"...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 sauce ........................................ 4.50

**BEER BATTERED SPICED ONION RINGS**
thinly sliced, dipped in our own beer batter, and fried to a golden brown .................. 4.25

**STUFFED JALAPENO PEPPERS**
filled with rich cheddar cheese, black beans, and onions, and coated in potato breading ........................................ 4.95

**GRILLED WHOLE WHEAT PITA BREAD PIZZA**
topped with sautéed spinach, garlic, and basil tomato goat cheese .................... 5.65

**BUFFALO CHICKEN WINGS**
tossed in our homemade hot sauce and served with our own bleu cheese dip and fresh vegetables .................... 5.95

**BAKED POTATO SKINS**
crispy brown potatoes filled with ratatouille, pancetta, and goat cheese .............. 6.45

**RED ALE-STEAMED MUSSELS**
deliciously simmered in our Hidden River Red Ale with fresh herbs, tomato, and leeks .................................................................................................................. 7.25

**POTATO CHEESE CRUSTED PIZZA**
topped with duck sausage, sun-dried tomato sauce, and provolone cheese .......... 7.45

**SAUTEED CRAB-SALMON CAKES**
fresh crab meat blended with salmon, vegetables and seasonings served with a spicy gazpacho sauce ............................................................... 7.95

**PASTRAMI SMOKED SALMON**
cured with black pepper and spices, sliced and served with marinated wild mushroom salad and garlic toast ................ 8.25

**FOUNDERS SPICY MIXED PLATTER**
rib tips, chicken wings, beer battered onion rings, and stuffed jalapeños served with our homemade hot sauce ................ 9.95

**SOUPS**
All soups are made fresh daily from scratch

**AGED CHEDDAR CHEESE & POTATO ALE SOUP**
Cap. ............... 1.95 Bowl ............... 2.95

**SOUPIE OF THE DAY**
our featured soup made from fresh ingredients Cap. ............... 1.95 Bowl ............... 2.95

**PIERCE'S BLACK BEAN CHILI**
home made with buffalo meat and Pierce's Pale Ale and topped with monterey jack, sour cream, and green onions .......... 3.95

**SALADS**

**FOUNDERS HILL MIXED GREENS**
malange of Midwest field greens, plum tomatoes, red onion, and homemade sourdough croutons, served with choice of dressing

Side ................................................... 2.50 Entrée ........................................ 4.50

**CLASSIC CAESAR SALAD**
gently tossed crisp romaine, sourdough croutons, shaved parmesan and our homemade Caesar dressing

Side ................................................... 2.30 Entrée ........................................ 4.50

**GRILLED PORTABELLA MUSHROOM SALAD**
marinated in olive oil and garlic, served chilled with our house greens, grilled tomatoes, and goat cheese .................. 7.75

**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 dressing ................ 8.25

**ROSEMARY GRILLED CHICKEN SALAD**
morinated free range chicken breast, served over our own blend of house greens with olives, tomatoes, and citrus ale vinaigrette .... 8.65

**GULF SHRIMP SALAD WITH AVOCADO & MANGO**
chilled poached shrimp with mixed greens and curried dill vinaigrette ............ 9.25

**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 bacon each topping add 50c ........................................ 5.95

**GRILLED BRATWURST SANDWICH**
served on a French roll with sauerkraut, grilled onions, and a German coarse grain mustard .............. 6.95

**HERITAGE CHICKEN BREAST SANDWICH**
grilled and marinated chicken breast served on a multigrain bun and topped with lemon pepper mayonnaise .................................................. 7.25

**BREWBEN 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 brown ................ 7.65

**GRILLED TUNA CAESAR SANDWICH**
fresh tuna steak served open-faced on toasted sourdough with romaine, tomatoes, olives, and our creamy Caesar dressing ......................... 8.95

**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 oil ............................... 6.95

**HICKORY SMOKED TURKEY CLUB**
served on toasted seven grain bread with sun-dried cranberry pecan relish, applewood smoked bacon, bibb lettuce, and tomato ......................... 7.75

**BLACKENED LONDON BROIL SANDWICH**
served on a tomato focaccia roll with whipped horseradish sauce .................... 8.95

*'...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)

*INDICATES A FOUNDERS HILL SPECIALTY*
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 vegetables.............................................. 10.95

**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 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 vegetables.................. 18.95

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 spinach ...... 13.95

**Barbequed Gulf Shrimp**  
served with smoked corn relish, red beans and rice, and black bean stout sauce.......................................................... 15.95

**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 roasted pinenuts........................................................................ 9.45

**Cheese Agnolotti with Wild Mushrooms**  
cheese-filled pasta topped with roasted garlic tomato sauce............... 10.45

**Fusilli Pasta Primavera**  
cork screw pasta tossed with grilled vegetables and fresh tomato basil sauce and topped with fresh grated parmesan.......................... 10.25

**Whole Wheat Fettuccine with Home Smoked Chicken**  
sautééd with olive oil and garlic, then tossed with asparagus and rosemary cream sauce.................................................... 12.25

**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 cream................................................................. 2.95

**Assorted Ice Creams and Sorbets**  
.......................................................... 3.50

**Apple Cheddar Cobbler**  
topped with raspberry wheat beer caramel sauce........................................ 4.35

**Cappuccino Creame Brûlée**  
.......................................................... 4.65

**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)
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.

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.

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.

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 knew the answers, don't tell anyone--let them order their own pint.

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.

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.
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