

FAIRVIEW

DINING ROOM

WEEKEND BRUNCH

a three-course indulgence

\$ 28

APPETIZER

choice of granola fruit parfait, oatmeal, seasonal fruit, half grapefruit, mesclun salad,
waduke shrimp, corn & bacon chowder or soup du jour

ENTRÉE

STRAWBERRY PANCAKES
whipped cream, basil maple syrup;
smoked bacon or sausage

WILD MUSHROOM OMELET
caramelized onion, gruyère;
cottage potatoes, fruit or grits *gf v*

SMOKED SALMON
cream cheese, tomato, egg, caper,
red onion, toasted bagel

HERB SEARED NORWEGIAN SALMON*
grilled baby squash,
sweet pea & summer herb risotto,
olive tapenade, roasted red pepper soffritto *gf*

CORNED BEEF SKILLET*
poached eggs, hollandaise;
cottage potatoes, fruit, or grits

SHRIMP & GRITS
pamlico shrimp, hillsborough chèvre,
anson mills stone-ground grits,
silver queen corn salsa,
tomato & fennel jus *gf*

CORNFLAKE FRENCH TOAST
berry compote, basil maple syrup;
smoked bacon or sausage

CLASSIC EGGS BENEDICT*
canadian bacon, chive hollandaise;
cottage potatoes, fruit or grits

CHICKEN & WAFFLES
sunny-side up egg, bacon lardons,
artisan greens, basil maple syrup,
white balsamic raspberry vinaigrette

ANGUS BEEF TENDERLOIN*
5oz filet, two eggs,
chive hollandaise; cottage potatoes,
fruit or grits *gf +6*

CHESAPEAKE LUMP CRABCAKE
sugar snap salad, roasted beefsteak tomato,
lemon paprika aioli
two crabcakes +6

DESSERT

Life is sweet. Have a treat.

executive chef Jason Cunningham

19% service charge applies to parties of six or more

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

