



FOUNDERS

TAVERN & GRILLE

North County Restaurant Week Menu ~ Cheers!

Friday, Oct 6th - Friday, Oct 13th!

3 Course Dinner \$26.¹⁷ per person

(plus tax & tip, Dinner Only, starts 4:30pm, includes one non-alcoholic drink per purchase)

FIRST COURSE

PEACEFIELD GARDEN SALAD

Iceberg lettuce, tomatoes, onions, carrots, cucumbers, with homemade croutons
(dressings red wine vinaigrette / balsamic vinaigrette / bleu cheese / caesar
blood orange vinaigrette / ranch / honey mustard / oil & vinegar / pomegranate vinaigrette)



SECOND COURSE

(choose one, sorry no substitutions please)

BEER BRAISED PORK SHANK

two tender 4 oz. pork shanks slow cooked, root vegetables,
fried polenta, with a Boston lager au jus

~ recommend Tom Gore Cabernet Sauvignon red wine or Sam Adams Boston Lager beer

CHICKEN WILD MUSHROOM

fried boneless skinless, local Maryland chicken breast,
over garlic redskin mash, topped with a wild mushroom gravy

~ recommend Mark West Pinot Noir red wine or Devil's Backbone Vienna Lager beer

FOUR ROSES BOURBON GLAZED SALMON

fresh broiled wild salmon, topped with bourbon glaze, served with homemade rice pilaf

~ recommend Oyster Bay Sauvignon Blanc white wine or beer choice Allagash White beer

BACON CHEESEBURGER PASTA

fresh local ground angus beef, homemade cheddar cheese sauce,
topped with local farm fresh uncured bacon, diced tomatoes & scallions, over cavatappi pasta

~ recommend Alamos Malbec red wine or RAR Nanticoke Nectar beer

THIRD COURSE

MONSTER CHOCOLATE CAKE or HOMEMADE CARROT CAKE

~ recommend a Double Espresso Martini or Chesapeake Bay Roasting Organic Coffee & Teas

Hope you enjoy the offerings ~ cheers ! Join of Go Hungry on FB Tw & Instagram

(Note: no substitutions allowed, wine & beer recommendations are not included in price,
and may be purchased separately ... see drink menu for wine, beer & cocktails for additional purchase)