

*The Elbridge
Furnace Inn*

CIRCA 1744



Restaurant Weeks

Lunch 2 Courses for \$22.50

July 23–August 4

Featuring our TRUE Farm to Table Offerings

Appetizers

Soup du Jour

Socca Crêpes *Myrtle Woods Farm*

Raclette Cheese, Wilted Swiss Chard,
Provencal Sauce

Pickled Summer Delights

Greg's Eggs/Furnace Inn

Beets, Onions, and Free-range Eggs with our
House Dijon Aioli

Greens of the Moment *Furnace Inn*

Just-picked Organic Greens Lightly Dressed with
EVO and Lemon Juice

Watermelon Salad *Furnace Inn*

Halloumi Cheese Crostini, Grilled Watermelon,
Garden Greens, Basil Mint Vinaigrette

Stacked Garden Caesar

Myrtle Woods Farm/Greg's Eggs

Free-Range Hard Boiled Egg, Marinated Tomato,
White Anchovies, Shaved Parmesan, Crouton

Myrtle Woods Crispy Pork Belly Salad

Myrtle Woods Farm/Furnace Inn

Soba Noodles, Avocado, Snap Peas, Radishes,
Edamame, Scallions, Mint, Thai Basil, Sesame
Dressing

Main Course Options

Romesco Rice and Beans *Myrtle Woods Farm/Furnace Inn*

Giant White Beans, Saffron Rice, Roasted Peppers, Onions, Fennel, Baby Squash,
Eggplant, Romesco Sauce

Furnace Inn Garden Flank Steak Salad *Myrtle Woods Farm/Furnace Inn*

Dried Chili Rub, Garden Romaine, Roasted Baby Peppers, Grilled Onions, Roasted Sweet Corn,
House Made Paprika & Toasted Cumin Cheese, Prickly Pear Vinaigrette

Local Organic Chicken Fricassee *Myrtle Woods Farm/Furnace Inn*

Buttermilk Pan Fried Chicken Supreme, White Cheddar Grits, French Beans, House Smoked Bacon,
Green Onions, Creole Sauce

Crab Cake *Furnace Inn*

Jumbo Lump Crab, Fried Leeks, Whole Grain Mustard Pan Sauce,
Roasted Fingerling Potatoes, French Beans

Local Pork Chop *Myrtle Woods Farm*

Red Corn Polenta, Roasted Beans & Pancetta, Wilted Greens, Sweet Corn Sauce