

FAIRVIEW

DINING ROOM

WEEKEND BRUNCH

a three-course indulgence

APPETIZER

granola fruit parfait ~ seasonal fruit ~ natural oatmeal ~ half grapefruit
mesclun salad ~ soup du jour ~ waduke shrimp, corn & bacon chowder

ENTRÉE

shrimp & grits: sweet potato stone ground grits, warm spring vegetable relish,
black lime butter broth 28 *gf*

grilled chicken spring salad: green chickpeas, shaved sweet onion, grilled red pepper,
verjus blanc apricot, tangerine poppy seed vinaigrette 25 *gf*

wild king salmon*: lemon broccolini, red beet mashed potatoes, pickled red onion jam,
pea & nettle beurre blanc 26

chesapeake lump crabcake: sherry potato & vegetable hash, smoked paprika lemon aioli
one crabcake 30 two crabcakes 38

malted belgian waffle: seasonal berries, whipped cream, vermont maple syrup;
applewood smoked bacon or country sausage links 26

cornflake challah french toast: gala apple & cinnamon compote, vermont maple syrup;
applewood smoked bacon or country sausage links 26

wild mushroom omelet: caramelized onion, gruyère; breakfast potatoes, fresh fruit or grits 26 *gf v*

smoked salmon: cream cheese, tomatoes, eggs, capers, diced red onion, toasted bagel 27

grilled angus beef tenderloin medallions*: two eggs your style, chive hollandaise;
breakfast potatoes, fresh fruit or grits 36 *gf*

goat lady eggs benedict*: goodnight brothers nc prosciutto, asparagus, tomato, local goat cheese,
honey wheat muffin, lowcountry hollandaise; breakfast potatoes, fresh fruit or grits 28

quiche of the day: breakfast potatoes, fresh fruit, grits or mesclun salad 26

DESSERT

treat yourself with a visit - or two! - to our sumptuous dessert table

LOCAL FARMERS & ARTISANS

Guglhupf Bakery, Durham
Eastern Carolina Organics, Durham
Firsthand Foods, Durham
Woodfruit, Durham
Prodigal Farm, Rougemont
Locals Seafood, Raleigh
East Branch Ginger, Pittsboro
Latta Farms, Hillsborough

Lyon Farms, Creedmoor
Brookhaven Farms, Colfax
Joyce Farms, Winston-Salem
Sunny Creek Farms, Tryon
Heritage Farms, Goldsboro
Border Springs Farm, Patrick Springs
Goodnight Brothers, Boone
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