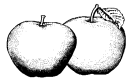


## DESSERTS



**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  
\$4.00*

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

### Hot Tea Service

\$4.00

### Other Drinks

Iced Tea -\$3.50

Pellegrino Sparkling Water -\$6

Certified Organic Milk- \$2.50

Sodas - Pepsi, Diet Pepsi, Sprite,

Ginger Ale -\$3.50

Organic Lemonade -\$3- Refills \$2

### Beer

Labatt Blue \$5

Bud Light \$5

Non-Alcoholic Beer- \$5

### **Elderberry Pond**

Heirloom Blend  
Apple Cider

Made with

*Certified Organic Apples*

**\$3.50**

*refills \$2*

### **Local Craft Beer**

**On Tap**

From our neighbors at

**Good Shepherd**

**Brewery**

Auburn, NY

**\$8**

### **Bottled Craft Beers \$6**

*Some of the most popular and awarded beers  
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

Jack's Abby Shipping out of Boston Amber Lager

Sixpoint Brewery Pilsner "The Crisp" Brooklyn, NY

*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



Our soils, and the fauna, that inhabit them, are protected by cover crops so that fall drenching rains are less likely to compact the soil, or wash it away. In the coming weeks, the fall crops we have sown 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 \$6, Bowl \$9

**Chef's Soup Of The Day or Vegetarian Vegetable**

or

*Ask about Gluten Free or Vegan Options*

**Elderberry Pond's "Garden In A Glass"**  
**Tomato Cocktail**



Our own fresh organic tomatoes, tomatillos, peppers, garlic, shallots, onions, celery, basil, and parsley in a non-alcoholic beverage...the essence of summer 4 oz. Glass - \$4.50



**Mixed Greens Salad**

Field greens and seasonal vegetables served with a house vinaigrette dressing  
\$8

**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

**Pizza Of The Day**

Ask your server about our daily fresh pizza  
\$12



**Sausage Stuffed Mushroom**

With Elderberry Pond Sausage, a blend of cheeses and bread crumbs served on a bed of Marinara.  
\$16

*We are offering our delicious farm fresh soups to go in pint containers -\$12*

*ITEMS ORDERED WITH GLUTEN FREE BREAD -ADD 50¢*

**Executive Chef – Chris Lego**  
**Desserts by Cheryl McDonald**



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

## ENTRÉES



**BROILED SCALLOPS AU VIN\***

SERVED WITH A WHITE WINE, LEMON BUTTER SAUCE  
\$38



**CRAB STUFFED HADDOCK\***

HADDOCK DELIVERED FRESH, STUFFED WITH CRAB  
\$38



**MUSHROOM AND GREENS RISOTTO**

OUR ORGANIC FIELD GREENS, ROASTED RED PEPPERS, SAUTÉED ONIONS, BUTTON & PORTOBELLO MUSHROOMS ; FINISHED WITH ROASTED RED PEPPER COULIS, LEMON ZEST AND TOPPED WITH PARMESAN CHEESE  
\$30

**PAN SEARED DUCK BREAST \***

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



**CHICKEN MILANESE \***

PANKO BREADED CHICKEN SERVED WITH A MARSALA CREAM SAUCE  
\$34

**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  
\$28

**SHRIMP SCAMPI**

SAUTÉED SHRIMP WITH FRESH ASPARAGUS SERVED ON PENNE PASTA WITH A TRADITIONAL SCAMPI SAUCE AND TOPPED WITH PARMESAN.  
\$36



**BEEF ENTRÉE OF THE DAY \***

(ASK ABOUT CUT, PREPARATION AND COST).

**\* SERVED WITH POTATOES AND VEGETABLE**

