

# FOUNDERS


## SPECIALTIES

**New Orleans Style Shrimp & Grits** – shrimp, andouille sausage, applewood smoked bacon, cheese, chardonnay cream reduction, and scallions 22

**Texas Pete Honey Chicken & Waffles** – light, fluffy waffle topped with spicy fried chicken tenders drizzled with house-made Texas Pete & honey hot sauce 14

**Shaffner Traditional Breakfast** – 2 eggs made to order, choice of sausage or bacon, grits or home potatoes, and biscuit, toast, or English muffin 13

**Open Face Monte Cristo Waffle** – our house-made waffle topped with turkey, ham, Swiss cheese, powdered sugar, and a raspberry dijon drizzle 13

 **Brown Butter Oatmeal** – oatmeal, vanilla, sugar, cream, cinnamon with granola nut toppings on the side 9

## EGGS BENEDICT & OMELETS

**Classic Eggs Benedict** – poached eggs served on toasted sourdough English muffin with house-made hollandaise sauce (gluten-free muffins available) 12

**Smoked Salmon Benedict** – prosciutto-sliced smoked lox added to our classic eggs benedict 15

**Omelets** – 3 eggs with 3 choices of toppings served with choice of one side and bread of choice 12

*Toppings: Spinach, Mushrooms, Sausage, Bacon, Ham, Onion, Peppers, Cheddar cheese, Swiss cheese, Tomatoes*

### FRENCH TOAST 8    WAFFLE 7    TWO PANCAKES 7

**Add:** Blueberries 2    Strawberries 2    Chocolate Chips 1    Pecan & Bacon Compote 3

*French toast, waffles, & pancakes available in gluten-free*

## HEALTHY BITES

**Cilantro Lime Shrimp Lettuce Wraps** – shrimp, avocado, cilantro, sour cream drizzle all in a romaine boat 10

**Braised Brussels Sprout Breakfast Bowl** – mixed greens, braised Brussels sprouts, pecans, applewood smoked bacon, Craisins, and balsamic glaze 12

 **Chef Choice Avocado Toast** – weekly chef special (MP)

 **Yogurt Parfait** – Greek yogurt with honey drizzle, granola, and seasonal fruit 7

 **Protein Bowl** – acai, banana, coconut milk, vanilla extract, hemp seeds, blueberries, raisins 12

 **Peace Bowl** – acai, apple juice, blueberries, bananas, strawberries, honey, coconut, granola 12

## A LA CARTE

Egg 2    Sausage 3    Bacon 3    Fried Chicken Tenders 4    Salmon 6


Grits 3    Biscuit 2    Toast 2    English Muffin 3    Croissant 3

Fries 4    Home Potatoes 3    Seasonal Fruit 3

## SALADS

 **House** – fresh greens, Cheddar cheese, red onion, tomato, cucumber 6

**Chef Salad** – fresh greens, Cheddar, boiled egg, ham, turkey, bacon, cucumber, blistered tomatoes, pickled red onion 13

 **Pecans & Strawberry Spinach Salad** – spinach, candied pecans, strawberries, blistered tomatoes, tobacco onions, Manchego cheese & strawberry lime vinaigrette 13

**Buffalo Chicken Salad** – fresh greens, tomatoes, avocado, boiled egg, cheddar cheese, fried or grilled chicken with house-made buffalo sauce 15.95

**Add:** Fried/grilled chicken 5    Salmon 6    Chicken salad 5    Avocado 3    Bacon 3  
Blackened or grilled shrimp 5

*Dressings: Ranch, Blue cheese, Strawberry lime vinaigrette, Fat-free Italian, Honey mustard*

## SANDWICHES

**Club Grinder** – ham, turkey, bacon, arugula, tomato, Swiss cheese, boiled egg, roasted garlic aioli 13

**BLT** – thick cut applewood bacon, heirloom tomato, arugula, avocado, pickled red onion & bacon jam 11

**Texas Pete Chicken Biscuit** – buttermilk biscuit, hand-battered spicy fried chicken, Texas Pete honey hot sauce 7

**Chicken Salad Sandwich** – house-made chicken salad with mixed greens and tomato on large flaky croissant or bed of greens 10

**NOLA Shrimp Po-Boy** – spicy Cajun fried shrimp, lettuce, tomato, pickle, rémoulade sauce on a flaky hoagie roll 14

Orange juice    Cranberry juice    Apple juice    Coffee    Iced tea    Sodas\*    Hot cocoa 3

*\*Coke, Coke Zero, Diet Coke, Sprite, Cheerwine, Pink Lemonade, Lemonade*

 Notates Vegetarian Option