

*The Elbridge  
Furnace Inn*

CIRCA 1744

*Fine Dining & Catering*



## *Gluten Free Brunch Menu*

\$32 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

**Summer Pickled Vegetables / Légumes d'Été Marinés** 12  
Pickled beets, carrots & red cippolinis with white cheddar fleurons and a peppercorn aioli

**Escargot / Escargots** 15  
Sautéed with smoked paprika, Spanish cured pork belly, white beans, roasted peppers & garlic

**\*Rabbit Slider / Bouchées au Lapin** 14  
Pan fried rabbit livers with roasted cippolini onion & dijon on gluten free bread

**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

**Polynesian Salad / Salade Polynésienne** 14  
Grilled pineapple with hearts of palm, cashew butter wontons, bibb lettuce & a spicy passionfruit vinaigrette

**Roasted Beet Salad / Betteraves Rôties en Salade** 15  
Garden greens and Bulgarian feta with roasted beets & cippolinis, smoked paprika pork lardons & a **Lemon Oil\*** 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

**\*Mixed Grill / Assortiment de Grillades** 19  
Wild boar & bison sage sausage & thyme and garlic roasted duck leg with wilted greens, & a creamy mushroom cognac bordelaise

**Vegetable Linguini / Linguini aux Légumes** 16  
With pine nut mint sauce, feta, parsley, roasted eggplant & squash

**Softshell Crab / Crabe à Carapace Molle** 18  
Sautéed softshell crabs with a Meunière sauce served with roasted fingerlings & asparagus

**ALL SAUCES ARE MADE IN-HOUSE GLUTEN FREE** *Gluten free 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 Pickled Vegetables / **Légumes d'Été Marinés** 12

Pickled beets, carrots & red cippolinis with white cheddar  
fleurons and a peppercorn aioli (Pierre Sparr Riesling)

Escargot / **Escargots** 15

Sautéed with smoked paprika, Spanish cured pork belly, white beans, roasted peppers & garlic (El Círculo Rioja)

Copper Penny Farms' Veal Sausage / **Saucisse de Veau de la Ferme Copper Penny** 14

Tomato & veal sausage stuffed peppers served with a roasted juliet tomato basil garlic sauce  
(Santa Cristina Chianti Superiore)

Marinated Seafood / **Fruits de Mer Marinés** 16

Key lime marinated crab, shrimp & mahi mahi with avocado, mango & cilantro (Pierre Sparr Riesling)

\*Rabbit Slider / **Bouchées au Lapin** 14

Pan fried rabbit livers with roasted cippolini onion & dijon on gluten free bread (Cycles 'Gladiator' 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)

Stuffed Squash Blossom Salad / **Fleurs de Courgettes Farcies en Salade** 15

Battered & fried squash blossoms stuffed with house made basil ricotta, marinated heirloom tomatoes,  
petite herb salad and greens drizzled with White Balsamic\* & garlic croutons (Brancott Pinot Grigio)

Polynesian Salad / **Salade Polynésienne** 14

Grilled pineapple with hearts of palm, cashew butter wontons, bibb lettuce &  
a spicy passionfruit vinaigrette (Pierre Sparr Riesling)

Roasted Beet Salad / **Betteraves Rôties en Salade** 15

Garden greens and Bulgarian feta with roasted beets & cippolinis, smoked paprika  
pork lardons & a Lemon Oil\* vinaigrette (Santa Cristina Chianti Superiore)

## Entrées

Vegetable Linguini / **Linguini aux Légumes** 24

With pine nut mint sauce, feta, parsley, roasted eggplant & squash (Brancott Pinot Grigio)

Chicken Schnitzel / **Escalope de Poulet Panée** 28

Over gluten free pasta with roasted tomatoes, wilted Swiss chard, lemon caper butter brown sauce  
& house made caraway mustard (Cycles 'Gladiator' Pinot Noir)

\*Marinated Skirt Steak / **Bavette Marinée** 30

Red wine marinated served over grilled romaine and radicchio with cherries, pine nuts &  
English cheddar with mustard and ale, with a black pepper  
balsamic aioli (Blackberry Roasted Pepper Vinegar\*)  
(D'Arenberg 'Stump Jump' Shiraz)

Brook Trout / **Omble de Fontaine** 34

Lemon crusted and sautéed with maître d'hotel butter,  
red corn polenta & French beans (Bouchard Chardonnay)

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 Tenderloin Noisettes / **Médallions de Filet de Porc** 34

Pork tenderloin noisettes with shrimp, crawfish & Creole cream sauce served with okra,  
grilled scallions & a pepper stuffed with dirty rice (Chateau Motaud Côtes de Provence Rosé)

Guinea Fowl Ballotine / **Ballotine de Pintade** 38

Guinea fowl ballotine with rosemary & a polenta cup with supreme sauce,  
carrots, pearl onions, peas & garnished with pea tendrils (Chateau St. Michelle Chardonnay)

Seafood Stew / **Pot-au-feu de Fruits de Mer** 38

Caribbean seafood stew with mahi mahi, shrimp & scallops with rice, onions, peppers, tomatoes,  
garlic, cilantro & a spicy coconut curry lime broth (Marqués de Cáceres Albariño)

Softshell Crabs / **Crabes à Carapace Molle** 38

Sautéed softshell crabs with a Meunière sauce served with roasted  
fingerlings & asparagus (Chateau St. Michelle Chardonnay)

**NOTE: ALL SAUCES MADE GLUTEN FREE with Gluten free 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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