

# FOUNDERS

## SPECIALTIES

**New Orleans Style Shrimp & Grits** – shrimp, andouille sausage, applewood smoked bacon, cheese, chardonnay cream reduction, chives and grilled crostinis 24 \*GF

**New Orleans Style Fried Catfish & Grits** -fried catfish served on a bed of creamy Southern grits 22 \*GF

**Texas Pete Honey Chicken & Waffles** – light, fluffy waffle topped with spicy fried chicken tenders drizzled with house-made Texas Pete & honey hot sauce 16 \*GF

**\*Shaffner Traditional Breakfast** – 2 eggs made to order, choice of sausage or bacon, grits or home potatoes, and biscuit, toast, or English muffin 14 \*GF

**Blueberry-Lemon Ricotta Stuffed French Toast** - fresh brioche stuffed with house-made blueberry ricotta & topped with cream and lemon zest 18

**Belly Bowl** - creamy Southern grits with braised pork belly, 2 eggs your way, cheese, candied jalapeños & micro greens 16 \*GF

## EGGS BENEDICT & OMELETS

**\*Classic Eggs Benedict** – poached eggs served on toasted sourdough English muffin with house-made hollandaise sauce 14 \*GF

**\*Smoked Salmon Benedict** – thinly-sliced smoked salmon added to our Classic Eggs Benedict 16 \*GF

**\*Braised Pork Belly Benedict** - fresh, braised pork belly added to our Classic Eggs Benedict 18 \*GF

**\*Vegetarian Eggs Benedict** - poached eggs served on toasted sourdough English muffin with spinach, avocado, and house-made hollandaise sauce 15 \*GF

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

**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 Nutella 2

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

## HEALTHY BITES

**Braised Brussels Sprout Breakfast Bowl** – mixed greens, braised Brussels sprouts, pecans, applewood smoked bacon, Craisins, and balsamic glaze 13 \*GF *Add sweet potato hash and 2 fried eggs 6*

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

**Yogurt Parfait** – Greek yogurt with honey drizzle, granola, and seasonal fruit, served between bananas 10 \*GF

## A LA CARTE

Egg 2 Sausage 4 Bacon 3 Fried Chicken Tenders 8 Salmon Steak 12 Pork Belly 8 Grits 3  
Biscuit 2 Toast 2 English Muffin 3 Croissant 3 Fries 4 Home Potatoes 3 Seasonal Fruit 3  
Tomato Bisque 6 Truffle Fries 8 Sweet Potato Hash 3 Bread Basket 8/12

## SALADS

**House** – fresh greens, cheddar cheese, red onion, tomato, cucumber, boiled egg 14

**Mandarin Orange & Goat Cheese** – mixed greens, mandarin oranges, crumbled goat cheese, red onion and champagne shallot vinaigrette 14

**Fried Oyster Salad** - 6 fried oysters on a bed of mixed greens, cherry tomatoes, red onion, remoulade sauce 16 \*GF

**Fried or Grilled Chicken Salad** – fresh greens, tomatoes, avocado, boiled egg, cheddar cheese, fried or grilled chicken 18 \*GF

**Add:** Fried/grilled chicken 8 Salmon 12 Avocado 3 Bacon 3 Blackened or grilled shrimp 8

**Dressings:** Ranch, Blue Cheese, Caesar, Balsamic, Fat-Free Italian, Shallot Vinaigrette

## SANDWICHES

**Braised Short Rib & Grilled Cheese with Tomato Bisque** - slow braised beef short rib with Boursin and Gruyère cheese served with house-made tomato bisque 16 \*GF

**Croque Madame** - fluffy croissant filled with Jambon de Paris (French ham), Gruyere cheese, Béchamel Sauce, & Dijon mustard topped with an over easy egg 14

**BLT** – thick cut applewood bacon, heirloom tomato, Bibb lettuce, and mayonnaise 11 \*GF

**Texas Pete Chicken Biscuit** – buttermilk biscuit, hand-battered spicy fried chicken, Texas Pete 8

**NOLA Po-Boy** – fried oysters or shrimp, tomato, pickle, & remoulade on a flaky hoagie roll 16

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

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

*\*GF: Can be prepared gluten-free. Please note, gluten-free substitutions will incur an additional charge of \$1.50.*

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy or dietary requirement, please notify a member of our hospitality staff.*

# FOUNDERS

## KIDS' MENU

11 & UNDER

**Pancake** – 7 light, fluffy pancakes adorned with whimsical animal characters 5 \*GF

**Chicken Tenders & Fries** -fried or grilled chicken tenders with French fries 7 \*GF

**Yogurt** – Greek yogurt 3 \*GF

**Yogurt Parfait** - Greek yogurt with honey drizzle, granola, and seasonal fruit, served between bananas 8 \*GF

**Fruit Bowl** – a bowl of mixed, seasonal fruit 3

## SWEET BITES

**Beignets – 4 count** 10    **10 count** 12

**Crème Brûlée Cheesecake** 10

**Flourless Chocolate Torte** 9 \*GF

**Bread Pudding Weekly Special** – served with vanilla ice cream and caramel drizzle 10

**Chocolate Chip Brownie** – served with vanilla ice cream 10

## COCKTAILS

### Mimosas

**Classic Mimosa** – orange juice, Cava 8/23

**Cherry Bomb Mimosa** – pineapple, maraschino cherry juice, Cava 9/26

**Shaffner Sunrise Mimosa** – Herradura tequila, orange juice, prosecco, grenadine 12/36

**Shaffner Sunset Mimosa** – Herradura tequila, pineapple, prosecco, grenadine 12/36

**Tiffany Mimosa** – lemonade, Cava, teal diamond dust with a white sugar rim 10/30

**Pear & Cinnamon Mimosa** – Absolut vodka, prosecco, cinnamon stick & apple chip garnish 12/36

**Tropical Mimosa** – Bacardi coconut rum, Cava, pineapple juice 12/36

**Cloud 9 Mimosa** – Cava, pink diamond dust, strawberry puree, with a cotton candy cloud garnish 10/30

**Mimosa Flight** (choice of 3) – 26

### Bloody Marys

**Founders Signature Bloody Mary** – Tito's vodka, NC handcrafted Bloody Mary mix, thick-cut bacon, pickled Brussels sprout, sassy green bean, pickled asparagus, olive with an Old Bay seasoning rim 14/38

**Bloody Marci** – ghost pepper infused vodka, handcrafted Bloody Mary mix, thick-cut bacon, pickled Brussels sprout, sassy green bean, pickled asparagus, olive with an Old Bay seasoning rim 14/38

### Martinis

**Salted Caramel Martini** – Absolut vanilla vodka, caramel, RumChata, cream 12

**Lemon Drop Martini** – Absolut citron vodka, triple sec, fresh lemon juice with a lemon drop rim 12

**Upside Down Pineapple Martini** – Absolut vanilla vodka, Pulse vodka, pineapple juice, grenadine, sweet & sour mix 12

**Dirty Gerdie** – Sutler's gin or Pulse vodka, olive brine, swirl of dry vermouth, olive 12

**Martini Flight\*** (choice of 4) – 32    *\*Sponsored by locally crafted Pulse Vodka*

### Margaritas

**Blueberry Lemonade Margarita** – Herradura Silver tequila, blueberry syrup, lemonade, cointreau 12/32

**Rosé Margarita** – Herradura Silver tequila, fresh lime juice, agave nectar, rosé 12/32

**Elderflower Margarita** – Herradura Silver tequila, St-Germain elderflower liqueur, lavender, simple syrup, lime 12/32

**Blood Orange Margarita** – Cos Amigos tequila, agave nectar, blood orange puree, lime juice, orange liqueur 12/32

**Skinny Paloma** – Casamigos tequila, grapefruit juice, honey, jalapeños, lime juice with a Tajín rim 12/32

**Classic Margarita** – Herradura Silver or Reposado tequila, cointreau, fresh lime juice, agave nectar 10/28

**Margarita Flight** (choice of 4) – 26

### Cocktails

**Founders Old Fashioned** – Bulleit bourbon, muddled sugar cube, Angostura bitters, water, dark cherry, with an orange twist 12

**Espresso Old Fashioned** – Bulleit bourbon, house-made brown sugar simple syrup, chocolate bitters, espresso liqueur 12

### Hot Toddlies

**Caramel Dulce** – Maker's Mark bourbon whiskey, caramel syrup, coffee, whipped cream (served hot or iced) 9

**Irish Coffee** – Jameson Irish whiskey, Bailey's Irish cream, coffee, brown sugar, heavy cream, whipped cream 9

**Liquid Brownie** – Absolut vanilla vodka, chocolate liqueur, Kahlua, Bailey's Irish cream, heavy cream, whipped cream 9

**Russian Coffee** – Absolut vanilla vodka, Kahlua, heavy cream, coffee, whipped cream (served hot or iced) 9

*\*GF: Can be prepared gluten-free. Please note, gluten-free substitutions will incur an additional charge of \$1.50.*

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy or dietary requirement, please notify a member of our hospitality staff.*