

FAIRVIEW DINNER

APPETIZERS

SHRIMP COCKTAIL *dairy free, gluten free* \$19
remoulade, cocktail sauce, charred lemon

CRISPY BRUSSELS *dairy free, gluten free, vegan* \$16
butternut apple & raisin saute, saba, pumpkin seeds

CALAMARI \$16
malt vinegar aioli, fresh herbs, aleppo

PANCETTA POLPETTES \$15
sauce pomodoro, parmigiano reggiano, whipped ricotta

ARTISAN CHEESE BOARD *vegetarian* \$18
local cheese, fig jam, marcona almonds, apricots, crostini

ENTREES

BRAISED BEEF SHORT RIBS *gluten free* \$35
rosemary parmesan polenta, butternut squash agrodolce, baby carrot,
red wine reduction

QUATRE EPICES DUCK CONFIT \$34
confit of duck leg and thigh, shiitake farrotto,
sweet potato, swiss chard, hot honey

VEGETABLE CASSOULET *dairy free, gluten free, vegan* \$27
cannellini beans, winter squash, parsnip, carrot,
vegan creamed kale, crispy mushrooms

SEARED DIVER SCALLOPS* *gluten free* \$42
truffle risotto, baby beet, citrus fennel salad, pomegranate molasses

GRILLED SALMON* *gluten free* \$34
turnip puree, black garbanzo, leek & carrot saute, apricot mostarda

CHESAPEAKE CRABCAKE \$29
bacon wilted spinach, celeriac, pickled pepper,
stone ground mustard bechamel

SHRIMP & GRITS *gluten free* \$30
pimiento cheese coldwater creek grits,
braised collard greens, trinity gravy

POTATO GNOCCHI *vegetarian* \$27
roasted oyster mushroom, hazelnut, broccolini,
butternut squash, brown butter, parmigiano reggiano

20% service charge will apply 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 Troy Stauffer

SOUP & SALADS

BEET CARPACCIO *vegetarian* \$16
goat cheese mousse, arugula, sweet walnuts, 4 yr balsamic, citrus vinaigrette

SPINACH SALAD *gluten free* \$16
grilled fennel, candied bacon, feta, mandarins, dijon sherry vinaigrette
*add salmon** \$10

CLASSIC CAESAR \$15
parmigiano reggiano, spanish anchovy, focaccia crouton
add grilled chicken \$7

CHOPPED SALAD *gluten free* \$19
chicken, cheddar, bleu, egg, avocado, scallion, bacon, tomato, balsamic vinaigrette

ARTISAN SALAD *gluten free, vegetarian* \$16
spiced sweet potato, dried cherries, ricotta salata,
sunflower seeds, pomegranate vinaigrette
add shrimp \$10

BABY KALE SALAD *dairy free, gluten free, vegan* \$16
red cabbage, verjus golden raisin, carrot,
marcona almond, gravenstein apple vinaigrette

WADUKE CHOWDER \$10
shrimp, corn & bacon

FROM THE GRILL

served with choice of one side

8oz FILET MIGNON*
sauce bordelaise *gluten free* \$48

12oz NEW YORK STRIP STEAK*
horseradish soubise *gluten free* \$42

JOYCE FARMS CHICKEN BREAST
brandied currant chicken glaze *gluten free* \$26

BEYOND PUB BURGER *dairy free, vegan* \$19
pretzel roll, sweet onions, mushrooms, tomato jam

BULL DURHAM BURGER* house pickles \$19
additional toppings \$2 each
cheese, sauteed onions, bacon, sauteed mushrooms

A LA CARTE SIDES \$8

sauteed asparagus *gluten free, vegetarian*
chickpea, leek & carrot saute *gluten free, vegetarian*
rosemary and parmesan polenta *gluten free, vegetarian*
bacon wilted spinach with celeriac *gluten free*
shoestring french fries *dairy free, gluten free, vegetarian*
braised collard greens *gluten free, vegetarian*
pimiento cheese cold water creek grits *gluten free, vegetarian*
whipped yukon gold potatoes *gluten free, vegetarian*

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