

# Fairview Dining Room

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3001 Cameron Blvd Washington Duke Inn & Golf Club 27705-1059 · +19194936699 · Updated: Jan 14, 2026

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## APPETIZERS 5

### Shrimp Cocktail

\$19.00

remoulade, cocktail sauce, charred lemon

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### Crispy Brussels

\$16.00

butternut apple & raisin sauté, saba, pumpkin seeds

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### Calamari

\$16.00

malt vinegar aioli, fresh herbs, aleppo

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### Pancetta Polpettes

\$15.00

sauce pomodoro, parmigiano reggiano, whipped ricotta

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### Artisan Cheese Board

\$18.00

local cheese, fig jam, marcona almonds, apricots, crostini

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## ENTRÉES 8

### Braised Beef Short Ribs

\$35.00

rosemary parmesan polenta, butternut squash agrodolce, baby carrot, red wine reduction

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### Quatre Épices Duck Confit

\$34.00

confit of duck leg and thigh, shiitake farrotto, sweet potato, swiss chard, hot honey

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### Vegetable Cassoulet

\$27.00

cannellini beans, winter squash, parsnip, carrot, vegan creamed kale, crispy mushrooms

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### Seared Diver Scallops\*

\$42.00

truffle risotto, baby beet, citrus fennel salad, pomegranate molasses

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### Grilled Salmon\*

\$34.00

turnip purée, black garbanzo, leek & carrot sauté, apricot mostarda

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### Chesapeake Crabcake

\$29.00

bacon wilted spinach, celeriac, pickled pepper, stone ground mustard béchamel

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### Shrimp & Grits

\$30.00

pimiento cheese coldwater creek grits, braised collard greens, trinity gravy

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### Potato Gnocchi

\$27.00

roasted oyster mushroom, hazelnut, broccolini, butternut squash, brown butter, parmigiano reggiano

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## SOUP & SALADS 7

**Beet Carpaccio****\$16.00**

goat cheese mousse, arugula, sweet walnuts, 4 yr balsamic, citrus vinaigrette

**Spinach Salad****AVAILABLE OPTIONS**

grilled fennel, candied bacon, feta, mandarins, dijon sherry vinaigrette

\$16.00

Add Salmon\*: \$10.00

**Classic Caesar****AVAILABLE OPTIONS**

parmigiano reggiano, spanish anchovy, focaccia crouton

\$15.00

Add Grilled Chicken: \$7.00

**Chopped Salad****\$19.00**

chicken, cheddar, bleu, egg, avocado, scallion, bacon, tomato, balsamic vinaigrette

**Artisan Salad****AVAILABLE OPTIONS**

spiced sweet potato, dried cherries, ricotta salata, sunflower seeds, pomegranate vinaigrette

\$16.00

Add Shrimp: \$10.00

**Baby Kale Salad****\$16.00**

red cabbage, verjus golden raisin, carrot, marcona almond, gravenstein apple vinaigrette

**Waduke Chowder****\$10.00**

shrimp, corn &amp; bacon

**FROM THE GRILL** 5**8oz Filet Mignon\*****\$48.00**

sauce bordelaise

**12oz New York Strip Steak\*****\$42.00**

horseradish soubise

**Joyce Farms Chicken Breast****\$26.00**

brandied currant chicken glacé

**Beyond Pub Burger****\$19.00**

pretzel roll, sweet onions, mushrooms, tomato jam

**Bull Durham Burger\*****AVAILABLE OPTIONS**

House pickles. Additional toppings: cheese, sautéed onions, bacon, sautéed mushrooms

\$19.00

Additional Toppings (Each): \$2.00

**À LA CARTE SIDES** 8**Sautéed Asparagus****Chickpea, Leek & Carrot Sauté****Rosemary and Parmesan Polenta****Bacon Wilted Spinach with Celeriac**

## Shoestring French Fries

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## Braised Collard Greens

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## Pimiento Cheese Cold Water Creek Grits

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## Whipped Yukon Gold Potatoes

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## SMALL PLATES 6

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### Shrimp Cocktail \$19.00

remoulade, cocktail sauce, charred lemon

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### Crispy Brussels \$16.00

butternut apple & raisin sauté, saba, pumpkin seeds

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### Calamari \$16.00

malt vinegar aioli, fresh herbs, aleppo

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### Warm Spinach & Bacon Dip \$12.00

peppadews, flatbread crackers

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### Pancetta Polpettes \$15.00

sauce pomodoro, parmigiano reggiano, whipped ricotta

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### Artisan Cheese Board \$18.00

local cheese, fig jam, marcona almonds, apricots, crostini

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## SANDWICHES 6

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### Pastrami Melt \$17.00

White cheddar, braised red cabbage, tobacco onion, smoked chili aioli, pretzel roll. Sub crispy cauliflower to make this sandwich vegetarian

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### Chicken Philly \$18.00

onions, peppers, mushrooms, mayo, provolone, hoagie roll

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### Shrimp Salad Croissant \$17.00

fresh tomato, butter lettuce, remoulade

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### Turkey & Brie \$17.00

bacon, cherry marmalade, petite greens, shaved onion, wheatberry bread

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### Beyond Pub Burger \$19.00

pretzel roll, sweet onions, mushrooms, tomato jam

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### Bull Durham Burger\* \$19.00

lettuce, tomato, onion, house pickles, brioche bun

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## ENHANCE YOUR FAVORITE SALAD 3

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### Grilled Salmon\* \$10.00

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**Grilled Shrimp** **\$10.00**

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**Grilled Chicken** **\$7.00**

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**COOL** 10

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**Smoked Salmon Toast** **\$19.00**

grilled artisan bread, cucumber, everything spice, avocado, sprouts, red onion marmalade

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**Dragonfruit Smoothie Bowl** **\$11.00**

coconut, pumpkin seed granola, pineapple

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**Loaded Overnight Oats** **\$10.00**

apricot chutney, coconut milk, raspberry, pistachio & cocoa nib crumble

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**Vanilla Yogurt Parfait** **\$10.00**

anjou pear, cranberry, maple drizzle, candied pecan

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**Streusel Muffin** **\$5.00**

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**Fresh Cut Fruit & Berries** **AVAILABLE OPTIONS**

Bowl: \$10.00

Cup: \$7.00

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**Cup of Yogurt** **\$3.00**

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**Two Chilled Hard Boiled Eggs** **\$3.00**

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**Bagel & Cream Cheese** **\$4.00**

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**Cup of Grits** **\$4.00**

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**HOT** 8

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**Shakshuka\*** **AVAILABLE OPTIONS**

feta, sautéed spinach, avocado, fried eggs

\$15.00

Add Bacon: \$4.00

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**Farmer's Market Omelet** **\$17.00**

nc oyster mushroom, leek, kale, calavander, bacon, smashed fingerlings & toast

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**Cornflake Challah French Toast** **\$14.00**

warm maple syrup, turkey sausage

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**Blue Devil Breakfast\*** **\$17.00**

two eggs with toast; grits or smashed fingerlings; pork bacon or turkey sausage

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**Belgian Waffle or Buttermilk Pancakes** **\$14.00**

maple syrup, whipped cream, berries, turkey sausage or bacon

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**Natural Oatmeal** **\$10.00**

brown sugar, raisins or dried cranberries

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## Pretzel Breakfast Sandwich

### AVAILABLE OPTIONS

Egg, White Cheddar, Applewood Bacon: \$8.00

Egg, White Cheddar, Turkey Sausage: \$8.00

Egg, White Cheddar (Vegetarian): \$6.00

## Vista Breakfast Buffet

**\$20.00**

Includes coffee & juice. Buffet available 6:30am-11am M-F, 6:30am-12pm S-S

## BEVERAGES 10

Coffee	\$4.00
Iced Coffee	\$4.00
Espresso	\$3.50
Cappuccino	\$5.00
French Press	\$7.00
Hot Tea	\$4.00
Café Latté	\$5.00
Café Mocha	\$5.00
Chai	\$4.00
Orange, Grapefruit, Tomato, Pineapple, Cranberry, Apple	\$4.00

## À LA CARTE 8

Apple Beignets	\$8.00
crème anglaise, caramel	
Weekly Pop Tart	\$8.00
Sweet Potato Fries	\$8.00
dusted with spiced maple sugar	
Smashed Fingerlings	\$8.00
roasted garlic, peppers & onions, fresh herbs	
Vanilla Yogurt Parfait	\$10.00
anjou pear, cranberry, maple drizzle, candied pecan	
Pork Bacon or Turkey Sausage	\$6.00
Morningstar Breakfast Sausage	\$6.00
Fresh Cut Fruit & Berries	

### AVAILABLE OPTIONS

Cup: \$10.00

Bowl: \$7.00

## SWEETS & SUCH 8

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### Blood Orange Cheesecake

orange custard, graham crust, orange sauce

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### Sticky Toffee Pudding

pear compote, caramel sauce, cardamom crunch, crème fraîche ice cream

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### Chocolate Raspberry Mousse Parfait

cocoa nib streusel, raspberry & chocolate mousse

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### Vanilla Bean Crème Brûlée

vanilla bean sable cookie, berries

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### Molten Cake

espresso ice cream, mocha sauce

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### Gianduja Chocolate Tart

passionfruit gel, candied hazelnut, mango-passionfruit sorbet

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### Waduke Ice Cream & Sorbet

shortbread cookie, berries

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### Artisan Cheese Board

**\$18.00**

local cheese, fig jam, marcona almonds, apricots, crostini

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## COFFEE 9

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### French Press Coffee

**\$7.00**

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### Chai

**\$4.00**

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### Coffee

**\$4.00**

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### Iced Coffee

**\$5.00**

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### Espresso

**\$3.50**

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### Cappuccino

**\$5.00**

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### Hot Tea

**\$4.00**

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### Café Latté

**\$5.00**

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### Café Mocha

**\$5.00**

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## COGNAC & BRANDY 7

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### Courvoisier VSOP

**\$14.00**

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### Rémy Martin VSOP

**\$15.00**

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### Hennessey VSOP

**\$17.00**

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<b>Courvoisier XO</b>	<b>\$38.00</b>
<b>Rémy Martin XO</b>	<b>\$45.00</b>
<b>Hennessey XO</b>	<b>\$45.00</b>
<b>Rémy Martin Louis XIII</b>	<b>\$400.00</b>

## **PORT & MADEIRA** 6

<b>Taylor Fladgate '40 Year Tawny'</b>	<b>\$55.00</b>
<b>2011 Croft Porto</b>	<b>\$27.00</b>
<b>Taylor Fladgate '20 Year Tawny'</b>	<b>\$15.00</b>
<b>1996 Broadbent 'Colheita' Madeira</b>	<b>\$13.00</b>
<b>Taylor Fladgate '10 Year Tawny'</b>	<b>\$12.00</b>
<b>2015 LBV Graham's</b>	<b>\$11.00</b>

## **SHERRY** 5

<b>Lustau 'San Emilio' Pedro Ximénez</b>	<b>\$8.00</b>
<b>East India 'Solera' Rare Cream</b>	<b>\$7.50</b>
<b>Harvey's Bristol Cream</b>	<b>\$6.00</b>
<b>Bodegas Dios Baco Oloroso</b>	<b>\$5.50</b>
<b>Lustau 'Jarana' Light Fino</b>	<b>\$5.00</b>

## **DESSERT WINE** 7

<b>Massolino Moscato d'Asti</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$5.00
	Btl: \$30.00
<b>Emotions de la Tour Blanche Sauternes</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$8.00
	Btl: \$96.00
<b>Badia a Coltibuono Vin Santo</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.00
	Btl: \$78.00
<b>Far Niente 'Dolce'</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$18.00
	Btl: \$112.00
<b>M. Chapoutier 'Banyuls'</b>	<b>\$50.00</b>

**Inniskillin Ice Wine Vidal**

**\$105.00**

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**Royal Tokaji Tokaji-Aszú '5 Puttonyos'**

**\$120.00**