



# THE FAIRVIEW INN

## DINNER

### STARTERS

CLAM , CORN & BACON CHOWDER | CLAMS . CORN . BACON | 10

BURRATA & HEIRLOOM TOMATOES | BASIL VINAIGRETTE . BALSAMIC GLAZE | 11

CAESAR SALAD | ROMAINE HEARTS . SHAVED PARMESAN . CROUTONS . ANCHOVY CRUMBLE | 11

GARDEN SALAD | BABY HEIRLOOMS . HONEY SHERRY VINAIGRETTE | 9

ROASTED GOLDEN BEET SALAD | ARUGULA . GOAT CHEESE . ROASTED WALNUTS . WHITE BALSAMIC | 11  
(ADD: CHICKEN | 6 | SALMON | 12 | SHRIMP | 8 | STEAK | 10)

PEPPER CRUSTED BEEF CARPACCIO | ARUGULA . PARMESAN . FRIED CAPERS . TRUFFLE OIL | 11

CRAB CAKES WITH AVOCADO MOUSSE | 13

SHRIMP COCKTAIL | 8

COCONUT SHRIMP | THAI PINEAPPLE DIPPING SAUCE | 13

TRUFFLE FRIES | PARMESAN . CHIVES | 7

CHARCUTERIE | AMERICAN MADE CURED MEATS . ARTISAN CHEESES . PRESERVES | 18

### FRIED DISHES

BEER BATTERED FISH & CHIPS | MALT VINEGAR AIOLI . COLE SLAW . FRIES | 15

CRISPY FRIED CALAMARI | PEPPERONCINI . FRIES | 15

IPSWICH WHOLE BELLY CLAMS | TARTARE SAUCE . FRIES | 18  
(ADD: SIDE SALAD | 6)

### MAIN DISHES

FETTUCCHINE BOLOGNESE | 23

LINGUINE & CLAMS | 22

GARDEN VEGETABLE RISOTTO | BARLEY & FARRO . ROASTED SHALLOTS . KALE . BROCCOLINI | 17

HADDOCK FRANCAISE | LEMON THYME BURRE BLANC . VEGETABLE GRAIN RISOTTO | 20

STEAMED MUSSELS | TOMATO AND CHORIZO BROTH | 16

GRILLED SALMON | FORBIDDEN RICE . MANGO SALSA . SOY GINGER GLAZE | 18

STATLER CHICKEN MARSALA | CREMINI MUSHROOMS . SWEET POTATO PUREE . SAUTÉED KALE | 19

TOP SIRLOIN STEAK | ROSEMARY BALSAMIC GLAZE . ROASTED POTATOES . BROCCOLINI | 22

*\* an 18% gratuity may be added to parties of 5 or more*

*Before placing your order, please inform your server if a person in your party has a food allergy*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.*