FOUNDERS
TAVERN & GRILLE



Great Beginnings

MARYLAND CRAB SOUP

~ Award Winning homemade ~
vegetable medley in a rich tomato broth, blue crab, seasoned with Old Bay
GF / 6 cup / 8 bowl

MD FRIED GREEN TOMATOES

fresh fried green Maryland tomatoes, pimento cheese, roasted red peppers, scallions, over arugula tossed in red wine vinaigrette, with a mustard drizzle / 15

Main Events

CHICKEN CAPRESE

two grilled chicken breasts, shingled with fresh basil, mozzarella & farm fresh tomatoes, served with a balsamic drizzle and side salad of fresh greens / 28

ROCKFISH CHESAPEAKE

pan-seared fresh local rockfish, topped with MD lump blue crab, blistered tomatoes, in a lemon butter cream sauce, served with a side of Yukon mash & veggie of the day / 38

FORT McHENRY CRAB-BAKE

MD lump blue crab, roasted red peppers in an Old Bay cream sauce baked with cheddar cheese, over cavatappi pasta / 26

Specialty Cocktail

MARYLAND MY MARYLAND

Henry McKenna Bourbon, Rothman Apricot Liqueur, simple syrup, fresh lemon, garnished with our homemade “black-eyed susan”, an orange wheel topped with a Tillen Farm Bada Bing Cherry & MD flag /12