

*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

Risotto Cake / Croquette de Risotto aux Truffes	12
Truffle risotto cake with wild mushrooms, pea tendrils and a pea puree	
Smoked Pork Belly / Poitrine de Porc Fumée	12
Myrtle Woods smoked pork belly and white cheddar cheese Jalousie with a *garlic oil caper aioli	
Rabbit Tart / Tourte au Lapin	15
Savory rhubarb and onion tart topped with rabbit confit, pea tendrils and a *honey ginger balsamic drizzle	
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
Spring Salad / Salade Printanière	15				
Fresh picked vegetables and greens with mint pea, feta and herbed crème fraiche dressing					
Lyonnaise Salad / Salade Lyonnaise	16				
Watercress, frisée, Myrtle Woods smoked rosemary ham, soft poached duck egg, marinated goat cheese crostin, roasted pearl onions and a dijon 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			
Sicilian Meatloaf	15.5		
Stuffed with provolone, ham, tomato paste and spinach, Bordelaise sauce, roasted fingerling potatoes			
Copper Penny Farms Veal Sausage / Saucisse de Veau Local	17.5		
Sautéed and served with roasted cauliflower and potatoes, heirloom fennel and Piedmontese sauce			
Spicy Quinoa with Spring Vegetables / Quinoa Épicé aux Légumes de Saison	16		
Spicy quinoa with roasted tomatoes, carrots, turnips, cauliflower, spinach, feta, fried chickpeas and a lemon parsley sauce			
Spring Vegetable Gratin / Gratin aux Légumes Printaniers	15		
Carrots, turnips, peas, potatoes, broccolini and cauliflower topped with melted raclette and micro greens			

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

- Spring Vegetable Gratin / Gratin aux Légumes Printaniers** 14
Carrots, turnips, peas, potatoes, broccolini and cauliflower topped with melted raclette and micro greens (Bouchard Chardonnay)
- Risotto Cake / Croquette de Risotto aux Truffes** 15
Truffle risotto cake with wild mushrooms, pea tendrils and a pea puree (Chateau St. Michelle Chardonnay)
- Mediterranean Fried Calamari / Calmars Frits à la Méditerranéenne** 16
Battered and fried with cheese stuffed olives, roasted peppers, crumbled feta, sorrel chiffonade and Romesco sauce (Márques de Cáceras Albariño)
- Rabbit Tart / Tourte au Lapin** 15
Savory rhubarb and onion tart topped with rabbit confit, pea tendrils and a *honey ginger balsamic drizzle (Bogle Pinot Noir)
- 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)
- Spring Salad / Salade Printanière** 15
Fresh picked vegetables and greens with mint pea and feta, and herbed crème fraîche dressing (Bouchard Chardonnay)
- Lyonnaise Salad / Salade Lyonnaise** 16
Watercress, frisée, Myrtle Woods smoked rosemary ham, soft poached duck egg, marinated goat cheese crotin, roasted pearl onions and a dijon vinaigrette (Bouchard Chardonnay)
- *5 Spiced Tuna Salad / Thon aux 5 Épices en Salade** 15
Seared tuna with Chinese 5 spiced fried rice paper crisps, Asian greens, sliced snow peas and carrots with a *lime oil sesame soy dressing (Pierre Sparr Riesling)

Entrées

- Spicy Quinoa with Spring Vegetables / Quinoa Épicé aux Légumes de Saison** 24
Spicy quinoa with roasted tomatoes, carrots, turnips, cauliflower, spinach, feta, fried chickpeas and a lemon parsley sauce (Brancott Sauvignon Blanc)
- Stuffed Chicken Breast / Suprême de Poulet Farcie** 28
Supreme of chicken stuffed with apple rhubarb chicken sausage with wilted greens, Colusari red rice and a rosemary Calvados sauce (Chateau St. Michelle Chardonnay)
- Game Bird Duo / Duo de Gibiers à Plumes** 36
Roulade of pheasant and a duck confit and morel mushroom risotto, grilled asparagus and a white onion peppercorn sauce (Chateau St. Michelle Chardonnay)
- Copper Penny Farms Veal Sausage / Saucisse de Veau Local** 35
With gluten free pasta, Swiss chard, spinach, a veal Bolognese sauce & Pecorino Romano (Tiziano Chianti Riserva)
- Crab Cakes / Croquettes de Crabe** 39
Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus (Chateau St. Michelle Chardonnay)
- Pork Chop Crepinette / Crépinette de Porc** 37
Spinach and mushroom pork chop crepinette with fava beans, potatoes, roasted yellow peppers, a pork trotter tomato soubise and Swiss chard chiffonade (Duboeuf Moulin-à-Vent Beaujolais Single Cru)
- Mixed Seafood / Palette de Fruits de Mer** 38
Shrimp, seabass cheek, shellfish and calamari with spring potatoes, heirloom carrots, fennel and a tomato, garlic, shallot, parsley and tarragon fumet poured tableside (Vermentino di Sardegna "i Fiori" Pala)
- Local Organic Veal Scaloppini / Escalope de Veau Bio** 38
Sautéed and served with roasted cauliflower and potatoes, heirloom fennel and Piedmontese sauce (Tiziano Chianti Riserva)
- Rabbit Leg / Cuisse de Lapin** 37
Fricassee of smoked bacon and herb stuffed rabbit leg with carrots, turnips, baby potatoes and a bordelaise sauce (Bogle Pinot Noir)
- Shrimp and Gnocchi Carbonara / Gnocchis Carbonara aux Crevettes** 38
Shrimp and pancetta with gluten free gnocchi, spring peas, pea tendrils, grana Padano, a garlic cream sauce and a free range egg yolk (Chateau St. Michelle Chardonnay)

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

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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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