

# FAIRVIEW

DINING ROOM

## DINNER

- waduke shrimp, corn & bacon chowder 9
- chilled peach consommé: grilled chili rubbed peaches,  
smoked peach tartare, crème fraîche, fresno pepper 9 *gf v*
- orange dusted tuna: tomato & watermelon jus, fava bean custard,  
pickled corn, fennel salad, champagne vinaigrette 17 *gf*
- heirloom tomato: marinated tear drop tomatoes, oat brittle, savory mascarpone, basil green tomato coulis,  
mosto oil, outer banks sea salt, petite harvest greens 14 *gf v*
- marinated strawberries & fig: baby spinach, watercress, east branch ginger pea tendrils,  
speck americano, marcona almonds, local chèvre, fig verjus dressing 13 *gf*
- shrimp & crab louie: avocado, fennel, cherry tomato, hardboiled egg, bibb lettuce, cajun remoulade 17 *gf*
- iceberg wedge: pickled red onion, bacon, cherry tomato, black river bleu cheese dressing 11 *gf*
- summer salad: marinated nc blueberries, shaved fennel, herb leaves,  
cotija cheese, grilled strawberry vinaigrette 12 *gf v*
- classic or kale caesar: shaved parmesan, spanish anchovy, focaccia croutons 11
- ~enhance your favorite salad~
- grilled salmon\* 7   broiled crabcake 14   grilled shrimp 9  
sliced ny strip\* 11   grilled chicken 6
- shrimp cocktail: cajun remoulade, cocktail sauce 17 *gf*

## PLATES

- bourbon glazed beeler farm pork chop\*: heritage bacon lardons, baked sea island red peas,  
felicity farms pork confit, sautéed pole beans, pepsi hock jus 29 *gf*
- seared diver scallops: herb polenta, charred corn salsa, sautéed baby carrots, sunflower shoots,  
arugula & tarragon gel, outer banks sea salt & yuzu foam 32 *gf*
- basil seed crusted wild king salmon\*: grilled baby zucchini, black barley pilaf, sweet corn purée,  
east branch ginger opal basil, marcona almond & charred sweet twister pepper romesco 28
- roasted lamb rack\*: sun dried tomato, artichoke, asparagus & farro medio sauté, charred leeks, fava bean purée,  
blistered tomatoes, sweet cherry relish, red wine lamb jus 32
- shrimp & grits: local chèvre & lemon nc grits, silver queen corn relish, sweet potato coriander jus 20 *gf*
- pan seared nc grouper: sautéed local swiss chard, caramelized cauliflower, green papaya chow chow, okra frites 29 *gf*
- saffron infused cauliflower steak: haricots verts, zucchini, cherry tomatoes, chive risotto, fennel tomato jus 18 *gf v*
- sweet tea joyce farms chicken: roasted red pepper & local chèvre whipped potatoes, cottle farms collard greens,  
tamarind lime velouté, grilled peaches 26 *gf*
- chesapeake lump crabcake: grilled watermelon, butterbean & texas pete succotash,  
watermelon rind mostarda, charred tomato & cilantro aioli  
one crabcake 18   two crabcakes 32
- grilled hand cut angus steaks\*: grilled saffron butter poached potatoes,  
braxton craven garlic broccolini, caramelized leek & fennel butter, cabernet reduction or sauce béarnaise *gf*  
12oz ny strip 36   13oz ribeye 38   8oz filet 40  
50 day dry aged 16oz angus ny strip 50

## LOCAL FARMERS & ARTISANS

Guglhupf Bakery, Durham  
Brookhaven Farms, Colfax  
Sunny Creek Farms, Tryon  
Locals Seafood, Raleigh  
Goodnight Brothers, Boone

East Branch Ginger, Pittsboro  
Joyce Farms, Winston-Salem  
Prodigal Farm, Rougemont  
Border Springs Farm, Patrick Springs  
Lyon Farms, Creedmoor

Eastern Carolina Organics, Durham  
Woodfruit, Durham  
Heritage Farms, Goldsboro  
Latta Farms, Hillsborough  
Anson Mills, Columbia

please, no cell phones

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

executive chef Jason Cunningham

