



— APPETIZERS —

CHEESESTEAK SPRING ROLLS	\$12	FOUNDING FATHERS FAMOUS JUMBO WINGS
Cooper Sharp, Crispy Onion, Spicy Ketchup		Small \$10 Large \$15
V FIRE - ROASTED CORN PICO	\$8	Choice of Sauce: Founding Fathers, Bourbon Barbecue, Classic Buffalo, or Garlic-Parmesan
Roasted Corn, Tomato, Shallots, Grilled Red Pepper, Grilled Jalapeño, Cilantro, Lime, served with Tortilla Chips		
PRETZEL NUGGETS	\$10	CHICKEN TENDERS \$13
Served with Beer Cheese		Jumbo Tenders, hand-breaded, choice of Founding Fathers Sauce, Bourbon Barbecue, Honey Mustard, or Classic Buffalo
FRIED PICKLES	\$10	
Served with Cajun Aioli		1/2 LB FOUNDING FATHERS NUGGETS \$10
MOZZARELLA STICKS	\$10	Hand-breaded served with a choice of Founding Fathers Sauce, Bourbon Barbecue, Honey Mustard, or Classic Buffalo
Served with Marinara Sauce		<i>Make it 1 lb +\$3</i>
GF CHIPOTLE CHICKEN NACHOS	\$13	GOURMET MAC & CHEESE \$8
Chipotle Pulled Chicken, Onions, Cilantro, Mozzarella, Chipotle Sour Cream		Baked Elbow Noodles with Cheddar, Cooper Sharp <i>Add Chicken +\$3, Shrimp +\$6, Short Rib +\$8, or Filet Tips +\$10</i>
ONION RINGS	\$8	CRISPY CALAMARI \$13
Served with Cajun Aioli		Tossed with Fried Jalapeños, served with Marinara Sauce & Tartar Sauce
CHEDDAR PIEROGIES	\$10	
Pan-fried, served with Sour Cream, Caramelized Onions		V FRIES \$5
CHIPOTLE SHRIMP	\$15	Tossed with Seasoned Salt - <i>Garlic-Parmesan +\$2</i> - <i>Loaded: Bacon, Beer Cheese, Sour Cream, Scallions +\$3</i> - <i>Chili, Cheddar, Sour Cream, Chives +\$5</i>
Crispy Shrimp tossed in a Creamy Chipotle Drizzle		

— SALADS —

CLASSIC CHICKEN CAESAR	\$13
Grilled Chicken, housemade Caesar Dressing, Parmesan, Croutons. <i>Substitute for Grilled Salmon or Shrimp +\$3</i>	
GF FF FILET TIP SALAD	\$16
Filet Tips, Red Peppers, Tomatoes, Shallots, Bleu Cheese Crumble, Spring Mix, Raspberry Vinaigrette	

— TACOS —

Add Avocado +\$3.50

SHRIMP TACOS	\$15
Jumbo Shrimp, Pico de Gallo, Spicy Salsa, Lettuce, topped with Avocado Ranch	
SHORT RIB TACOS	\$15
Short Rib, Pico de Gallo, Guinness Au Jus, Lettuce, topped with Chipotle Ranch	

— SOUPS —

FRENCH ONION SOUP	\$8
Caramelized Onions, Beef Broth, topped with Croustade, Provolone & Swiss Cheese	
GF SHORT RIB CHILI	\$10
Topped with Cheddar, Sour Cream & Scallions served with a side of Tortilla Chips	
GF CHICKEN CORN CHOWDER	\$8
Topped with Cheddar & Bacon, served with sliced Baguette	

SANDWICHES

Can be made gluten-free

Add Chips +\$1, French Fries +\$2, Avocado +\$3.50, Onion Rings +\$4

PHILLY CHEESESTEAK Chipped Ribeye, Choice of Cheese, Fried Onion	\$13	FOUNDING FATHERS BURGER Certified Angus Beef Patty, Cooper Sharp, Founding Fathers Sauce, Lettuce, Tomato, Shallots - Add Bacon +\$2	\$14
CHICKEN CHEESESTEAK Chicken, Choice of Cheese, Fried Onion - Buffalo +\$1 - FF Sauce +\$1	\$13	CLASSIC CHEESEBURGER Certified Angus Beef Patty, American Cheese, Lettuce, Tomato, Onion - Add Bacon +\$2	\$13
CHICKEN PESTO SANDWICH Grilled Chicken, Pesto, Spinach, Roasted Red Pepper, Mozzarella	\$12	MUSHROOM SWISS BURGER Certified Angus Beef Patty, sautéed Button Mushrooms, Swiss Cheese, Lettuce, Tomato, Onion - Add Bacon +\$2	\$14
PICNIC CHICKEN SANDWICH Buttermilk Fried Chicken, Barbecue Sauce, Cajun Aioli, Cheddar, Lettuce, Tomato, Onion	\$13	BACON BLEU BURGER Certified Angus Beef Patty, Applewood Smoked Bacon, Bleu Cheese Crumble, Bourbon Shallot Glaze Lettuce, Tomato, Shallots	\$15
SHORT RIB GRILLED CHEESE Short Rib, Cheddar & American Cheese on Texas Toast	\$13	PATTY MELT Certified Angus Beef Patty, Melted Swiss, Russian Dressing on Rye Toast	\$15
MEATBALL PARM SANDWICH Certified Angus Beef Meatballs, Red Sauce, Provolone, Parmesan	\$14	FILET TIP SANDWICH Sautéed Filet Tips, Provolone, Caramelized Onion, Demi Glacé	\$16

STEAKS

Served with Garlic Mashed Potatoes or Baked Potato

Make it Loaded +\$2

Steak Sauces: Creamy Horseradish, Hollandaise, Port-Wine Demi Glace, Au Poivre, Bourbon Barbecue

GF FILET MIGNON The leanest & most tender cut 6 oz. cut \$22 9 oz. cut +\$8	GF RIB EYE Marbled & full of flavor 16 oz. cut \$32	GF NEW YORK STRIP Tender & flavorful with some marbling 14 oz. cut \$25 22 oz. cut +\$15
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ENTRÉES

GF BRAISED SHORT RIB Slow roasted Short Rib served over Garlic Mashed Potatoes & Honey Roasted Carrots, topped with a Guinness Reduction	\$24	CRISPY GINGER SALMON Marinated grilled Salmon, served over Garlic Mashed Potatoes, Green Beans & Sesame Ginger Glaze	\$24
SHRIMP SCAMPI Shrimp sautéed in Olive Oil, Butter, Garlic, Lemon & White Wine, tossed with Linguine, topped with fresh Parsley	\$24	BLACKENED CHICKEN ALFREDO Blackened Chicken Breast, sautéed Green Beans tossed in a Creamy Alfredo Sauce over Linguine Substitute it for Salmon or Shrimp +\$3	\$19
GF ROASTED BUFFALO CAULIFLOWER Oven-roasted Cauliflower tossed in our housemade Buffalo Sauce served with Green Beans	\$18	LEMON ROSEMARY CHICKEN Marinated Grilled Chicken Breast served with Garlic Mashed Potatoes, Sautéed Green Beans & Lemon Beurre Blanc	\$22

SIDES

GF GARLIC MASHED POTATOES	\$6	GF GREEN BEANS	\$6
GF BAKED POTATO Loaded +\$2	\$6	GF HONEY ROASTED CARROTS	\$6