

# FAIRVIEW

## DINING ROOM

### WEEKEND BRUNCH

*a three-course indulgence*

**\$ 2 8**

#### APPETIZER

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

#### ENTRÉE

**SPICED APPLE PANCAKES**  
whipped cream, rosemary maple syrup;  
smoked bacon or sausage

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

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

**CORNFLAKE FRENCH TOAST**  
apple butter, rosemary maple syrup;  
smoked bacon or sausage

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

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

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

**FENNEL SPICED  
NORWEGIAN SALMON\***  
haricots verts, whipped ruby sweet potato,  
pistachio dill pistou *gf*

**SHRIMP & ANSON MILLS GRITS**  
braised collard greens, creamy tasso gravy,  
fried sage *gf*

**CHICKEN & WAFFLES**  
sunny-side up egg, bacon lardon,  
artisan greens, aged sherry vinaigrette,  
rosemary maple syrup

**CHESAPEAKE LUMP CRABCAKE**  
sweet potato hash, charred brussels sprouts,  
whole grain mustard beurre blanc  
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*

