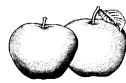




Sparkle Strawberry

DESSERTS

OUR WAIT STAFF WILL PRESENT A REVISED DESSERT MENU WITH MANY NEW FARM BASED DESSERTS



Caville Blanc D'Hiver
French Desert Apple
Grown in King Louis XIII's
Gardens in Orleans in 1580
and at Elderberry Pond Today



Our Coffee

Certified Organic Regular or Full Flavored Decaffeinated
\$3.50

These coffees are freshly ground from High Mountain Estate Beans. Robust and delicious!

Hot Tea Service

\$3.50

Other Drinks

Iced Tea -\$3

Pellegrino Sparkling Water -\$4

Certified Organic Milk- \$2.50

Sodas - Pepsi, Diet Pepsi, Sprite,

Ginger Ale -\$3

Organic Lemonade -\$3

Beer

Labatt Blue - \$4

Michelob Ultra - \$4

Non-Alcoholic Beer - \$4

Bottled Craft Beers \$6

Some of the most popular beers and craft beers from around the country

Syracuse Pale Ale - Middle Ages Brewery- Syracuse, NY
Allagash White- Belgian Style Wheat Beer- Portland, ME
Juice Bomb IPA, Sloop Brewing Co. NY
Sixpoint Brewery Pilsner "The Crisp" Brooklyn. NY

Note: A 3% service charge will be added to all credit card payments

Note: Many of the paintings on display in the restaurant are for sale. Ask one of the wait staff to see a price list

ELDERBERRY POND DINNER MENU



The cold late winter with nearly complete snow cover can be discouraging, but for organic farms it is a blessing. Our soils, and the fauna, that inhabit them, are protected by fall sown cover crops and a blanket of insulating snow. In the coming weeks, the crops we sow will be lush and nutritious



...as the season progresses we are looking forward to many more delicious soups, entrees and desserts from our high tunnels, fields and pastures.

Thanks for your support!





SOUPS

Cup \$5, Bowl \$8

Chef's Soup Of The Day

or

Vegetarian Vegetable

Ask about Gluten Free or Vegan Options



Mixed Greens Salad

Field greens and seasonal vegetables served with a house vinaigrette dressing

\$6

Our Signature Crab Cakes

Prepared with tropical blue crab
And served with Chef's special salad
\$17

Roasted Garlic & Brie Bruschetta

Our own certified organic "Music" Garlic roasted to Perfection and served with brie on bruschetta.
One of our most popular appetizers
\$13

Stuffed Mushrooms

Mushrooms stuffed with our farm sausage served with a house made Marinara Sauce
\$13

Pizza Of The Day

Ask your server about our daily fresh pizza
\$12



We are offering our delicious farm fresh soups to go in pint containers -\$8

ITEMS ORDERED WITH GLUTEN FREE BREAD -ADD 50¢

Executive Chef - Chris Lego
Desserts by Cheryl McDonald



NOTE: FOR ALL LUNCH TABLES **OF 6 OR MORE** A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

ENTRÉES



BROILED SCALLOPS AU VIN

PREPARED WITH A WHITE WINE- LEMON SAUCE AND SERVED WITH POTATOES AND A VEGETABLE
\$38



CRAB STUFFED HADDOCK

HADDOCK DELIVERED FRESH, STUFFED WITH CRAB
\$38



MUSHROOM AND SPRING GREENS RISOTTO

OUR ORGANIC "BRIGHT LIGHTS" CHARD, ROASTED RED PEPPERS, BUTTON & PORTOBELLO MUSHROOMS, FINISHED WITH A ROASTED RED PEPPER COULIS & TOPPED WITH PARMESAN CHEESE
\$28



PAN-SEARED DUCK BREAST

SEARED AND SERVED OVER SAUTEED GREENS WITH A BALSAMIC REDUCTION
\$38

CHICKEN MILANESE

PANKO BREADED CHICKEN SERVED WITH A MARSALA CREAM SAUCE
\$30

PAN-SEARED THAI SHRIMP

FIRE-ROASTED TOMATOES, ONIONS, GARLIC, AND THAI BASIL WITH A TRADITIONAL THAI COCONUT MILK SAUCE SERVED OVER STICKY RICE WITH A SIDE OF VEGETABLES
\$32

VEGETARIAN PASTA

SEASONAL VEGETABLES, ONIONS, GREENS, ARTICHOKES, ROASTED RED PEPPERS, SUNDRIED TOMATOES IN A LIGHT LEMON WHITE WINE BUTTER SAUCE ON LINGUINI AND TOPPED WITH FETA CHEESE
\$26



COCONUT CURRY CHICKEN

COCONUT CURRY CHICKEN, ONIONS AND FIRE-ROASTED TOMATOES, CARROTS, PEPPERS, AND SEASONAL VEGETABLES IN A COCONUT CURRY SAUCE OVER JASMINE RICE
\$30

BEEF ENTRÉE OF THE DAY

ASK ABOUT CUT, PREPARATION AND COST).



*SERVED WITH POTATOES AND VEGETABLE

