

8l25 Ritchie Hwy, Pasadena, 4l0-544-0076

Star Spangled Restaurant Week Sunday, July 7th through Saturday, July 13th

Three Course Dinner \$24.76/person

(plus tax & tip, starts 4:30pm each evening, includes one non-alcoholic drink per purchase)

FIRST COURSE

PEACEFIELD GARDEN SIDE SALAD

Iceberg lettuce, tomatoes, onions, carrots, cucumbers & homemade croûtons

SECOND COURSE

1/2 RACK SLOW SMOKED BABY BACK RIBS

Founders homemade rub, lightly sauced & finished on the grill, served with a side of homemade slaw ~ recommend to join with Sam Adams Boston Lager

HOT BROWN

roasted turkey breast, sliced tomatoes, mornay sauce, topped with sharp cheddar,
Parmesan, Founders slow-cured bacon crumble & parsley
all served over Country White toast, baked to perfection in a cast iron skillet

~ recommend to join with Founders Tayern Amber Ale on Draft!

WATERMELON CAPRESE

fresh local watermelon slices, topped with fresh mozzarella slices, red onion & mint, drizzled with a balsamic reduction ~ recommend to join with Allagash White

THE CHICAGO BEEF

seasoned bottom round sliced thin slow roasted in seasoned au jus, sharp provolone, mild Giardiniera on a homemade Italian sub roll, served with a side of handcut fries ~ recommend to join with Founders Brewing Co. Porter

THIRD COURSE

KEY LIME PIE or SALTED CARAMEL COOKIE!

~ recommend to join with a Betsy Ross Cocktail!

Hope you enjoy the offerings ~ cheers! / Like us on Facebook