

# 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

**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**  
berry compote, basil 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*

**PAN SEARED NORWEGIAN  
STEELHEAD SALMON\***  
organic quinoa tabbouleh,  
warm cucumber and fennel relish,  
aged sherry vinegar gastrique *gf*

**SHRIMP & GRITS**  
anson mills stone-ground grits,  
nc white shrimp, hillsborough chèvre,  
warm spring vegetable relish,  
holy trinity gravy *gf*

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

**CHESAPEAKE LUMP CRABCAKE**  
field pea vegetable succotash,  
smoked paprika lemon 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*

