



THE ELKRIDGE FURNACE INN

TAVERN MENU

STARTERS

***Garden Caprese Heirloom Tomato Tart - 10**

**Garden Basil, House Made Mozzarella + a Dark Balsamic Drizzle*

Fried Calamari - 16 (gf)

*Corn Flower Fried Calamari topped with a Shrimp + Romesco Sauce.
(contains almonds)*

Roman Plate - 10 (gf)

*Grilled Artichoke with stem, *Roasted Eggplant ,
Peppers, + a Tonnato Sauce

SOUPS - 10

Chef Dan's Signature Cream of Baltimore (gf)

Classic French Onion (gf)

Savory *Butternut Squash with Chipolte Cream Garnish (gf)

SALADS - 12

Tunisian Salad

**Garden Greens, *Garden Roasted Peppers, Chickpeas, Almonds,
Green Onions, Preserved Lemon, Extra Virgin Olive Oil*

Stacked Caesar

*With *Free Range Egg, *White Anchovies,
Marinated Tomato, House Made Crouton + Dressing

Fall Harvest Salad

**Garden Greens, *Roasted Butternut Squash, *Fried Brussels Sprouts,
Toasted Walnuts, *Pearl Onions, Pomegranate Molasses Dressing*

*** Indicates Items the are from our
Gardens or are Locally Sourced**

MAIN COURSE SELECTIONS

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

Vegan Linguini Primavera - 26

**Honeynut Squash, White Beans, *Wilted Greens, Sage,
*Green Onion, + a *Roasted Tomato Vinaigrette*

Coquille St. Jacques - 29 (gf)

Shrimp, Scallops, Gruyere with a Sherry Mornay

Fish Du Jour Market - market price (gf)

Ask your server for todays offering and preparation!

Free Range Chicken Breast and Thigh - 23 (gf)

**Roasted Tomatillo Sauce*

Savoyard Local Veal Scallopini - 35

*Spinach, *Tomato Concasser, Gruyere, Bordelaise*

4 oz. Jumbo Lump Crab Cakes - 34 (gf)

*White Wine Mustard Sauce, Chickpea Battered *Fried Leeks*

Steak Du Jour - 34 (gf)

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

Tunisian Lamb Duo - 38 (gf)

*Tunisian Spiced Lamb Chop, *Merguez Sausage, Aromatic Sauce*

Chef's Burger - 19

With Creamy Brie, Roasted Cippolini Onion, and Dijon Mustard

Braised Brisket - 26 (gf)

Caramelized Onion Sauce

Sausage Sampler - 32 (gf)

*Three house made *Sausages with a Venison Bordelaise*

SIDES

**Gnocchi w/ *Spinach, Sweet
Potato, + Garlic Cream Sauce**

***Brussels Sprouts w/ Pearl
Onions + Cracked Black Pepper**

***Fall Vegetable Blend of
Turnips, Carrot, + Cauliflower
Garlic Smashed Potatoes
Saffron Rice**

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