

THE ELKRIDGE FURNACE INN

# BRUNCH MENU

---

## FARM FRESH OMELETTES

*\*choice of one side*

Denver Omelette - 15  
*ham, cheddar, peppers, onions*

Wild Mushroom Omelette - 20  
*house grown and locally foraged  
mushrooms, shallots*

Egg White Omelette - 16  
*goat cheese, spinach, green onion*

Chesapeake Omelette - 21  
*jumbo lump crab, swiss, tomato*

## BRUNCH SANDWICHES

*\*choice of one side\**

The Sammy - 12  
*bacon, sausage, cheddar, egg your way*

The Crabby Cameron - 20  
*egg over easy, 3oz crab cake,  
marinated tomato*

The Deluxe - 15  
*steak, onions, egg over easy*

The Gravlax - 16  
*cream cheese, red onion, capers*

German Breakfast Sandwich - 15  
*house-made rye roll, jagerwurst, fried egg,  
gruyere, whole grain mustard*

Monte Cristo - 17  
*house-baked challah toast, melba sauce*

## SIGNATURE MAIN COURSES

*\*choice of one side\**

Granny's Sky High Biscuits - 17  
*Donna's mom's famous sky high biscuits  
topped with house-made sausage gravy*

Smoked Andouille & Creole Scramble - 18  
*smoked andouille sausage, bell pepper,  
onion, creole sauce, three eggs scrambled*

## BRUNCH SIDES - \$6

Bacon  
House-Made Breakfast Sausage  
Potato Galette  
Potatoes O'Brien

Fruit Salad  
Garden Greens  
Roasted Fall Vegetables  
House-Made Turkey Sausage



THE ELKRIDGE FURNACE INN

# BRUNCH WEEKLY SPECIALTIES

---

## STARTERS

**House-Made Latkes**

*creme fraiche*

*single \$6 | double \$12 | add gravlax \$6*

**Foie Gras - \$14**

*mini brioche, hen's egg, maple syrup*

**Fruit Cup - \$6**

*whipped cream*

**Grilled Swiss Muesli Bread - \$5**

*herbed goat cheese*

**Cream Cheese-Stuffed French Toast**

*maple syrup*

*single \$7 | three piece entree \$18*

## ENTREES

**Quiche of the Day - \$10**

*\*ask about our current offering\**

**Mrs. Chef's Power Breakfast - \$15**

*sweet potato, quinoa, garden greens,  
two eggs over easy*

**Eggs Parmentier - \$18**

*potatoes, onion, ham, eggs*

**Shrimp and Grits - \$18**

*house-made creole sauce, eggs over easy*

**Cream Chipped Venison - \$18**

*house-baked challah toast, choice of side*

**Chicken and Waffle - \$19**

*pumpkin spice waffle, sautéed apples, pecans,  
maple syrup*

**Huevos Rancheros - \$20**

*Mexican chorizo, blue corn tortillas, salsa,  
two eggs, mole sauce*

**Canadian Crab Cakes - \$24**

*English muffin, Canadian Bacon, hollandaise,  
choice of side*

**Seafood Crepe - \$20**

*nantua sauce, choice of side*

**Pan Roasted Salmon - \$20**

*fresh dill, caper, preserved lemon creme fraiche,  
choice of side*

## DRINKS

**Bottomless Mimosas - \$16**

**Bottomless Bloody Marys - \$18**

**Hanson's Habanero Bloody Mary - \$12**

**Bloody Maria - \$12**

**Grand Mimosa - \$14**

**Malibu Mimosa - \$14**