

G R E A T F O O D - G R E A T B E E R



"...GOD MADE YEAST AS WELL AS DOUGH, AND LOVES FERMENTATION JUST AS DEARLY AS HE LOVES VEGETATION."

Ralph Waldo Emerson (1803-1882)

APPETIZERS

HOMEMADE VEGETABLE CHIPS

a medley of root vegetables, thinly sliced and fried crisp, tossed in our chef's special seasonings and served with roasted pepper stout sauce4.50

BEER BATTERED SPICED ONION RINGS

thinly sliced, dipped in our own beer batter, and fried to a golden brown4.25

STUFFED JALAPEÑO PEPPERS

filled with rich cheddar cheese, black beans, and onions, and coated in potato breading4.95

GRILLED WHOLE WHEAT PITA BREAD PIZZA

topped with sautéed spinach, garlic, and basil tomato goat cheese5.65

BUFFALO CHICKEN WINGS

tossed in our homemade hot sauce and served with our own bleu cheese dip and fresh vegetables5.95

BAKED POTATO SKINS

crispy brown potatoes filled with ratatouille, pancetta, and goat cheese6.45

RED ALE-STEAMED MUSSELS

fresh and delicately simmered in our Hidden River Red Ale with fresh herbs, tomato, and leeks7.25

POTATO CHEESE CRUSTED PIZZA

topped with duck sausage, sun-dried tomato sauce, and provolone cheese7.45

SAUTÉED CRAB-SALMON CAKES

fresh crab meat blended with salmon, vegetables and seasonings served with a spicy gazpacho sauce7.95

PASTRAMI SMOKED SALMON

cured with black pepper and spices, sliced and served with marinated wild mushroom salad and garlic toast8.25

FOUNDERS SPICY MIXED PLATTER

ribs, chicken wings, beer battered onion rings, and stuffed jalapeños served with our homemade hot sauce9.95

SOUPS

All soups are made fresh daily from scratch

AGED CHEDDAR CHEESE & POTATO ALE SOUP

Cup1.95 Bowl2.95

SOUP OF THE DAY

our featured soup made from fresh ingredients
Cup1.95 Bowl2.95

PIERCE'S BLACK BEAN CHILI

homemade with buffalo meat and Pierce's Pale Ale and topped with monterey jack, sour cream, and green onions3.95

SALADS

FOUNDERS HILL MIXED GREENS

melangé of Midwest field greens, plum tomatoes, red onion, and homemade sourdough croutons, served with choice of dressing
Side2.50 Entrée4.50

CLASSIC CAESAR SALAD

gently tossed crisp romaine, sourdough croutons, shaved parmesan and our homemade Caesar dressing
Side2.50 Entrée4.50

GRILLED PORTABELLA MUSHROOM SALAD

marinated in olive oil and garlic, served chilled with our house greens, grilled tomatoes, and goat cheese7.75

MAIN STREET CHICKEN CAESAR SALAD

grilled marinated chicken breast on a bed of gently tossed crisp romaine, sourdough croutons, shaved parmesan, and our homemade Caesar dressing8.25

ROSEMARY GRILLED CHICKEN SALAD

marinated free range chicken breast, served over our own blend of house greens with olives, tomatoes, and citrus ale vinaigrette8.65

GULF SHRIMP SALAD WITH AVOCADO & MANGO

chilled poached shrimp with mixed greens and curried dill vinaigrette9.25

HOT SANDWICHES

served with homemade vegetable slaw and French fries

FOUNDERS 1/2 POUND BURGER

Add a topping: American, Swiss, cheddar, monterey jack cheeses; homemade guacamole; sautéed mushrooms; or applewood smoked baconeach topping add 50¢

GRILLED BRATWURST SANDWICH

served on a French roll with sauerkraut, grilled onions, and a German coarse grain mustard6.95

HERITAGE CHICKEN BREAST SANDWICH

grilled and marinated chicken breast served on a multigrain bun and topped with lemon pepper mayonnaise7.25

BREWEN SANDWICH

thinly sliced corned beef, sauerkraut and Gruyère cheese with honey mustard dressing, all dipped in a light beer batter and grilled to a golden brown7.65

GRILLED TUNA CAESAR SANDWICH

fresh tuna steak served open-faced on toasted sourdough with romaine, tomatoes, olives, and our creamy Caesar dressing8.95

COLD SANDWICHES

served with homemade vegetable slaw and root vegetable chips

ROULADE OF GRILLED VEGETABLES

soft cracker bread, layered and rolled with marinated grilled vegetables, smoked mozzarella, and greens lightly drizzled with olive oil6.95

HICKORY SMOKED TURKEY CLUB

served on toasted seven grain bread with sun-dried cranberry pecan relish, applewood smoked bacon, bibb lettuce, and tomato7.75

BLACKENED LONDON BROIL SANDWICH

served on a tomato focaccia roll with whipped horseradish sauce8.95

"...IT WAS AS NATURAL AS EATING AND TO ME AS NECESSARY,
AND I WOULD NOT HAVE THOUGHT OF EATING A MEAL WITHOUT DRINKING...BEER."

Ernest Hemingway (1899-1961)

MEAT AND POULTRY

*ala carte***GRILLED BRATWURST**

marinated in Pierce's Pale Ale and served with smoked bacon potato
pancake and warm apple chutney.....9.35

SCARLETT'S GRILLED CHICKEN

marinated in our own Raspberry Wheat, and served with herbed risotto
and fresh vegetables.....10.25

ROASTED STUFFED CHICKEN BREAST

filled with spinach, bacon, and roasted peppers, served with
our rice medley and fresh vegetables10.95

MARINATED CENTER CUT PORK CHOPS

grilled and served with red beans and rice, braised cabbage,
and grilled apples.....15.25

HOME SMOKED BARBEQUED BABY BACK RIBS

full slab of ribs, slowly smoked and smothered in our homemade barbeque
ale sauce, served with vegetable slaw and jalapeño corn bread muffins.....15.95

GRILLED NEW YORK STRIP STEAK (12oz)

Heritage Wheat Beer Jus, served with our salt-n-pepper crusted potato
and fresh vegetables.....17.95

FILET OF BEEF WITH A BLEU CHEESE CRUST

served with pesto whipped potatoes and fresh vegetables18.95

FRESH SEAFOOD

*ala carte***BEER BATTERED FISH-N-CHIPS**

farm raised catfish, fried 'til golden brown, served with French fries,
cajun remoulade sauce, and vegetable slaw.....10.95

POTATO HERB CRUSTED SALMON

with ale-steamed mussels, red clam sauce and sautéed fresh spinach13.95

BARBEQUED GULF SHRIMP

served with smoked corn relish, red beans and rice,
and black bean stout sauce15.95

CHARRED PEPPERED TUNA

topped with olive oil, garlic, tomatoes, and black olives, and served
with roasted red potatoes.....16.95

FRESH PASTA

*ala carte***CAVATELLI PASTA WITH A GORGONZOLA CHEESE ALE SAUCE**

topped with toasted pinenuts.....9.45

CHEESE AGNOLOTTI WITH WILD MUSHROOMS

cheese-filled pasta topped with roasted garlic tomato sauce10.45

FUSILLI PASTA PRIMAVERA

cork screw pasta tossed with grilled vegetables and fresh tomato basil sauce
and topped with fresh grated parmesan10.25

WHOLE WHEAT FETTUCCINE WITH HOME SMOKED CHICKEN

sautéed with olive oil and garlic, then tossed with asparagus
and rosemary cream sauce12.25

LEMON PEPPER LINGUINE AND SHRIMP

served with spinach pesto sauce.....13.65

DESSERTS

*made fresh from scratch in our kitchens***"CAPT'N RON'S" ROOTBEER FLOAT**

our landlord's favorite brewed rootbeer
topped with vanilla ice cream2.95

ASSORTED ICE CREAMS

AND SORBETS.....3.50

APPLE CHEDDAR COBBLER

topped with raspberry wheat beer
caramel sauce.....4.35

CAPPUCCINO CRÈME BRÛLÉE4.65

CHOCOLATE PECAN PIE

served with vanilla sauce.....4.75

FRESH BERRIES WITH LEMON CREAM

served in a phyllo cup
with raspberry sauce.....4.95

BEVERAGES

COKE, DIET COKE, SPRITE

(Free Refills)

FRESHLY BREWED ICED TEA

(Free Refills)

**COFFEE, TEA, ESPRESSO, LATTE,
AND CAPPUCCINO****SAN PELLEGRINO****MILK****FOUNDERS HILL BREWED ROOTBEER**

KIDS MENU

12 and under.....2.95

All kids' meals come with milk or soda pop
and a scoop of ice cream or Capt'n Ron's
Rootbeer Float

BURGER & FRIES**CHICKEN NUGGETS & FRIES****SPAGHETTI & GARLIC BREAD****GRILLED CHEESE & FRIES****HOT DOG & FRIES**

GLENN ZAMET
executive chef

"...THE PURITANICAL NONSENSE OF EXCLUDING CHILDREN-AND THEREFORE, TO SOME EXTENT, WOMEN
-FROM PUBS HAS TURNED THESE PLACES INTO MERE BOOZING SHOPS INSTEAD OF THE PLACES THAT THEY OUGHT TO BE."

George Orwell (1903-1950)

N.A.-A.C.

National Restaurant Association

Bistro + Tavern Menus

L BREWING COMPANY™

BEER LIST



America's Heritage was founded on its rich farming tradition. We brew our Heritage Wheat incorporating one of America's most abundant crops. It is brewed with 40% wheat and seasoned with Hallertau and Willamette hops. Its lighter body makes it a perfect choice for beginning samplers.

4.6% ALCOHOL BY VOLUME



Scarlett's is a light and delicate beer with a hint of natural raspberry. Frankly, she's a bit tart...we think you'll like her.

4.6% ALCOHOL BY VOLUME



Named in honor of our village's founding father, Pierce Downer. If it weren't for his foresight in hacking out a farm in a grove of trees, he'd never gotten a beer named in his honor...or a town, for that matter. Pierce's Pale Ale is copper colored with medium body. It gets its distinctive aroma and bitterness from East Kent Golding hops.

4.8% ALCOHOL BY VOLUME



Where is the River? Who hid it? Why was it hidden to begin with? These are just a few of the questions that should be pondered while you enjoy a pint of our Hidden River Red Ale. This medium bodied ale derives its distinctive color from the use of caramel malts and its fruity flavor from Willamette and Hallertau hops. If you know the answers, don't tell anyone—let them order their own pint.

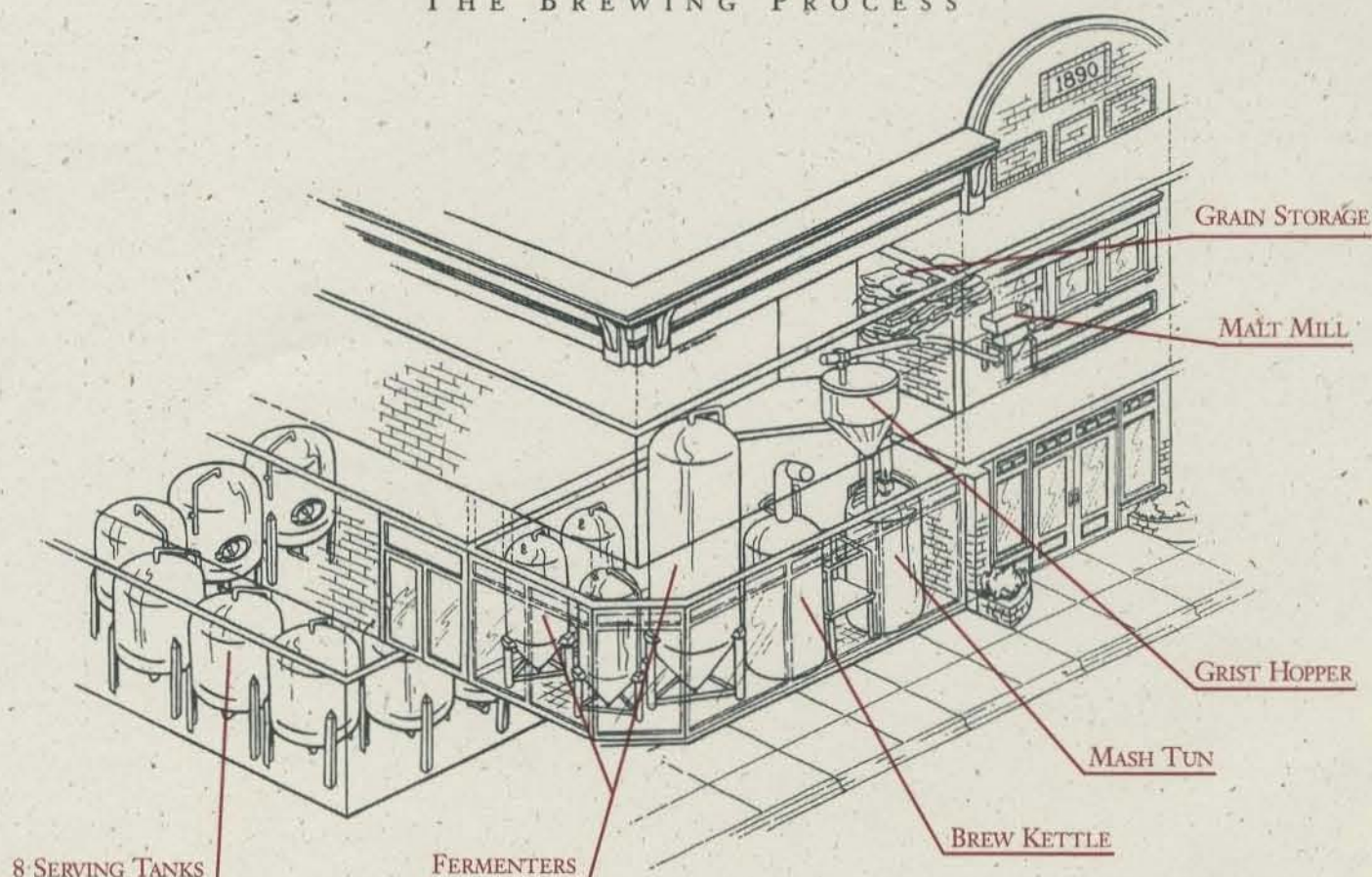
4.9% ALCOHOL BY VOLUME



Big and robust, smooth and creamy. While that may not conjure up images of a big and burly blacksmith, it does describe our stout quite well. Our stout is made with six types of malted barley and accented with oats for smoothness.

5.3% ALCOHOL BY VOLUME

THE BREWING PROCESS



"...I THINK THIS WOULD BE A GOOD TIME FOR A BEER."

Franklin D. Roosevelt, 1933

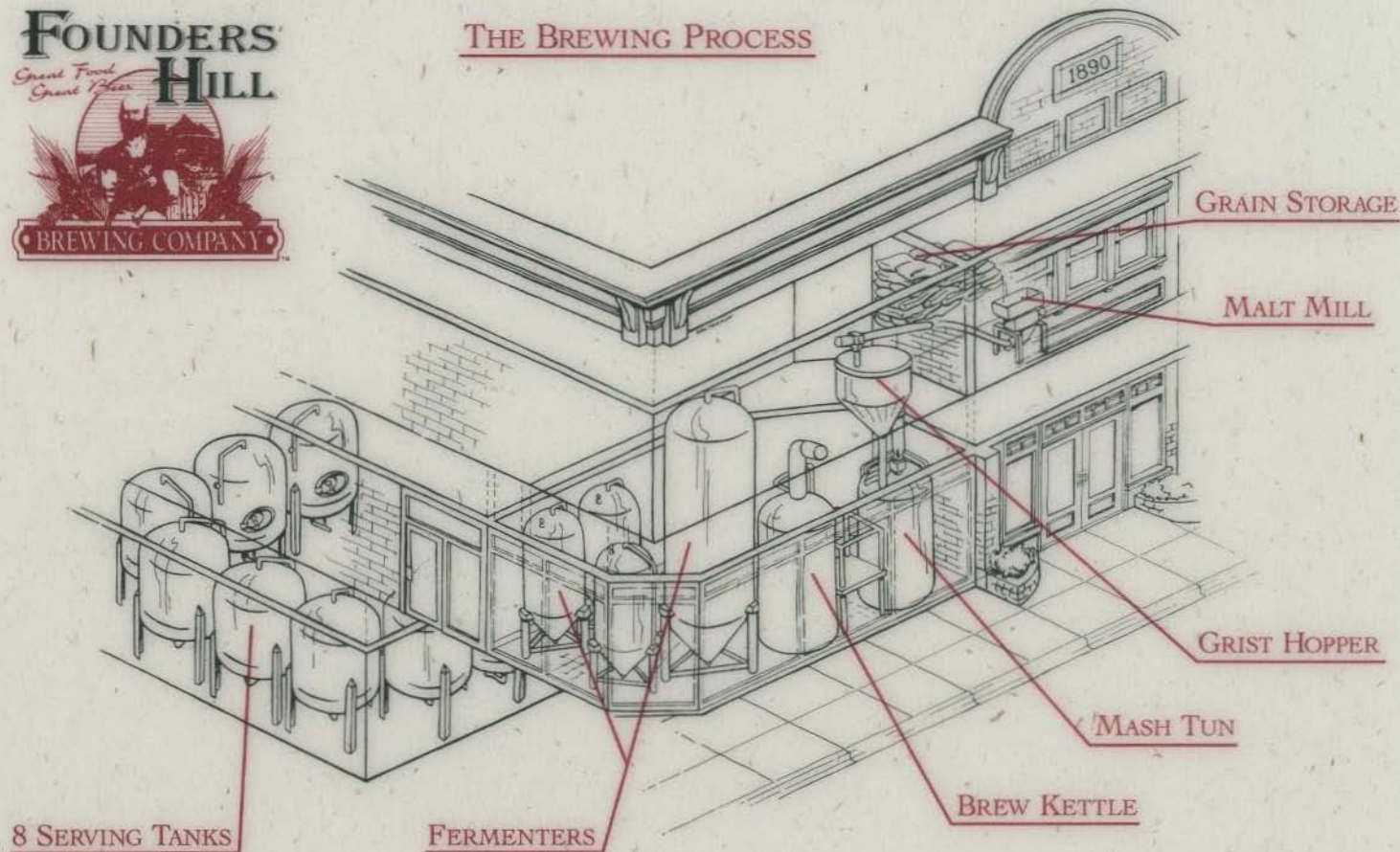
We accept American Express, VISA, Mastercard, Discover, and Diners Club.

Banquet facilities are available, ask your manager on duty for information. A 15% gratuity will be added to parties of seven or more.

Founders Hill tee shirts, denim shirts, hats and other merchandise are for sale.



THE BREWING PROCESS



9700196

pt 2

National Restaurant Association
Menu Collection

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