

DINING HOURS
LUNCH 11AM-4PM • DINNER 5PM-10PM

CREATED BY AN AWARD-WINNING CULINARY TEAM.



LOCATED IN HISTORIC
SYLACAUGA, ALABAMA

*FOUNDERS FAMILY FAVORITES ARE OUTLINED

SNACKS	PIG CANDY	12
	SMOKED SALMON DIP WITH RITZ® CRACKERS	12
	PIMENTO CHEESE & CRACKERS	12
STARTERS	CHICKEN WINGS	22
	Choice of buffalo, garlic parmesan, or smoked pineapple-teriyaki sauce	
	BACON JAM DIP	21
	Boursin infused cream cheese, french bread, house chips	
	PIMENTO HUSH PUPPIES	19
	House pimento, hush puppy batter, sweet tea chili sauce	
	ROASTED MURDER POINT OYSTERS	19
	½ dozen of murder point oysters stuffed with chorizo, peppers, onions and cotija cheese	
	LOBSTER MAC MELT & TOMATO BISQUE	22
	Cup of tomato bisque served with a grilled lobster mac and cheese sandwich drizzed with basil oil	
	CAJUN FRIED FROGLEGS	20
	Four cajun frog legs served on a bed of creamy creole grits topped with hot honey	
MAIN SALADS	CAESAR SALAD	19
	Romaine lettuce, parmesan cheese, croutons, & creamy caesar dressing	
	CHOPPED SALAD	19
	Romaine lettuce, tomato, red onion, bacon, cheddar cheese, eggs, and buttermilk ranch dressing	
	SUMMER SALAD	21
	Fresh berries over a bed of spinach served with a herbed cheese crostini, candied pecans and strawberry vingearette	
	(Add chicken for \$10 or shrimp for \$12 to any main salad)	
PIZZA	BUFFALO CHICKEN PIZZA	
	Buffalo chicken, mozzarella, bacon, tomatoes, shredded lettuce, topped with ranch dressing	
	PEPPERONI	
	Tomato sauce, pepperoni, pf cheese blend, oregano	
SM: 31 * LG: 37	PHILLY CHEESESTEAK PIZZA	
	Roasted garlic oil base, roasted prime rib, peppers, onions, mushrooms, and provolone cheese	
	MARGHERITA	
	Garlic oil, fresh tomato, mozzarella, garden basil	

HEARTY FARE

FARM-CHOICE STEAK OF THE DAY	75
Loaded baked potato, grilled asparagus, steak topped with roasted shallots, mushrooms and garlic demi glaze	
GRILLED 6 OZ FILET OF BEEF	56
Loaded baked potato, grilled asparagus, steak topped with roasted shallots, mushrooms, and garlic demi glaze	
BLACKENED REDFISH	47
Dirty rice, Conecuh, peppers, onions, crawfish tails in rich chicken broth and a side of grilled focaccia bread	
GRILLED PORK CHOP	46
Sweet corn risotto with natural jus	
THREE SEAFOOD PASTA	34
Bay Scallops, lump crabmeat, and shrimp tossed with pappadelle pasta and cream sauce	
CHICKEN PARMESAN	36
Traditional chicken parmesan with house made marinara, fresh herbs and angel hair pasta	

GROUPEY FINGERS & FRIES	29
Tempura battered grouper fingers, house cut fries, served with spicy remoulade and fresh lemon wedges	

FOUNDER APPROVED

29

Three soft flour tacos with sweet chili slaw, sliced avacado and chipotle creama

PF REUBEN	23
Rye bread, corned beef, sauerkraut, swiss cheese, thousand island	
FRENCH DIP	23
Classic French dip served on a hoagie bun with thinly sliced roast beef, provolone and the rosemary au jus	
CHICKEN PHILLY	23
Peppers, mushrooms, and provolone	
CHICKEN CAESAR WRAP	21
Grilled marinated breast of chicken, creamy caesar dressing, chopped romaine, croutons, finshed with fresh shaved parmesean	
BACON JAM BURGER	25
Brisket & short rib grind, goat cheese, lettuce, tomato, onion, pickle	
PARMESAN BACON BURGER	24
Brisket & short rib grind, pesto-boursin cheese with bacon and a Parmesan cheese crisp, brioche bun, lettuce, tomato, onion, pickle	

FOUNDER APPROVED

24

Brisket & short rib grind, choice of swiss and cheddar cheese, brioche bun, lettuce, tomato, onion, pickle

HANDHELDS COME WITH ONE SIDE OF YOUR CHOICE

PIMENTO MAC N' CHEESE	LOADED CHEESY POTATOES
FRENCH FRIES	GRILLED ASPARAGUS
TATER TOTS	BROCCOLI AND CHEESE CASSEROLE
BRAISED COLLARD GREENS	FRIED OKRA
SIDE SALAD	POTATO AND ONION HAY

PURSELL FARMS
FOUNDERS
TRD **PUB** MRK