Fairview Tavern
est. 2006

Wednesday November 4 Chef's Specials

Tacos y Tequila Thursday!

Soup: Tuscan Bean & Sausage

Tempura Battered Shrimp $10
Served with Korean chili sauce

Pork Al Pastor Nachos $13
Seasoned pork tenderloin, layered in corn tortillas, with black bean corn salsa, housemade cheese sauce, grated Mexi-cheese, jalapenõs and diced tomato

Housemade Buttermilk Chicken Tenders $13
With fries

Breaded Lamb Lollipops $14
Breaded New Zealand lamb served over green herbed lentils. Topped with stawberry fig jam and crispy eggplant

Stuffed Cabbage $14
Beef and rice stuffed cabbage served over garlic mashed potatoes, topped with tomato gravy

Sausage & Sweet Potato Gnocchi $15
Sweet potato gnocchi tossed with local Italian sausage, fire roasted peppers and onions, with a brown butter sauce

Dessert $8
Cheesecake, Pumpkin Cheesecake or Lemon Italian Cream Cake

*****all items subject to change*****

Make Reservations Now for Thanksgiving Day Buffet, Thurs November 26

Scan to view the menu:

Google
Please leave a review scan here:

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

LEFT HAND BREWING Co

Left Hand - Peanut Butter Choc Stout 16 oz pint - $7

Rich milk chocolate and peanut butter come together in this decadent twist on their original Milk Stout—like a peanut butter cup you can drink, with a smooth, creamy mouthfeel and a lingering nutty, dry finish. A perfect pair to share. -6.2% ABV

HAMBURG BREWING CO

Hamburg Brewing - Pumpkin Hard Cider 16 oz pint $7

A semi-sweet hard cider pairing bright apple flavor with warm pumpkin spice for a fruit-forward taste of fall. Gluten-free. -ABV 6%

Entertainment

TONIGHT
Trivia
7pm-9pm

Thursday Sessions
Tony Shultz
8pm-10pm

Friday
The Leftovers

Craft Beer Menu:

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