

FAIRVIEW LUNCH

SMALL PLATES

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

WARM SPINACH & BACON DIP \$12
peppadews, flatbread crackers

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

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

SANDWICHES

choice of chips, fries, soup, salad or fruit

PASTRAMI MELT \$17
white cheddar, braised red cabbage, tobacco onion,
smoked chili aioli, pretzel roll
sub crispy cauliflower to make this sandwich vegetarian

CHICKEN PHILLY \$18
onions, peppers, mushrooms, mayo, provolone, hoagie roll

SHRIMP SALAD CROISSANT \$17
fresh tomato, butter lettuce, remoulade

TURKEY & BRIE \$17
bacon, cherry marmalade, petite greens, shaved onion,
wheatberry bread

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

BULL DURHAM BURGER* \$19
lettuce, tomato, onion, house pickles, brioche bun
additional toppings \$2 each
cheese, sauteed onions, bacon, sauteed mushrooms

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

enhance your favorite salad
grilled salmon* \$10 / grilled shrimp \$10 / grilled chicken \$7

ENTREES

SMOKED SALMON TOAST *dairy free* \$19
grilled artisan bread, cucumber, everything spice, avocado, sprouts, red onion marmalade

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

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

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

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

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

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