

## Weekend Brunch Menu

### APPETIZERS

**Parfait of House Made Granola, Fresh Fruit and Yogurt**

*nonfat yogurt, fresh berries*

**Sliced Seasonal Fruit with Fruit Yogurt or Cottage Cheese**

**Natural Oatmeal with Maple Fig Compote**

**Winter Salad**

*pine nuts, gorgonzola cheese, shaved fennel, roasted carrots and parsnips, dried figs, aged sherry vinaigrette*

**Fairview Caesar**

*hearts of romaine, spanish anchovy, focaccia croutons, shaved parmesan*

**Smoked Salmon**

*marble rye toast points, cream cheese, tomatoes, eggs, capers, shaved red onion*

**Washington Duke Shrimp and Corn Chowder with Bacon**

**Soup du Jour**

### ENTRÉES

*price includes appetizer and dessert*

**Latta Farms Three Egg Western Omelet**

*smoked bacon, ham, bell pepper, onion, tomato, sharp cheddar; breakfast potatoes or grits 23*

**The Belgian**

*malted belgian waffle, seasonal berries, whipped cream, vermont maple syrup; applewood smoked bacon or country sausage links 22*

**Cornflake Crusted Challah French Toast**

*berry compote, vermont maple syrup; applewood smoked bacon or country sausage links 22*

**Fire Grilled Tenderloin of Beef**

*petit filet, three eggs your style; chive hollandaise; breakfast potatoes or grits 28*

**Southern Breakfast**

*three latta farms eggs, country ham, organic stone ground grits, red eye gravy 23*

**House Made Corned Beef Hash and Eggs**

*latta farms poached eggs, chive hollandaise, sliced fresh fruit 24*

**Eggs Benedict 'Oscar'**

*latta farms poached eggs, toasted english muffin, canadian bacon, asparagus, lump crab béarnaise; breakfast potatoes or grits 28*

**Shrimp and Grits**

*anson mills stone ground grits, andouille sausage, "holy trinity" gravy 25*

**Croque Madame**

*black forest ham, gruyère, griddled challah, crispy fried egg 11*

**Pan Seared Red Snapper**

*shrimp and vegetable barley, fire roasted pepper sauce 27*

**Sautéed Fairview Lump Crab Cakes**

*pecan sweet potato hash, zucchini ribbons, whole grain mustard sauce  
One 24 Two 30*

### WHITE WINE GLASS

*Pinot Grigio Stella UMBRIA, ITALY 9*

*Verdejo~Viura Bodegas Naia 'Las Brisas' RUEDA, SPAIN 8*

*Riesling Kabinett Valckenberg Madonna RHEINHESSEN, GERMANY 8*

*Sauvignon Blanc Doña Paula MENDOZA, ARGENTINA 10*

*Sauvignon Blanc~Muscat~Chardonnay~Viognier Conundrum NAPA VALLEY, CALIFORNIA 13*

*Chardonnay Louis Latour 'Grand Ardèche' BURGUNDY, FRANCE 9*

*Chardonnay Carpe Diem 'Firepeak Vineyard' EDNA VALLEY, CALIFORNIA 14*

*Chardonnay Terra Andina CENTRAL VALLEY, CHILE 7*

*Pinot Gris Acrobat OREGON 9*

### RED WINE GLASS

*Pinot Noir Adelsheim WILAMMETTE VALLEY, OREGON 18*

*Pinot Noir Angeline MENDOCINO AND SANTA BARBARA COUNTIES, CALIFORNIA 10*

*Côtes-du-Rhône M. Chapoutier 'Belleruche' RHÔNE VALLEY, FRANCE 9*

*Tempranillo Campos De Viento 'Old Vine' UCLÉS, SPAIN 8*

*Merlot Tangle Oaks NAPA VALLEY, CALIFORNIA 10*

*Malbec Zuccardi MENDOZA, ARGENTINA 10*

*Shiraz Gemtree 'Uncut' MCCLAREN VALE, AUSTRALIA 13*

*Cabernet Sauvignon Cono Sur CENTRAL VALLEY, CHILE 9*

*Cabernet Sauvignon Napa Cellars NAPA VALLEY, CALIFORNIA 15sci*

Please, no cellular phones

19% gratuity applies to parties of six  
or more

Executive Chef Jason Cunningham