

*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

#### *House Made Scrapple*

red-eye gravy, fried duck egg

#### *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

- Roasted Vegetables / Légumes Rôtis** 10  
Roasted carnival cauliflower and rainbow carrots with garlic hummus and a \*Tandoori Masala oil drizzle
- Local Organic Veal Pâté / Pâté de Veau** 14  
Veal pâté with pistachios, cranberry orange shallot relish, celery root remoulade and gluten free pumpkin bread crostini
- Fried Calamari / Calmars Frits** 15  
Chickpea battered and fried with Winter greens, a spicy paprika, garlic & saffron aioli and fried chickpeas
- 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
- Caesar Salad** 11  
Served with house-made dressing & gluten free croutons
- Entrée Size 16 With grilled, sliced chicken 18 With jumbo shrimp 19.5**
- Winter Fruit Salad / Salade aux Agrumes** 15  
Orange, blood orange and grapefruit supremes, pomegranate arils, avocado, cashews, garden romaine and a \*Honey Ginger Balsamic vinaigrette
- Spinach and Pancetta Salad / Salade aux Épinards et à la Pancetta** 16  
Warm local & organic pancetta, white beans, roasted tomatoes and peppers, Pecorino Romano, gluten free croutons and a spicy olive and \*Roasted Garlic Oil dressing
- Rabbit Sausage Salad / Saucisse de Lapin en Salade** 17  
Warm red and purple potato salad with house made rabbit sausage, pearl onions and peas tossed in a whole grain mustard dressing over baby kale

## 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
- Vegetable Polenta / Polenta aux Légumes** 17  
Wild mushroom and leek polenta cake with wilted spinach, smoked gruyère, Brussels sprouts, Winter squash with roasted shallots and a porcini soubise sauce
- Braised Pork Shoulder / Épaule de Porc Braisée** 18  
Chili rubbed pork shoulder with red onion and sage derby grits, broccolini and a Chile rojo sauce
- Local Organic Sausage / Porc Bio du Terroir** 18  
House made garlic pork sausage with a warm lentil and bacon salad, Winter vegetables & a pork Bordelaise sauce
- Spanish Seafood / Fruits de Mer** 18  
Mussels and shrimp with saffron rice stuffed piquillo peppers, roasted fennel, onions and tomatoes and a Romesco 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

- Roasted Vegetables / Légumes Rôtis 10**  
Roasted carnival cauliflower and rainbow carrots with garlic hummus and a \*Tandoori Masala oil drizzle (Willm Gewürztraminer Reserve)
- Local Organic Veal Pâté / Pâté de Veau 14**  
Veal pâté with pistachios, cranberry orange shallot relish, celery root remoulade and gluten free pumpkin bread crostini (La Porte de L'Abbaye Pouilly Fumé)
- Fried Calamari / Calmars Frits 15**  
Chickpea battered and fried with Winter greens, a spicy paprika, garlic and saffron aioli and fried chickpeas (Willm Gewürztraminer Reserve)
- Scallops / Poêlée de Noix de St Jacques 17**  
Seared with cider braised Winter greens and shallots, a butternut squash puree and spiced pecans (Bouchard Père et Fils 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 9**  
Finished with a raspberry honey vinaigrette (Tangley Oaks Merlot)
- \*Stacked Caesar / Tour de Salade César 13**  
With free-range hard boiled egg, marinated tomato, gluten free crouton and white anchovies (Brancott Sauvignon Blanc)
- Winter Fruit Salad / Salade aux Agrumes 15**  
Orange, blood orange and grapefruit supremes, pomegranate arils, avocado, cashews, garden romaine and a \*Honey Ginger Balsamic vinaigrette (Ipsum Verdejo)
- Spinach and Pancetta Salad / Salade aux Épinards et à la Pancetta 16**  
Warm local & organic pancetta, white beans, roasted tomatoes and peppers, Pecorino Romano, gluten free croutons and a spicy olive and \*Roasted Garlic Oil dressing (Michele Chiarlo Barbera D'Asti)
- Rabbit Sausage Salad / Saucisse de Lapin en Salade 17**  
Warm red and purple potato salad with house made rabbit sausage, pearl onions and peas tossed in a whole grain mustard dressing over baby kale (La Porte de L'Abbaye Pouilly Fumé)

## Entrées

- Vegetable Polenta / Polenta aux Légumes 24**  
Wild mushroom and leek polenta cake with wilted spinach, smoked gruyere, Brussels sprouts, Winter squash with roasted shallots and a porcini soubise sauce (Bogle Pinot Noir)
- Blood Orange Glazed Game Hen / Poulet de Cornouailles à l'Orange Sanguine 30**  
Blood orange glazed split game hen with a gluten free cranberry cornbread bread pudding, wilted greens and a \*Blood Orange Oil and citrus agrodolce sauce (Willm Gewürztraminer Reserve)
- Braised Pork Shoulder / Épaule de Porc Braisée 32**  
Chili rubbed pork shoulder with red onion and sage derby grits, broccolini & a Chile rojo sauce (El Círculo Rioja)
- Local Organic Pork Chop and Sausage / Porc Bio du Terroir en 2 Façons 35**  
Myrtle Woods pork chop and house made garlic pork sausage with a warm lentil and bacon salad, Winter vegetables & a pork Bordelaise sauce (El Círculo Rioja)
- Crab Cakes / Croquettes de Crabe 39**  
Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus (Chateau St. Michelle Chardonnay)
- Local Organic Veal Osso Bucco 39**  
Served with saffron risotto, roasted tomatoes, fennel and onions and a smoked veal demi glace (Michele Chiarlo Barbera D'Asti)
- Local Organic Veal Choucroute Garni/ Choucroute Garnie au Veau 38**  
House made veal sausage, smoked braised veal belly and sliced stuffed veal breast with roasted carrots, sauerkraut, turnips and a Bordelaise sauce (Bogle Pinot Noir)
- Spanish Seafood and Chorizo / Fruits de Mer et Chorizo 37**  
House made chorizo, mussels and shrimp with saffron rice stuffed piquillo peppers, roasted fennel, onions and tomatoes and a Romesco sauce (El Círculo Rioja)
- \*Herbed Lamb Rack / Carré d'Agneau aux Herbes 38**  
Herb crusted lamb rack with a white bean, roasted red pepper, artichoke and spinach ragout with grana padana and a lamb demi glace (La Porte de L'Abbaye Pouilly Fumé)
- Seared Scallops / Poêlée de Noix de St Jacques 39**  
Seared scallops with roasted tomatoes, olives, preserved lemons, pine nuts, saffron rice and Winter squash (Chateau St. Michelle Chardonnay)
- Venison Savoyard / Chevreuil à la Savoyarde 40**  
Venison scallopini with sliced venison ham, wilted spinach, smoked gruyere, tomato concassé and a venison Bordelaise over gluten free pasta (La Porte de L'Abbaye Pouilly Fumé)

**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

### Sauces

Chile Rojo  
Romesco  
Bordelaise  
Porcini Soubise  
Tomato Concassé

### Toppings

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

### Sides

White Bean, Roasted Pepper, Artichoke & Spinach Ragout  
Wild Mushroom & Asparagus  
Red Onion & Sage Derby Grits  
Roasted Carrots & Turnips  
Butternut Squash & Brussels Sprouts with Shallots

### Additional Offerings

*(only available with the purchase of an entrée)*

4oz Jumbo Lump Crab Cake - 12  
4oz of Jumbo Shrimp - 8  
2oz of Foie Gras - 10

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