

## *Appetizers*

- Socca Crepes** 11  
Raclette Cheese, Wilted Swiss Chard, Provençal Sauce
- Stuffed Artichokes** 12  
Artichoke Bottoms, House Smoked Bacon, Pecorino Romano, Ricotta,  
Buttered Bread Crumbs, Lemon Pepper Aioli
- Fried Calamari** 13  
Smokey Pepper Breaded, Tomatillo Salsa, Prickly Pear Drizzle

## *Soups*

- Soup of the Day** 8  
announced daily
- Seafood Soup of the Day** 8.5  
announced daily

## *Salads*

- Mesclun Greens with Vegetable Garniture** 6  
Raspberry Honey Vinaigrette  
Entrée Size 10
- \*Stacked Garden Caesar** 14  
Marinated Tomato, White Anchovies, Shaved Parmesan, Crouton
- with grilled, sliced chicken** 19   **with jumbo shrimp** 20   **with jumbo lump crab cake** 21
- Watermelon Salad** 14  
Halloumi Cheese Crostini, Grilled Watermelon, Garden Greens, Basil Mint Vinaigrette
- Myrtle Woods' Crispy Pork Belly Salad** 15  
Soba Noodles, Avocado, Snap Peas, Radishes, Edamame, Scallions, Mint, Thai Basil, Sesame Dressing

*The Wine Tastings, suggested with each dish, are a three ounce pour. Full glasses are also available.  
There will be a \$2 charge for splitting Appetizers, Salads &/or Desserts, & a \$5 charge for splitting Entrées.*

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

\*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.

## 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

**Spinalis 16**  
Braised Ribeye, Bordelaise Sauce, Wilted Spinach, Roasted Fingerling Potatoes

**Seafood Crepe 17**  
Shrimp, Scallops, Crab, Gruyère Cheese, & Rice, Rolled in a  
Buckwheat Crepe, Nantua Sauce, 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

**Sandwich “Du Jour” Market Price**  
Fried Fingerling Potatoes, Vegetable Slaw

## Dessert

**Any Selection from our Dessert Tray 9**  
**Artisanal Cheese Plate 13**

\*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.