Fairview Tavern
est. 2006

Wednesday November 11 Veteran's Day Chef's Specials

Tacos y Tequila Thursdays!

Soup:
Chef Phil's Famous
New England Clam Chowder

Sweet Corn Ribs $8
With a side of chipotle ranch

Californiia Style Sushi Spring Rolls $10
Sushi rice stuffed with crab meat and avocado then wrapped in crispy rice paper, fried 'til golden

One Lb. Loaded Football Tots $11
Football shaped tater tots, topped with housemade cheese sauce, mixed cheese, bacon and scallions

Blackened Lacquered Scallops $12
Three jumbo sea scallops served over black bean corn salsa

Fire Grilled Lamb Chops $16
Over herbed basmati rice, with sautéed spinach, roasted red peppers, and a creamy dijon viniagrette

Bison Meatloaf $11
Served over country style home fries and smothered in mushrooms, candied onions, and red wine gravy

Dessert $8
Cheesecake, Pumpkin Cheesecake
Lemon Italian Cream Cake, or
Rachel's Pumpkin Roll Only $3 per slice!

all items subject to change*

Make Reservations Now for Thanksgiving Day Buffet, Thurs November 26

Scan to view the menu:

Breakfast Every Sunday 7am until Noon!

Featured Beers +



Crafted Artisan - Mead Warhammer- 16 oz pint $8

Apple Mead with Blueberry aged on Oak. Blueberry and apple with slight honey sweetness balanced by tart fruit and light oak and tannin. Blueberry and vanilla cream body and finish..
- 6% ABV

NORTH HIGH BREWING CO

North High - Carve Pumpkin Ale 16 oz pint - $7

A malt-forward pumpkin ale with pumpkin flavor and warming spice notes.
- 7.5% ABV

3 Floyds Brewing - Alpha Kaus 16 oz pint $8

Alpha King's festive cousin. A big American Christmas Porter brewed with English chocolate malt, Mexican sugar and, of course, tons of strange American hops.
-ABV 7.3%

Entertainment

Tonight
Trivia 7pm-9pm

Saturday
Cuyahoga Slim

Thursday 11/19
Jim & Eroc
Classic Rock Duo

Craft Beer Menu:

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