

Starters

Fresh Kettle Cooked Pork Rinds \$5

Tossed in a dry rub of your choice (Cajun, Cajun Candy, Dry Ranch, Honey Garlic, Lemon Pepper, Mesquite, Six Pepper, Sriracha, and Tajin)

Pretzel Sticks \$10

Three freshly baked Bavarian Sticks with your choice of seasoning: Everything Bagel, Italian, or Kosher salt. Your choice of dipping sauce: cheese sauce, whole grain mustard, or marinara (no mixing of seasoning)

Tots Supreme \$10

Golden tater tots piled high with cheddar, mozzarella, crispy bacon and scallions, served with cool sour cream on the side

Arancini \$11

Sicilian street food featuring creamy risotto stuffed with basil and fresh mozzarella, breaded and lightly fried, served with marinara

Bacon-Wrapped Bourbon Bites \$12

Kielbasa wrapped in bacon and glazed with sweet bourbon molasses

Chicken Filled Steamed Momos \$12

Traditional Himalayan dumplings filled with chicken and vegetables, served with tangy ponzu sauce

Potato & Cheese Pierogies \$13

Three jumbo locally made pierogies, topped with caramelized onions and served with a side of sour cream and applesauce

Mini Beef Wellingtons \$14

Tenderloin tips and mushroom duxelle wrapped in puff pastry, baked until golden, and served atop mushroom cream

Buffalo Wings \$15

Ten jumbo wings, fried to crispy perfection and tossed in your choice of sauce

Boneless Wings \$11

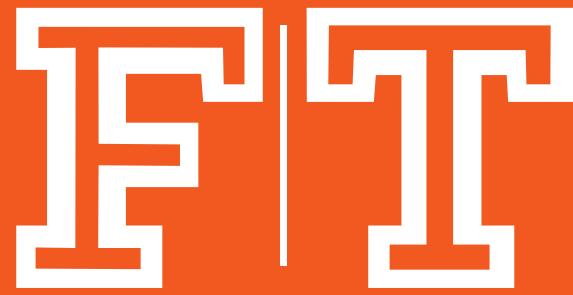
One pound, Tempura breaded all white chicken breast, fried until golden

Sauces: BBQ, Bourbon Molasses, Garlic Parmesan, Honey Chipotle, Hot, Hot BBQ, Marty's, Medium, Mild, Orange, Spicy Garlic, Sweet Thai-Chili, Teriyaki.

Dry Rubs: Cajun, Cajun Candy, Dry Ranch, Lemon Pepper, Mesquite, Six Pepper, and Tajin.

Bleu Cheese, Celery, or Ranch +\$1 each.

Checks will not be divided for parties consisting of eight or more guests.



Fairview Tavern

est. 2006

**Craft Beers
Fine Bourbons
Specialty Cocktails
Chef Driven Plates**



Harvest Chicken Salad



Arancini



Burgers + more

Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

Salads

Tavern House Salad \$10

Mixed greens with mozzarella, grape tomatoes, English cucumbers, red onions, and croutons

Caesar \$10

Romaine lettuce, shredded parmesan and garlic croutons tossed in a Caesar dressing

Harvest Chicken Salad \$14

Field greens topped with toasted walnuts, craisins, and crumbled blue cheese, finished with an all-natural grilled chicken breast and served with white balsamic raspberry vinaigrette.

Dressings

Balsamic Vinaigrette, Bleu Cheese, French, Honey Mustard, House-made Italian, Oil & Vinegar, Poppyseed, Ranch, Thousand Island

Chicken(crispy or grilled) +\$4, Shrimp +\$6, Salmon +\$7, Steak +\$7

Entrees

Udon Noodle Bowl \$12

Stir-fried Asian vegetables in your choice of sauce, served over udon noodles

Sauces: Bourbon Molasses, Orange, Sweet Thai Chili, or Teriyaki

Chicken +\$4, Shrimp +\$6, Salmon +\$7, Steak +\$7

Blackened Grouper \$17

Served over coconut-lime rice and topped with pineapple salsa

Surf & Turf Skillet \$18

Sautéed beef tenderloin tips and jumbo shrimp finished in a rich brown butter sauce with caramelized red onions and redskin potatoes

Smoked Brisket Mac-N-Cheese \$18

Al dente cavatappi noodles tossed in our house-made cheese sauce, topped with smoked BBQ beef brisket and freshly fried onion straws

Pizza

Build Your Own \$10

Sauces: Red Sauce, Garlic

Basil Pesto +\$1

Toppings +\$1

Banana Pepper, Feta, Fresh Tomato, Green Pepper, Jalapeño, Mushroom, Pineapple, Red Onion, Roasted Red Pepper

Premium Toppings +\$2

Artichoke Hearts, Bacon, Ham, Pepperoni, Sausage, Double Cheese

Cauliflower Crust +\$4



Northeast Ohio's Best Pizza!

Sandwiches & Such

Build-A-Burger \$13

Your choice of lettuce, tomato, onion, and pickle, with the option to substitute a chicken breast at no extra cost

Cheese +\$.50, Grilled Onions +\$.50, Mushrooms +\$.50, Bacon +\$2

Turkey Reuben \$13

Black Forest turkey with Swiss cheese and cole slaw, topped with Thousand Island dressing, served on marble rye

Feisty Chicken Gyro \$14

All-natural chicken breast with feisty feta, tzatziki, lettuce, tomato, and onion, served in a pita

Patty Melt \$14

Griddle-cooked and topped with American and swiss cheeses and caramelized onions, served on grilled marble rye

Deluxe Philly Cheesesteak \$15

Shaved sirloin or griddle-cooked chicken with mushrooms, onions, and green peppers, topped with bacon, house-made cheese sauce, and provolone on a garlic-buttered hoagie

Brisket Sandwich \$15

Hickory smoked brisket, tossed in house-made root beer BBQ, topped with caramelized onion and smoked Gouda, served on a brioche bun

Italian Beef Sandwich \$15

Slow-roasted, thin-sliced beef topped with giardiniera (spicy Italian marinated vegetables) and melted provolone, served on a toasted hoagie

Each comes with house-made kettle chips. Substitute fries, tater tots, onion rings, cole slaw, vegetable +\$3, roasted redskin potatoes +\$4, side salad +\$4

View Our
Craft Beer
Menu Scan:
UNTAPPD
DRINK SOCIALLY



Ask about our bourbons, cocktails, and specialty seasonal drinks.

Indulge in our signature pizza, crafted from a cherished Valore recipe and baked to perfection in our trusted 75-year old classic pizza oven. Each slice boasts a crisp golden crust, with flavors that have been perfected through generations. Specialty made and bursting with flavor, this is pizza done right!

Margherita Pizza \$13

Basil pesto and red sauce, fresh mozzarella, sliced tomato, topped with fresh basil

Mediterranean Veggie \$13

Roasted red peppers, banana peppers, artichoke, red onions, olives with red sauce, feta and mozzarella

Texas BBQ Pizza \$16

Grilled chicken, jalapeño, cheddar cheese, green pepper, and bacon, all topped with crispy onion

Nashville Hot Honey Chicken \$16

Garlic butter, mozzarella and cheddar cheese, bacon and red onion, topped with grilled chicken, drizzled with house-made Hot Honey

Smokehouse Brisket Pizza \$18

Hickory-smoked brisket with bacon, smoked Gouda and cheddar cheeses, caramelized onions, and a bourbon-molasses glaze

E-mail Blast
Scan Here:



Vist Our Site
Scan Here:



Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses