

FAIRVIEW

DINING ROOM

SALAD, SOUP & SMALL PLATES

House Made Idaho Potato Chips

Caramelized Onion Boursin Dip 6

Flat Iron Steak and Spinach

*Grilled 6 oz Flat Iron Steak, Baby Spinach, Maytag Blue Cheese,
Pickled Onions, Buttermilk Dressing* 18

Seared Scallop Salad

Baby Greens, Tomato, Red Onions, Cucumber, Goat Cheese, Orange Segments, Citrus Vinaigrette 16

Black Sesame Chicken Salad

*Teriyaki Baked Chicken, Shredded Iceberg, Bean Sprouts, Tomato, Cucumber, Toasted Almonds,
Crispy Rice Noodles, Ginger-Soy Vinaigrette* 12

Bistro Salad

*Frisée and Arugula Lettuce, Haricots Verts, Herb Croutons, Bacon Lardons, Latta Farm's Fried Egg,
Chèvre, Aged Sherry Vinaigrette* 13

Shrimp and Lump Crab Louis

Grilled Romaine, Baguette Crostini, Roma Tomato, Chopped Eggs, Classic Dressing 14

Chopped Salad

*Grilled Chicken, Cheddar and Bleu Cheese, Eggs, Avocado, Scallions, Bacon,
Tomato, Balsamic Vinaigrette* 14

Fairview Caesar

Hearts of Romaine, White Anchovy, Garlic Croutons, Parmesan Tuille 8

Grilled Chicken Caesar 12

Grilled Shrimp Caesar 16

Original Fairview Chicken Salad

Baby Greens, Grapes, Roasted Pecans, Buttermilk Scallion Biscuit 12

Mixed Field Greens

Radishes, Chèvre, Toasted Walnuts and Wildflower Honey-Blackberry Vinaigrette 7

Washington Duke Shrimp and Corn Chowder with Bacon 7

Soup du Jour 6

Poached Tiger Shrimp Cocktail

Cajun Remoulade and House made Cocktail Sauces 13

WHITE WINE GLASS

Conundrum Blend, California 13

Carpe Diem Chardonnay, Edna Valley, California 14

Macôn~Lugny 'Les Charmes' Chardonnay, Burgundy 8

Sauvignon Republic Sauvignon Blanc, Marlborough, New Zealand 12

Riesling Kabinett Valckenberg Madonna, Rheinhessen, Germany 8

Adler Fels Gewurztraminer, Russian River Valley, California 9

Les Lys Vouvray, Loire Valley, France 8

Stella Pinot Grigio, Umbria, Italy 9

To use your cellular phone, kindly excuse yourself from the dining room.

19% gratuity will apply to parties of six or more.

Executive Chef Jason Cunningham

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SANDWICHES & ENTREES

sandwiches include house made chips, fries, house salad, or fresh fruit

The Combo

Half Sandwich du Jour, Choice of Soup or House Salad 10

Fried Green Tomato BLT

Spicy Mayo, Applewood Smoked Bacon, Iceberg Lettuce, Toasted Sourdough 10

House Smoked Pork Loin "Cuban"

Shaved Ham, Whole Grain Mayo, House Made Pickles, Provolone Cheese, Ciabatta Bread 13

Tuna Melt

Classic Tuna Salad, Swiss Cheese, Roasted Tomato, Honey Wheat English Muffin 11

Duke Dip

Shaved Sirloin, White Cheddar, Caramelized Onions, Horseradish Cream, Natural Jus 14

Smoked Turkey and Avocado

Wheatberry Bread, Sprouts, Havarti Cheese, Bibb Lettuce, Tomato, Dijon Mayo 12

Chicken Panini

Grilled Chicken Breast, Bacon, Pimiento Cheese, Cured Tomato, Focaccia 12

Grilled Vegetable Panini

Black Olive Spread, Tomato, Spanish Goat Cheese, Rosemary Bread 11

Bull Durham Burger

House Made Pickles, Sesame Kaiser Roll 14

Spring Vegetable Fettuccine

Baby Squash, Sweet Peas, Artichokes, Spring Garlic, Parmesan Cream 12

Pan Roasted Salmon

Potato and Garden Vegetable Sauté, Roasted Tomato Jus 15

Grilled Mahi Mahi

Asparagus, Roasted Mushrooms, Shaved Fennel and Parmesan, Almond Basil Pesto, Kalamata Oil 15

Fairview Jumbo Lump Crab Cakes

*Red Pepper Romesco Sauce, Pimenton Spiced Yukon Gold Potatoes, Green Olive Relish
One 14 Two 24*

Steak Frites

Angus Strip Steak, Shoestring Potatoes, Brandy Peppercorn Jus, Crispy Leeks 20

RED WINE GLASS

Leveroni Merlot, Sonoma Valley 11
Cono Sur Cabernet Sauvignon, Central Valley, Chile 9
Clos du Val Cabernet Sauvignon, Napa Valley 21
Côtes-du-Rhône, 'Belleruche,' M. Chapoutier, Rhône Valley 9
Two Hands Gnarly Dudes Shiraz, Barossa Valley, Australia 15
Tolosa Pinot Noir, Central coast, California 12
Adelsheim Pinot Noir, Willamette Valley 18
Zuccardi Malbec, Mendoza, Argentina 10
Carro Tinto, Yelca, Spain 8

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AAA Four Diamond Award winner for 15 consecutive years