



FARE

Dinner

Smalls

Octopus roasted fingerlings, red onion, tomato, olives, arugula, fava spread (GF) (DF)	22
Crispy Tuna Roll avocado, pickled ginger, tamari vinaigrette	14
Crispy Calamari served with marinara	14
Oysters on the Half Shell daily selection	15
Tuna Tartare crushed avocado & cucumber, tamari marinade, topped with lime- sour cream (GF)	14
Pikilia of Spreads melitzanosalata, tirokafteri, tzatziki, hummus, dolmades, served with pita	15
Fare Chips fried zucchini and eggplant chips with tzatziki (V)	15
Hand Cut House Fries	8
Hand Cut Truffle Fries truffle oil, parmesan cheese, chipotle aioli	11

Flatbreads

Farmhouse bacon, monterrey jack, Granny Smith apple, topped with grade A maple syrup	13
Mushroom tzatziki, spinach, black truffle vinaigrette, parmesan	13
Mediterranean spinach, artichoke, olives, roasted peppers, feta, pickled onion, balsamic reduction	13

Salads

Watermelon arugula, pickled red onion, crumbled feta, roasted cashew, ginger-lime dressing, balsamic reduction (V)	15
Fare Mixed Greens house salad, pepitas, carrots, raisins, miso dressing (V+)	10
Caesar brioche croutons, parmesan tuile (V)	10
Beet marinated red beets, arugula, almonds, pickled onion, truffled goat cheese spread, grapefruit (V)	12
Greek tomato, cucumber, feta, kalamata olives, red onion, pepperoncini peppers (V)	12

Mains

Salmon red wine bordelaise, and choice of two sides	26
Avocado Crab Cakes topped with sweet chili sauce, and choice of two sides (DF)	33
<i>* Award Winning Taste of Fairmount Best Entrée 2019 *</i>	
Chicken Breast topped with bordelaise sauce, and choice of two sides	24
Flank Steak topped with chimichurri, and choice of two sides (DF, GF)	26
Seafood Pasta linguini, shrimp, crab, scallops, calamari, clams, white wine sauce	33
Mussels and Clams crabmeat, cured meat, onion, cherry tomatoes, white wine, grilled bread	25
Cheese Burger 10 oz., challah bun, cheddar, mushrooms, pastrami, lettuce, tomato, onion, fries	19
Fish Tacos topped with citrus slaw, salsa verde, chipotle mayo, and choice of two sides (GF)	22
Vegetarian Ravioli white bean basil ravioli, roasted cashew, tomato spinach pesto (V+)	24
Breaded Shrimp 10 fried shrimp, fries, cocktail sauce	21
Chicken Souvlaki 3 grilled skewers, fries, pita, tzatziki	26

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Whole Fish

Branzino	Greek sea bass (lavraki), ladolemono, capers, and choice of two sides (DF, GF)	34
Tsipoura	Greek dorade, ladolemono, capers, and choice of two sides (DF, GF)	34

Sides

Spinach	sautéed with garlic (V+)	6
Asparagus	a la plancha (V+)	7
Red Beets	balsamic vinegar, fresh garlic, olive oil (V+)	6
Oven Roasted Potatoes	cooked with oregano, Dijon mustard (V+)	6
Brown Rice	(V+)	4
Corn	with butter (V)	4

KIDS MENU

Chicken Fingers w/fries	10
2 Sliders w/fries	10
Mac n Cheese	6
Buttered Pasta	6
Flatbread Pizza	5

The Fare Family would like to thank all the Friends of Fare, in particular the local Fairmount Community, for the overwhelming support and generosity given over the past several months during these difficult times.

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We would like to welcome you back to Fare. We would not be here now without you! We hope you enjoy your experience and our service!

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FARE

Cocktails

FARE Classics

Really Dirty Martini Stateside Vodka or Bombay Gin, seasoned olive juice	13
Really Clean Martini Smirnoff Citron, white grape juice, strawberry garnish	12
Water of Life house infused pineapple rum, basil, coconut water, fresh lime	12
Farmer's Tonic house infused cucumber gin, fresh lime, cracked pepper, sparkling water	12
Butcher's Old Fashioned house infused bacon bourbon, maple syrup, bitters, orange, cherry	14
Sazerac Jim Beam Rye, brandy, bitter	14
<i>Try it with award winning Whistlepig Rye</i>	19
Fare Fig Mule Figenza (mediterranean fig vodka), lime, ginger beer (copper mug)	13

Featured Drinks

Backyard Tire Swing pinot grigio, basil infused vermouth, orange liquor, sparkling wine, lemon syrup, strawberries	14
Flower Girl rose, Stateside Vodka, hibiscus tea, simple syrup, sparkling wine, raspberries, mint	14
Pink Moon Malibu Watermelon Rum, watermelon liqueur, mint, lime, simple syrup, club soda, watermelon	14
Needle in the Hay Espolon Blanco, Aperol, rosemary syrup, sweet and sour mix, agave syrup, orange juice, blood orange	14
Satellite Bluecoat Gin, orgeat syrup, pineapple juice, lemon juice, Luxardo cherry liqueur	14

(GF)=gluten free, (L)=local, (O)=organic

Gluten Free, Ciders, Seltzers

Jack's Hard Cider, PA (L)	12oz 6
Virtue Cider Rose, MI	12oz 6.5
Blake's Beard Bender Dry Hard Cider, MI (GF)	12oz 6.5
Bud Light Seltzer,(mango-black cherry)MO (GF)	12oz 6.5
Cacti Agave Spiked Seltzer (pineapple-lime-strawberry) MO (GF)	12oz 6
White Claw Spiked Seltzer (tangerine-lemon-watermelon-mango) (ruby grapefruit-raspberry-lime-black cherry) Bucket of 4 20	12oz 6

Light Beers, Lagers, Pilsners

Slyfox Pikeland Pilsner, PA (L)	12oz 6
Stella Artois, Belgium	12 oz 6
Corona, Mexico	12 oz 6
Mythos Pilsner, Greece	11.2oz 7
Fix Greek Lager, Greece	11.2oz 7
Krombacher Pils, Germany	16.9oz 8
Troegs Sunshine Pilsner, PA	12oz 6
Medalla Light, PR	12oz 5

Porters and Stouts

Guinness Stout, Ireland	14.9oz 8
Lancaster Double Chocolate Milk Stout, PA (L)	12oz 6
Murphy's Stout, Ireland	14.9oz 8
Great Lakes Edmund Fitzgerald Porter, OH	12oz 6.5

Belgian Style

Palm Amber Ale, Belgium	12oz 6
Chimay White, Belgium	11.2oz 9
Chimay Red, Belgium	11.2oz 10
Victory Golden Monkey Tripel, PA (L)	12oz 6
Victory Sour Monkey, PA (L)	12oz 7

Pale Ales and IPAs

Sierra Nevada Pale Ale, CA	12oz 6
Stone IPA, CA	12oz 6.5
Dogfish Head 90 Minute IPA, DE (L)	12oz 7.5
Deschutes Fresh Squeezed IPA, OR	12oz 7
Omission IPA, OR (GF)	12oz 7
Victory Cloud Walker IPA, PA (L)	12oz 7
Yards IPA, PA (L)	12oz 6
Yards Philthy Unfiltered Hazy IPA, PA (L)	12oz 6.5

Wheat Beer

Abita Purple Haze, Raspberry Wheat, LA	12oz 6
Franziskaner Weissbier, Germany	16.9oz 9
Allagash White, ME	12oz 6.5
Hoegaarden Witbier, Belgium	11.2oz 6
Blue Moon Belgian White, CO	12oz 6

FARE

Wine

Wines by the Glass

White

Alto Vento, Pinot Grigio, Italy, 2018 **11/44**
Condes de Albarei Albarino, Spain, 2018 **12/48**
Sebastiani, Chardonnay, California, 2016 **13/52**
Jovly Vouvray Chenin Blanc, France, 2017 **11/44**
Domaine Des Quatre Routes, Muscadet, France, 2018 **12/48**
Ranga Ranga Sauvignon Blanc, New Zealand, 2018 **12/48**
Notios, White Blend, Greece 2018 **14/56**
Louis Guntrum Royal Blue, Riesling, Germany **11/44**

Sparkling Wines

Marquis de la Tour, Brut, France **12/48**
Acinum, Prosecco, Italy **12/48**

Red

Borsao, Garnacha, Spain, 2017 **11/44**
Kenwood, Zinfandel, California, 2015 **11/44**
Sean Minor, Pinot Noir, California, 2018 **13/52**
Campellares, Tempranillo, Rioja, Spain, 2017 **12/48**
Liberty School, Cabernet Sauvignon, California, 2017 **13/52**
High Note, Malbec, Argentina, 2017 **12/48**
Notios, Agiorgitiko and Syrah, Greece, 2018 **14/56**

Roses

Colombo Cape Bleue Rose, Syrah Blend, France 2018 **13/52**
Gaia 14-18hr, Agiorgitiko Rose, Greece, 2018 **14/56**
Conde de Subirats Cava Rose, Spain **12/48**

Wine by the Bottle

White

Atlantis, Assyrtiko Blend, Greece, 2018 **68**
Citrus notes, smooth acidity, good body
Thema, Assyrtiko Blend, Greece, 2018 **70**
Crisp acidity and minerality
Ostatu, Rioja Blanco, Spain, 2017 **54**
Bright lemon and mineral aromas with lush fruit
Trimbach, Pinot Blanc, France, 2015 **70**
Smooth, rich, white flower and apricot notes
St Supery, Sauvignon Blanc, California, 2018 **56**
Pink grapefruit and lime flavors
Hubert Brochard Sancerre, Sauvignon Blanc, France, 2017 **54**
Crisp citrus fruit, ripe apple
Cross Barn, Chardonnay, Sonoma Coast 2017 **60**
Stone Fruits, lemon zest, juicy hints of gala apple, nectarine and apricot with a mineral finish
Chalk Hill Estate Chardonnay 2017 **66**
Rich, creamy, notes of orange blossoms, peaches, and toasted almonds

Red

- The Four Graces Pinot Noir, Willamette, Oregon, 2017 **62**
Red raspberries, strawberries, hint of cocoa, earthy, silky smooth tannins
- Ricossa Barbera D'asti Superior, Piedmont, Italy, 2016 **52**
Dry, medium bodied, smooth tannins with lively acidity
- Felino, Malbec, Argentina, 2017 **64**
Fresh black fruits and prunes
- Beronia, Rioja, Spain, 2016 **64**
Smooth, round wine with subtle vanilla aromas
- Saint Esprit, Cotes du Rhone, France, 2017 **60**
Medium bodied, soft tannins, plum, and a little baking spices and smoke
- San Felice, Chianti, Italy, 2016 **62**
Bouquet of sweet and sour cherries, saddle leather, herbs and spice, light, fruity and fresh
- Vina Robles, Red Blend, California, 2017 **48**
Dark stone fruit, soft tannins
- Heritage, Cabernet Sauvignon, Washington, 2017 **54**
Mixed berry pie flavors with traces of sweet vanilla
- Quivira Vineyards Zinfandel, Sonoma, 2016 **62**
Blackberries, raspberries, pie cherries, plush tannins
- Bruni Poggio d'Elsa Rosso, Cabernet Sauvignon and Sangiovese, Italy, 2018 **60**
Fruity nose of cranberries with hints of vanilla and spices
- Chateau du Pin, Bordeaux Blend, France, 2015 **52**
Black fruits with mild tannins
- Mongrana Toscana, Sangiovese Blend, Italy, 2015 **100**
Fresh and clean wine with dried cherry and citrus fruit
- Chappellet, Bordeaux Blend, California, 2017 **108**
Lush, layered flavors of ripe plum, vanilla, roasted coffee

FARE

Happy Hour

Monday-Friday 4:30-7pm

Cocktails

7.5

Mango Paloma

Tequila, triple sec, mango juice, grapefruit juice, club soda

Farmer's Tonic

House infused Cucumber Gin, fresh lime, cracked pepper, sparkling water

Forbidden Romance

Vodka, St. Germaine, lime, sparkling wine

Fare Colada

Rum, coconut water, fresh lime, pineapple juice

Fairmount Sunset

Vodka, guava, lime, club soda

Select Bottled Beer

4.5

Bud Light Black Cherry or Mango Seltzer

Abita Purple Haze	Stella Artois
Murphy's Stout	Palm Amber Ale
Sierra Nevada	Omission IPA

Bar Bites

Farmhouse Flatbread 7

Bacon, Sharp Cheddar, Granny Smith Apples

Mushroom Flatbread 7

Tzatziki, Black Truffle vinaigrette, Parmesan

Sliders (2) 8.5

Cheddar, chipotle aioli

Mozzarella Sticks 7

Marinara

Fish Tacos (2) 8.5

Citrus slaw, salsa verde, chipotle aioli

Fare Mixed Greens 6.5

Miso Dressing

Chicken Souvlaki 10

Tzatziki and grilled pita

House Fries 4

Truffle Fries 6

Truffle oil, Parmesan, chipotle aioli

Oysters 2 each

Breaded Shrimp 7

5 shrimp, cocktail sauce

House Wine

5.5

Chardonnay

Pinot Grigio

Rose

Cabernet Sauvignon

Merlot

All draught beers \$5.5



FARE

Brunch

Smalls

Crispy Calamari served with marinara	14
Mushroom Flatbread tzatziki, spinach, black truffle vinaigrette, parmesan	13
Hand Cut House Fries	8
Hand Cut Truffle Fries truffle oil, parmesan cheese, chipotle aioli	11
Hummus Platter with dolmades, veggies, pita	15

Salads

Fare Mixed Greens fresh vegetables, pepitas, currants, miso dressing (GF)	10
Greek tomato, cucumber, feta, kalamata olives, red onion (V)	12
Caesar brioche croutons, parmesan tuile (V)	10

Savory and Sweets

Good Morning Burger 10oz grass fed beef burger topped with sharp cheddar, bacon, fried egg served on a challah bun w/side salad.	16.5
Avocado Toast two eggs any style, bacon, cranberry walnut multigrain, and choice of salad or potatoes	14
Veggie Omelet spinach, tomato, feta cheese, toast, choice of salad or potatoes (GF)	14
Meat Omelet bacon, red peppers, cheddar, toast, choice of salad or potatoes (GF)	14
Fish Tacos topped with citrus slaw, chipotle mayo served with black beans & brown rice (GF)	14
Eggs Any Style two eggs, potatoes, choice of meat and toast (GF)	12.5
Grilled Chicken Caesar Wrap with fries	13
French Toast fresh berries, blueberry cream cheese, blueberry syrup, whipped cream	14
Pancakes buttermilk pancakes, powdered sugar, whipped cream	13.5
Eggs Benedict two poached eggs, hollandaise, potato pancake, choice of salad or potatoes With nova salmon or country ham add \$3	14.5

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20% gratuity will be added to parties of 6 or more.

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Sides

Toast	multigrain, white or gluten free	1.5
Meat	pork sausage links, pork bacon, turkey bacon, or ham	4
Potatoes	peppers and onion	4
Silver Dollar Pancakes		5

Brunch Cocktails

Fare Bloody Mary	9.5	Manmosa	12.5
w/ spicy maple bacon		Stoli O, wheat beer, splash OJ	
Mimosa	8.5	Aperol Spritz	11
Orange, pineapple, pear, guava,		Aperol, sparkling wine, club soda	
Mango, grapefruit, cranberry		Blossom Bellini	11
Bottle Stanford Brut (just add juice) 28		Peach-Orange Blossom Ketel One, lemon,	
		mango, sparkling wine,	

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Desserts

Chocolate Lava Cake	9.5
<i>Vanilla ice cream</i>	
Baklava	8.5
<i>Layered phyllo with almonds and walnuts in a honey syrup</i>	
Cheesecake	8
Chocolate Brownie	9
<i>Vanilla ice cream</i>	
Pie du Jour	9
<i>Vanilla ice cream</i>	
Tiramisu	8.5
Crème Brulee	8.5
A La Mode	4
<i>2 scoops of vanilla ice cream</i>	

Dessert Wine

Domaine Magellan, Muscat, France	13
Hermes, Red Dessert Wine, Greece	15
Mavrodaphne, Sweet Red Wine, Greece	16

Sherry and Port Wine

Drysack Medium Sherry	14
Quevedo White Port	12
Cockburns LBV 2008	20
Taylor Fladgate LBV 2011	20
Rozes Infanta Isabel 10 year	35
Dows LBV 2011	14
Terras do Grifo Port Rose	14

Cognac and Aperitifs

Remy Martin VSOP	13
Courvosier VS	10
Hennessey VS	10
Metaxa Greek Liqueur	11
Ouzo	6
Fernet Branca	9
Limoncello	9
Sambuca Romana	10
Frangelico	9
Baileys Irish Cream	9



**\$25 Selected Wine Bottles
Sunday-Thursday**

Kenwood Yulupa, Pinot Noir, California

Moderate body and tannins in a cranberry, baking spice and faint herbal palate

Fatum, Tempranillo, Spain

Medium-bodied, ripe red berries, supple tannins

Oak Grove, Rose, California

Crisp and refreshing with flavors of strawberries and raspberries

Canyon Oaks, Chardonnay, California

Well balanced, slightly oakey, with hints of vanilla, apple and pear

Santa Carolina, Sauvignon Blanc, Chile

Concentrated aromas of citrus blossom, grapefruit, and peach; crisp and youthful

Montefresco, Pinot Grigio, Italy

Super crisp with hints of tangerine and pear

Simonet, Blanc de Blanc, France

Sparkling wine, dry, touch of sweetness from lime, and orchard fruits



LITE BITES

Hand Cut House Fries

8

Hand Cut Truffle Fries

truffle oil, parmesan cheese, chipotle aioli

11

Fare Mixed Greens

house salad, pepitas, raisins, miso dressing

10

Caesar

brioche croutons, parmesan tuile

10

Farmhouse Flatbread

bacon, monterrey jack, Granny Smith apple, topped with grade A maple syrup

13

Mushroom Flatbread

tzatziki, spinach, black truffle vinaigrette, parmesan

13