

FAIRVIEW
DINING ROOM

HAPPY HOUR DINING MENU

EARLY BIRD PRE-THEATRE

\$25 Three-Course Dinner
5:30-6:30 pm

APPETIZER

select one

Washington Duke Shrimp and Corn Chowder with Bacon

Classic Caesar Salad

Hearts of Romaine, White Anchovies, Garlic Croutons, Parmesan Lace Tuille

Sautéed Wontons

Mushrooms and Mustard Greens Stuffing, Bourbon-Molasses Sauce, Crisp Pork Belly

Field Greens

Shaved Ricotta Salata, Roasted Pecans, Cherry Tomatoes, Balsamic Vinaigrette

Phyllo Baked Brie

Housemade Apple Butter, Grilled Endive, Arugula, Walnut Vinaigrette

Seared Duck Rilette

Toasted Brioche, Porcini Jus, Huckleberry Compote

Crispy Calamari

Marinara Sauce, Cilantro Lime Mayo

MAIN COURSE

select one

Slow Roasted Scottish Salmon

Creamed Spinach, Mashed Cauliflower, Red Wine-Thyme Jus

Grouper Fish and Chips

Beer Battered, House-Made Steak Fries, Lemon Tartar Sauce

Steak Frites

Grilled Angus Strip Steak, Shoestring Potatoes, Crispy Leeks, Brandy Peppercorn Jus

Piedmont Raised Poulet Rouge Chicken

Pan Seared Breast, Winter Squash Puree, Coconut Braised Leg, Petite Vegetables

Sweet Potato Soufflé

Braised Collard Greens, Black-eyed Peas, Smoked Shiitake Mushrooms

Chicken Quesadilla

Black Beans, Pepperjack Cheese, Bacon, Avocado, Roasted Salsa

Fairview Lump Crab Cake

Sweet Potato Hash, Pancetta Crisp, Smoked Gouda Sauce

Bull Durham Burger

House Made Pickles, Sesame Kaiser Roll

DESSERT

A Simple Sampling of Sweets

To use your cellular phone, kindly excuse yourself from the dining room.
19% gratuity applies to parties of six or more.

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Executive Chef Jason Cunningham