



Fairview Tavern
est. 2006

Friday, April 17 Specials

Soup: Chili

Tacos y Tequila
Thursdays!

Blue Plate Lunch Specials \$10

(11am-4pm dine-in only)

Chicken Fajita

Chicken breast with peppers & onions tossed in fajita sauce. Served with flour tortillas & rice

Chipped Beef

Shredded top round and mushrooms in a rich cream sauce served on Texas toast

Tuna Salad Croissant

Creamy tuna salad with lettuce, tomato, and provolone served with housemade kettle chips (with a side salad and soft drink)

Perch Sandwich \$12

With house-made kettle chips.

Perch Dinner

3 pieces \$14 · 4 pieces \$17
(with fries & slaw)

Perch & Pierogies \$19

Two pieces of perch, two pierogies, grilled onions, fries and slaw

Flights Available!
4 five oz.
Pours
\$15.00
(from our taps)

Featured Beers



Brasserie d'Achouffe
La Chouffe - 16 oz pint - \$8

A golden Belgian ale with light hops, coriander, and fruity notes, said to give Fairyland's gnomes their zest for life. Legend says they eventually shared their once-secret recipe with humans, sealing a lasting friendship- 8% ABV



Tired Hands - Milkshake IPA
16 oz pint - \$8

Limoncello Milkshake IPA—a funky collab with Omnipollo—is a creamy, oat-packed IPA hopped with Citra & Mosaic, loaded with Madagascar vanilla and bold lemon puree, delivering lemondrop candy, vanilla custard, and classic limoncello vibes. - 7.2% ABV



Grimm - Wavetable
India Pale Ale, 16 oz pint - \$9

A Northeast-style IPA, label by Lauren Grimm. Boasting a full spectrum hop aromas and layered flavors of mango, guava, cannabis, and citrus; a blend of intense and punchy hops, spotlighting Strata, Mosaic, and Citra. This beer is optimized for juicy hop satisfaction and refreshing drinkability at the same time - 6.7% ABV

Nacho Cheese Bites \$9

With salsa and sour cream

Breaded Portabello Mushrooms \$9

With ranch

Quesadilla \$11

With pico de gallo, guac, sour cream
Add chicken +\$3

Popcorn Buffalo Shrimp Basket \$12

With fries, ranch or bleu cheese

California Chicken Melt \$14

Grilled chicken, swiss, bacon, avocado, tomato, onion, garlic mayo. With housemade kettle chips

Sicilian Calzone \$15

Basil pesto, sausage, salami, roasted red peppers, banana peppers, garlic, ricotta, mozzarella and provolone cheeses, kalamata olives. Served with a side of spicy marinara (No substitutes/exceptions)

Citrus Marinated Pork Steak \$15

With potato salad

Dessert \$8

Cheesecake,
Bread Bites w/Housemade Vanilla Custard,
Dolce Lecce Filled Churros

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

Entertainment

TONIGHT!

Mike Binder &
Priscilla
(Acoustic Trio)

Tomorrow

Bosco
Jigs
(Grateful Dead)

Ask about our
Bourbons!

Craft Beer
Menu:

UNTAPPD
DRINK SOCIALLY



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