

Farm to Table Dinners & Hors D'oeuvres Packages To Go

- ◆ Advance Payment Required
- ◆ Pick Up or Delivery between Noon and 7:00 pm
- ◆ All prices above are plus 6% sales tax
- ◆ Gratuity is much appreciated!

Local Deliveries Available

Free Delivery within 10 mile radius.

Add \$1 per mile after ...

Call 410.379.9336 or email-
zack@elkridgefurnaceinn.com
and place your order today!



We look forward to the time
you can join us in our
gracious restaurant for
lunch, dinner and Sunday
Brunch, share special events
with us and join us for our
teas and themed dinners.

Gift Cards are available in
house or online.

Thanks for your support!

For all sales inquiries please contact

donna@elkridgefurnaceinn.com

Or give us a call at 410-379-9336!

Ask about our available Beer.
Wine and Cocktail
options to take home.



Farm to Table Takeaway

410-379-9336

5745 Furnace Avenue

Elkridge, MD 21075

www.elkridgefurnaceinn.com

Hors D'oeuvres

Western Maryland Buckwheat Crepe \$10
With Ham and Creamed Onions

Mediterranean Seafood Cocktail \$14
with Fennel and Preserved Lemon

Garden Vegetable and Goat Cheese Tart \$12

Brie in Puff Pastry \$15
1/4 wheel 1/2lb with mango chutney

Cranberry Spiced Meatballs \$12

House Made Charcuterie

with mustards, and croutons \$5 per 2oz selection

The Cheeses

Farmer's Cheese– with Morel and Leek
Black Truffle Cheddar– House Pressed
Guinness Cheddar– House Pressed
Cambazola– German Blue

The Meats

Smoked Duck Breast– House Smoked
Iberico- Serrano Ham
Venison Chestnut Salami– House Smoked
Coppa- Local Pork House Cured

Additional Options

Pickled Garden Vegetables
Marcona Olives
Herb Marinated Olives

Chef's Burger

\$27 per person includes a salad and a side

8oz Angus Beef Burger with Garlic Peppercorn
Rub, Topped with Brie, Roasted Cippolini
Onions, and Dijon Mustard

Home-Style Dinners

\$27 per person includes Salad & Side

**All main-course options paired with Chef's amazing sauces.*

Please specify any food allergies or preferences.

Choice of Main Course

with suggested Wine Pairing

Chef's Famous Veal Scallopini

American Chardonnay, Rhone Varietal

Coquille St. Jacques

Sauvignon Blanc, Italian Varietals

Free Range Chicken with Ramp Butter

Pinot Grigio, Rhone Varietal

Tunisian Braised Lamb

Rosé, Zinfandel

Braised Veal

Burgundy Chardonnay, Pinot Noir

Pan Roasted Salmon

Sancerre, Pinot Noir

5 oz. Jumbo Lump Crabcake

Chardonnay, Pinot Noir

Vegan Gnocchi a la Fagioli

Italian Varietal, Pinot Grigio

\$35 per person includes Salad & Side

Steak Du Jour

Cabernet

Specialty Game Du Jour

Burgundy Chardonnay, Pinot Noir

Choice of Salad

Market Salad

Garden Greens, Goat Cheese, Walnuts, Roasted Beets,
Champagne Vinaigrette

Classic Caesar Salad

Stacked Lettuces, Croutons, Marinated Tomato,
Parmesan, Chef's Caesar Dressing

Spring Berry Salad

Spinach, Balsamic Berry Salsa, Candied Pecans,
Green Onions, Champagne Vinaigrette

Choice of Side

Garlic 'Smashed' Potatoes

Roasted Spring Vegetables
Acini Di Pepe
French Beans
Homemade Gnocchi

Additional Items

5oz Jumbo Lump Crabcake \$20

Chicken Tenders \$10

Vegetable du Jour \$6

Additional Side \$5

Additional Salad \$7

Add Dessert \$8

Cherry Pie

Mango Cheesecake

Chocolate Dessert Du Jour