

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 seasonings.)

Garlic Cheese Curds \$10

Served with a side of pesto mayo

Arancini \$11

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

Scallop and Pineapple Skewers \$13

Three jumbo sea scallops skewered with fresh pineapple, topped with a pineapple glaze, and served over housemade jicama slaw

Lobster Rolls \$13

Three mini hoagie buns filled with creamy lobster salad, lettuce, tomato, and avocado ranch

Potato & Cheese Pierogies \$13

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

Chicken Caprese Nachos \$14

Toasted pita wedges topped with tomato, fresh mozzarella, mozzarella fondue, balsamic reduction, and fresh basil

Buffalo Wings \$15

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

Boneless Wings \$11

One pound of 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.

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Fairview Tavern

est. 2006

Craft Beers
Fine Bourbons
Specialty Cocktails
Chef Driven Plates



Mandarin Orange Sunshine Salad



Arancini



Margherita *Pizza*

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 Caesar dressing

Mandarin Orange

Sunshine Salad \$12

Fresh mixed greens topped with mandarin orange slices, almonds, Craisins, goat cheese and red onions, served with housemade citrus vinaigrette

Grilled Romaine Chicken Salad \$15

A whole head of romaine lettuce, lightly charred and topped with all natural chicken breast, bacon, Parmesan, and tomatoes. Drizzled with Parmesan peppercorn dressing

Dressings

Balsamic Vinaigrette, Bleu Cheese, French, Honey Mustard, Housemade Italian, Oil & Vinegar, Poppyseed, Ranch, and 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

Mediterranean Power Bowl \$16

Grilled all natural chicken breast served over rice with cucumber, feta, tomato, chickpeas, and olives, topped with lemon yogurt

Blackened Grouper \$17

Served over coconut-lime rice and topped with pineapple salsa

Smoked Brisket Mac-N-Cheese \$18

Al dente cavatappi noodles tossed in our housemade cheese sauce. Topped with smoked BBQ beef brisket and freshly fried onion straws

Pizza

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!

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, Mushroom, Pepperoni, Sausage, Double Cheese

Cauliflower Crust +\$4

Margherita Pizza \$13

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

Teriyaki Chicken \$15

Teriyaki sauce, chicken breast, mozzarella, provolone, pineapple, kimchi, and fresh cilantro

Italian Stallion \$16

Salami, pepperoni, capicola, ham, banana peppers, red onion, and ricotta on red sauce with mozzarella and provolone

Sandwiches & Such

Build-A-Burger or Chicken Sandwich \$13

Served with your choice of lettuce, tomato, onion, and pickle. Substitute a chicken breast at no additional charge
Cheese +\$.50, Grilled Onions +\$.50, Mushrooms +\$.50, Bacon +\$2

Feisty Chicken Gyro \$14

All-natural chicken breast topped with feisty feta, tzatziki, lettuce, tomato, and onion. Served in a warm 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, housemade cheese sauce, and provolone on a garlic-buttered hoagie

Brisket Sandwich \$15

Hickory smoked brisket tossed in housemade root beer BBQ sauce, topped with caramelized onions 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

Elk Burger \$15

With lettuce, tomato, onion, pickle. Served with fries (Black-n-Bleu +\$1)

A lean, low-calorie, nutrient-dense red meat packed with high-quality protein and bold, robust flavor

Avocado Turkey Club \$15

Fresh Black Forest turkey breast with Swiss cheese, lettuce, tomato, bacon, sriracha aioli, and avocado. Served on whole grain toast

Grilled Chicken Focaccia \$15

All natural grilled chicken breast with lettuce, tomato, roasted red pepper, and whipped pesto ricotta. Served on herbed focaccia

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

Nashville Hot Honey Chicken \$16

Garlic butter, mozzarella and cheddar cheeses, bacon, and red onion, grilled chicken and drizzled with housemade hot honey

Fun Guy \$16

Marinara topped with mozzarella and provolone, roasted mushrooms, bleu cheese, and onion. Finished with truffle balsamic reduction

**View Our
Craft Beer
Menu Scan:**



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

**E-mail Blast
Scan Here:**



**Vist Our Site
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