion ragout (Principi di Butera Nero D'Avola)
- 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)
- Goat Cheese Croquette Salad / Croquette de Chèvre en Salade** 14
Pistachio & almond crusted goat cheese, grapes, & spring onions, served with a *Champagne
Mimosa vinaigrette on arugula & endive (Brancott Sauvignon Blanc)
- *Tuna Roll Salad / Rouleaux de Thon sur Lit de Salade Asiatique** 15
Tuna, cucumber, and pickled ginger rolls with a carrot, kohlrabi and cabbage slaw, Asian greens,
green apple wasabi aioli and a tamari ginger sesame vinaigrette (La Chapelle du Bastion Picpoul de Pinet)

Entrées

- Chicken Musakhan / Poulet aux Épices du Moyen-Orient** 28
Supreme of chicken roasted with onions, sumac, allspice, saffron and sautéed pine nuts, served
with couscous, a mint yogurt cucumber salad, & grilled flatbread (Zardini Valpolicella Ripasso Superiore)
- Veal Blanquette / Blanquette de Veau** 35
In a rich veal velouté served with peas, carrots, wild mushrooms, & a brie potato croquette
(Fleur du Cap Chardonnay)
- Stuffed Rabbit / Cuisse de Lapin Farcie** 34
Roasted, herbed mushroom & bacon stuffed rabbit leg with baby potatoes, peas, carrots,
& pea tendrils served with a sauce moutard (Windy Bay Pinot Noir)
- Crab Cakes / Croquettes de Crabe** 39
Jumbo lump crab, fried leeks, whole grain mustard pan sauce,
roasted fingerling potatoes, asparagus (Fleur du Cap Chardonnay)
- *Mixed Grill / Grillades Printanières** 38
Rabbit porterhouse, braised venison osso bucco, & house made sausage with a quinoa pilaf served
with anticuchos, vegetables, & a roasted pepper açai berry brown sauce (El Círculo Rioja)
- *Scallops / Poêlée de Pétoncles** 38
*Blood Orange Oil seared with a toasted almond rice pilaf, balsamic caviar, spring vegetables,
smoked tuna 'bacon,' & a *Cherry Balsamic Vinegar drizzle (Windy Bay Pinot Noir)
- *Fish Du Jour / Poisson du Jour** 36
Almond dusted, pan seared, served with basmati rice, wilted
spinach, & a green apple coconut curry sauce (La Chapelle du Bastion Picpoul de Pinet)
- Veal Paupiette / Paupiette de Veau aux Fruits de Mer** 38
Stuffed with lobster and crayfish over lentil and rice pilaf, served with
nantua sauce and asparagus (Fleur du Cap Chardonnay)
- *Shrimp Carbonara / Carbonara aux Crevettes** 38
Shrimp & gnocchi carbonara with veal bacon, spring peas, pea tendrils, grana padana, & fava beans
in a rich cream sauce topped with a free-range egg yolk (Bollini Pinot Grigio)

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