

The Elkridge Furnace Inn

CIRCA 1744



Starters

Garden Vegetable and Goat Cheese Tart 12

With Confit Wild Mushrooms

Mediterranean Seafood Cocktail 14

Marinated Octopus, Mussels, Shrimp, with Fennel, Preserved Lemon, Herbs,
and a Blood Orange Aioli

Western Maryland Buckwheat Crepes 10

With Creamed Onions, House made Ham, and Wilted Greens

Soups

Cream of Baltimore 9

French Onion 9

Potage Jardinier 8

Salads

Market Salad 12

With Beets, Goat Cheese, Walnuts, and a Champagne Vinaigrette

Stacked Caesar 12

With Free-Range Egg, White Anchovies, Marinated Tomato,
Parmesan, House Made Crouton and Dressing

Spring Berry Salad 10

With Balsamic Berries, Green Onion, and Candied Pecans

Main Course

*All Selections served with your choice of a Side
Most Items Gluten Free Upon Request*

Coquille St. Jacques 27

Shrimp, Scallops, Gruyere with a Sherry Mornay

Seared Salmon 22

With a Pesto Cream Sauce

Free Range Chicken Breast and Thigh 23

With Ramp Butter

Local Veal Scallopini 30

With House Made Marsala Cream Sauce

5 oz. Jumbo Lump Crab Cake

With House made Remoulade

Single 24 Double 32

Steak Du Jour 30

With your Choice of Maître D'hôtel Butter, Truffle Butter, or Bordelaise Sauce

Specialty Game Du Jour 32

Chef's Burger 19

With Creamy Brie, Roasted Cippolini Onion, and Dijon Mustard

Sides

Garlic Smashed Potatoes * Roasted Garden Vegetables

French Beans * Gnocchi with Spinach and Tomato

Acini Di Pepe with Cracked Pepper and Romano

Desserts

Cherry Pie 9

Mango Cheesecake 9

Chocolate Espresso Mousse Cups 9