



Gluten Free Brunch Menu

\$32 per guest

Please choose one appetizer, one entrée & side(s)

Any selection from our Dessert Tray \$10 or Cheese Plate \$12.5

**Bottomless Coffee, Hot/Cold Tea or Juice \$2.50

Appetizers

Foie Gras

seared, toast, over easy egg, maple glaze

House-Cured Gravlox

gluten free bagel, diced red onion, dill lemon cream cheese, diced hardboiled egg, cucumber salad

French Toast

with syrup

House Salad

mesclun greens, vegetable garniture, honey raspberry vinaigrette

Fruit Salad

seasonal fruit & berries, whipped cream, mint honey drizzle

Greens of the Moment

vegetables, olive oil, & lemon

Sides

Potatoes O'Brien

home fried diced potatoes, peppers, onions

Taylor Pork Roll

Cheesy Grits

Vegetable du Jour

Potatoes Dauphinoise

"Smothered" Hash Browns & Sausage Gravy

Bacon

1 Egg Any Style

House-Made Turkey Sausage

House-Made Breakfast Sausage

House-Made Canadian Bacon

House-Made Scrapple

Entrées (choice of two sides)

Salmon Filet

lemon pepper marinated, Hollandaise

Three Egg Omelet

choice of three fillings: bell peppers, onions, mushrooms, tomatoes, scallions, cheddar, swiss, ham, crab, shrimp, spinach

Wild Mushroom Omelette

with goat's cheese

Latke

with gravlox and sour cream

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 strawberry 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

Crab Dip Sandwich

jumbo lump crab dip, applewood bacon, fried egg, toasted roll

Sausage Gravy & Eggs

open face with two eggs (scrambled or fried)

Shrimp Grits

sautéed shrimp, cheesy grits, spicy Tasso pork, tomato sauce

Seafood Omelette

gruyère 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

Gluten Free Lunch Menu

Appetizers

Fried Calamari 13
Smokey Pepper Breaded, Tomatillo Salsa, Prickly Pear Drizzle

Socca Crepes 11
Raclette Cheese, Wilted Swiss Chard, Provencal Sauce

Myrtle Woods Farms' Stuffed Artichokes 12
Artichoke Bottoms, House Smoked Bacon, Pecorino Romano, Ricotta,
Buttered Gluten Free Bread Crumbs, Lemon Pepper Aioli

Soups

Soup of the Day 8
Announced Daily- NOTE: may not always be available gluten free

Salads

Mesclun Greens with Vegetable Garniture 8
Raspberry Honey Vinaigrette

***Stacked Garden Caesar** 14
Marinated Tomato, White Anchovies, Shaved Parmesan, Gluten Free Crouton
with grilled, sliced chicken 19 **with jumbo shrimp** 20 **with jumbo lump crab cake** 21

Watermelon Salad 14
Halloumi Cheese Gluten Free Crostini, Grilled Watermelon, Garden Greens, Basil Mint Vinaigrette

Entrées

Maryland Style Crab Cake (Single) 17 or **(Double)** 23
Jumbo Lump Crab, Fried Leeks, Whole Grain Mustard Pan Sauce,
Roasted Fingerling Potatoes, French Beans

***Furnace Inn Garden Flank Steak Salad (Furnace Inn Gardens / Myrtle Woods)** 17
Dried Chili Rub, Garden Romaine, Roasted Baby Peppers, Grilled Onions, Roasted Sweet
Corn, House Made Paprika & Toasted Cumin Cheese, Prickly Pear Vinaigrette

Furnace Inn Garden Romesco Rice & Beans (Furnace Inn Gardens / Myrtle Woods) 16
Giant White Beans, Saffron Rice, Roasted Peppers, Onions, Fennel,
Baby Squash, Eggplant, Romesco Sauce

Local Organic Chicken Fricassee (Furnace Inn Gardens / Myrtle Woods) 17
Buttermilk Pan Fried Chicken Supreme, White Cheddar Grits, French Beans,
House Smoked Bacon, Green Onions, Creole Sauce

Shrimp Risotto (Furnace Inn Gardens / Myrtle Woods) 17.5
Grilled Shrimp, Heirloom Tomato & Roasted Corn Risotto, Roasted
Pepper Sauce, French Beans

Local Pork Chop (Furnace Inn Gardens / Myrtle Woods) 17
Red Corn Polenta, Roasted Beans & Pancetta, Wilted Greens, Sweet Corn Sauce

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.

*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

Myrtle Woods Farms' 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
Gluten Free Toast, Sour Cherry Sauce (*Charles De Fère Champagne*)

Soups

French Onion Soup 10
With a touch of white wine with gluten free croutons (*Chateau Ste. Michelle Chardonnay*)
Soup of the Day 9 (may not always be available as gluten-free)

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*)

***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*)

Entrées

Summer Pasta Primavera 25
Garden Vegetables, Fresh Herbs, Gluten Free Pasta, Walnut Pesto, Extra Virgin Olive Oil
(*Santa Christina Chianti Superiore*)

Furnace Inn Garden Romesco Rice & Beans 28
Giant White Beans, Saffron Rice, Roasted Peppers, Onions, Fennel, Baby Squash,
Eggplant, Romesco Sauce (*Sierra Cantabria Rioja*)

Local Organic Chicken Fricassee 30
Buttermilk Pan Fried Chicken Supreme, White Cheddar Grits, French Beans,
House Smoked Bacon, Green Onions, Creole Sauce (*Sierra Cantabria Rioja*)

Shrimp Risotto 37
Grilled Shrimp, Heirloom Tomato & Roasted Corn Risotto,
Roasted Pepper Sauce, French Beans (*Bouchard Chardonnay*)

Local Pork Chop 36
Red Corn Polenta, Roasted Beans & Pancetta, Wilted Greens, Sweet Corn Sauce (*Tangley Oaks Merlot*)

Crab Cakes 39
Jumbo Lump Crab, Fried Leeks, Whole Grain Mustard Pan Sauce, Roasted
Fingerling Potatoes, French Beans (*Bouchard Chardonnay*)

Pheasant & Hudson Valley Foie Gras 42
Foie Gras Stuffed Pheasant Roulade, Ruby Rice Blend, French Beans, Sour Cherry Sauce (*Bouchard Chardonnay*)

Copper Penny Farms' Meatball Risotto 30
Beef & Veal Meatballs, Summer Squash & Mushroom Risotto, Roasted Peppers,
Marsala Cream Sauce (*Santa Christina Chianti Superiore*)

Braised Lamb Shank 38
Persian Spices, Brown Basmati Rice, Pistachios, Sultanas, Pomegranate Arils,
Pomegranate Molasses Glazed Baby Carrots (*Tangley Oaks Merlot*)

Seafood & Chaurice Etouffee 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 36
Braised rabbit, Garlic Roasted Tomatoes, Spinach Polenta Cake, Lavender Honey Drizzle
(*Cycles 'Gladiator' Pinot Noir*)

NOTE: ALL SAUCES MADE GLUTEN FREE with Gluten free flour used for dredging
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Gluten Free

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
Bleu 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 sides \$5.00 with entrée, \$8.00 a la carte

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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