



## *Appetizers*

### **Socca Crepes 12**

Raclette Cheese, Wilted Swiss Chard, Provençal Sauce  
(*Château de Marjolet Côtes du Rhône Blanc*)

### **Stuffed Artichokes 13**

Artichoke Bottoms, House Smoked Bacon, Pecorino Romano, Ricotta,  
Buttered Bread Crumbs, Lemon Pepper Aioli (*Benito Ferrara Fiano di Avellino*)

### **Fried Calamari 15**

Smokey Pepper Breaded, Tomatillo Salsa, Prickly Pear Drizzle (*Sierra Cantabria Rioja*)

### **Shrimp Arancini 17**

Squid Ink Arancini, Lemon Garlic Herb Shrimp Salad (*Benito Ferrara Fiano di Avellino*)

### **Hudson Valley Foie Gras 18.5**

Sweet Marjoram Toast, Sour Cherry Sauce  
(*Charles De Fère Champagne*)

## *Soups*

### **French Onion Soup 10**

(*Chateau St. Michelle Chardonnay*)

### **Soup of the Day 9**

### **Seafood Soup of the Day 10**

## *Salads*

### **Watermelon Salad 14**

Halloumi Cheese Crostini, Grilled Watermelon, Garden Greens, Basil Mint Vinaigrette (*Brancott Sauvignon Blanc*)

### **\*Stacked Garden Caesar 14**

Free-Range Hard Boiled Egg, Marinated Tomato, White Anchovies, Shaved Parmesan, Crouton (*Brancott Sauvignon Blanc*)

### **Myrtle Woods' Crispy Pork Belly Salad 15**

Soba Noodles, Avocado, Snap Peas, Radishes, Edamame, Scallions, Mint, Thai Basil, Sesame Dressing (*Pierre Sparr Riesling*)

### **\*Furnace Inn Garden Flank Steak Salad 16**

Dried Chili Rub, Garden Romaine, Roasted Baby Peppers, Grilled Onions, Roasted Sweet  
Corn, House Made Paprika & Toasted Cumin Cheese, Prickly Pear Vinaigrette (*Sierra Cantabria Rioja*)

### **\*Lamb Chop Salad 18**

Lollipop Lamb Chops, Tabbouleh, Garden Greens, Garlic Dressing (*Santa Christina Chianti Superiore*)

See today's special sheet for selections of cheeses & house made charcuterie

*There will be a \$2 charge for splitting Appetizers, Salads &/or Desserts & a \$5 charge for splitting Entrées.*

*The Wine Tastings, suggested with each dish, are a 3 ounce pour. Full 6 ounce glasses are also available.*

## Entrées

- Summer Pasta Primavera** (*Furnace Inn Gardens / Myrtle Woods*) 25  
Garden Vegetables, Fresh Herbs, Pasta, Walnut Pesto, Extra Virgin Olive Oil  
(*Santa Christina Chianti Superiore*)
- Furnace Inn Garden Romesco Rice & Beans** (*Furnace Inn Gardens / Myrtle Woods*) 28  
Giant White Beans, Saffron Rice, Roasted Peppers, Onions, Fennel, Baby Squash,  
Eggplant, Romesco Sauce (*Sierra Cantabria Rioja*)
- Local Organic Chicken Fricassee** (*Furnace Inn Gardens / Myrtle Woods*) 30  
Buttermilk Pan Fried Chicken Supreme, White Cheddar Grits, French Beans,  
House Smoked Bacon, Green Onions, Creole Sauce (*Sierra Cantabria Rioja*)
- Shrimp Risotto** (*Furnace Inn Gardens / Myrtle Woods*) 37  
Grilled Shrimp, Heirloom Tomato & Roasted Corn Risotto,  
Roasted Pepper Sauce, French Beans (*Bouchard Chardonnay*)
- Local Pork Chop** (*Furnace Inn Gardens / Myrtle Woods*) 36  
Red Corn Polenta, Roasted Beans & Pancetta, Wilted Greens, Sweet Corn Sauce (*Tangley Oaks Merlot*)
- Crab Cakes** (*Furnace Inn Gardens*) 39  
Jumbo Lump Crab, Fried Leeks, Whole Grain Mustard Pan Sauce, Roasted  
Fingerling Potatoes, French Beans (*Bouchard Chardonnay*)
- Pheasant & Hudson Valley Foie Gras** (*Furnace Inn Gardens / Myrtle Woods*) 42  
Foie Gras Stuffed Pheasant Roulade, Ruby Rice Blend, French Beans, Sour Cherry Sauce (*Bouchard Chardonnay*)
- Copper Penny Farms' Meatball Risotto** (*Furnace Inn Gardens / Myrtle Woods*) 30  
Beef & Veal Meatballs, Summer Squash & Mushroom Risotto, Roasted Peppers,  
Marsala Cream Sauce (*Santa Christina Chianti Superiore*)
- Braised Lamb Shank** (*Furnace Inn Gardens*) 38  
Persian Spices, Brown Basmati Rice, Pistachios, Sultanas, Pomegranate Arils,  
Pomegranate Molasses Glazed Baby Carrots (*Tangley Oaks Merlot*)
- Seafood & Chaurice Etouffee** (*Furnace Inn Gardens / Myrtle Woods*) 39  
Red Corn Crusted Snapper, Shrimp, Sausage, Crayfish, Peppers, Onions, Okra, Jasmine Rice,  
Cajun Brown Sauce, Grilled Garlic Baguette (*Cycles 'Gladiator' Pinot Noir*)
- Braised Rabbit** (*Furnace Inn Gardens / Myrtle Woods*) 36  
Braised rabbit, Garlic Roasted Tomatoes, Spinach Polenta Cake, Lavender Honey Drizzle  
(*Cycles 'Gladiator' Pinot Noir*)

## Dessert

Any Selection from our Dessert Tray 10 - 14

*The Wine Tastings, suggested with each dish, are \$6 each for a 3 ounce pour.  
Full 6 ounce glasses are also available.*

PLEASE REFER TO OUR A LA CARTE STEAK MENU FOR A FULL SELECTION OF IN-HOUSE BUTCHERED BEEF

\*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 food borne illness, especially if you have certain medical conditions.

## *A La Carte Steak Menu*

All Steaks are Graded

USDA Choice or Higher, & Hand-Cut In-House!

*Two sides & your choice of either 1 topping or 1 sauce*

*FILET - 8oz.	42
*DELMONICO - 8oz.	38
*NEW YORK STRIP - 12oz.	38

### *Sauces*

Romesco  
Creole  
Marsala Cream  
Cajun Brown  
Whole Grain Mustard Pan Sauce  
Sweet Corn

### *Toppings*

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

### *Sides*

Tomato & Corn Risotto  
Lemon French Beans  
White Cheddar Grits  
Spinach Polenta Cake  
Peppers, Onions, & Okra

### *Additional Offerings*

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

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