

Bowls -or- Small Plates

roasted butternut squash bisque bowl
cream of crab bowl

polenta

fricassee of wild mushrooms, thyme & roasted garlic |
local artisanal goat cheese

shrimp lejon

bacon wrapped jumbo shrimp | lamaze sauce

seared diver scallops

daily preparation

jumbo lump crabcake

wilted frisse | mustard sauce

braised short rib mac & cheese

grass fed beef | cavatappi

blackened pierogies

andouille sausage | caramelized onions

Local & Green

garden salad

house greens | cucumber | cherry tomato | julienne carrots

tuscan caesar salad

romaine lettuce | herb croutons | parmesan cheese |
tuscan caesar dressing

thousand island wedge salad

iceberg lettuce | crisp bacon | cherry tomatoes | red onion |
bleu cheese crumbles | homemade thousand island dressing

harvest waldorf salad

mixed greens | fresh carrot | walnuts | raisins | crisp apples | molasses
vinaigrette

winter greens salad

winter greens, spinach, kale | roasted butternut squash | pecans |
cranberries | artisanal goat cheese | maple cider vinaigrette

Findlay & Founders

est. 1921

Main Course

pan seared monkfish risotto
northern italian carnaroli rice | white wine |
butternut squash | brussel sprouts | chanterelle mushrooms

filet of venison

smoked bacon | wilted frisse |
honey roasted heirloom carrots | linjonberry jam

chesapeake chicken

oven roasted half chicken | andouille sausage |
lump crab & sweet potato hash

grass-fed hanger steak

hazelnut bleu cheese mashed potatoes |
balsamic fig demi-glace

wild game stew

lentil stew | rabbit sausage | slow roasted duck |
foie gras | mirepoix | veal reduction

braised short ribs

grass fed beef | irish potato calcannon | natural leek jus

handmade pappardelle

blue crab | marinara | artichokes |
roasted garlic | shaved reggiano

molasses lacquered salmon

pineapple hazelnut salsa | sweet potato mashed | rapini

Shareable Sides

honey roasted root vegetables

honey, sherry-lemon thyme vinaigrette

roasted brussel sprouts

sautéed apples, bacon & walnuts

roasted spaghetti squash

red quinoa, sundried cranberries & acacia honey

fricassee of wild mushrooms

roasted garlic & herbs