



# FARE

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## Dinner

### Smalls

<b>Octopus</b> roasted fingerlings, red onion, tomato, olives, arugula, fava spread (GF) (DF)	23
<b>Crispy Tuna Roll</b> avocado, pickled ginger, tamari vinaigrette	14
<b>Crispy Calamari</b> served with marinara	15
<b>Oysters on the Half Shell</b> daily selection	15
<b>Tuna Tartare</b> crushed avocado & cucumber, tamari marinade, topped with lime- sour cream (GF)	14
<b>Pikilia of Spreads</b> melitzanosalata, tirokafteri, tzatziki, hummus, dolmades, served with pita	15
<b>Fare Chips</b> fried zucchini and eggplant chips with tzatziki (V)	15
<b>Hand Cut House Fries</b>	8
<b>Hand Cut Truffle Fries</b> truffle oil, parmesan cheese, chipotle aioli	11
<b>Soup of the Day</b>	MP

### Flatbreads

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

### Salads

<b>Brussels Sprout</b> mushroom, raisins, pomegranate, shaved parmesan cheese, honey, carrot hay, ginger-lime dressing (V)	18
<b>Fare Mixed Greens</b> house salad, pepitas, carrots, raisins, miso dressing (V+)	10
<b>Caesar</b> brioche croutons, parmesan tuile (V)	10
<b>Beet</b> marinated red beets, arugula, almonds, pickled onion, truffled goat cheese spread, grapefruit (V)	12
<b>Greek</b> tomato, cucumber, feta, kalamata olives, red onion, pepperoncini peppers (V)	12

### Mains

<b>Salmon</b> red wine bordelaise, and choice of two sides	27
<b>Avocado Crab Cakes</b> topped with sweet chili sauce, and choice of two sides (DF)	33
<i>* Award Winning Taste of Fairmount Best Entrée 2019 *</i>	
<b>Chicken Breast</b> topped with bordelaise sauce, and choice of two sides	25
<b>Flank Steak</b> topped with chimichurri, and choice of two sides (DF, GF)	27
<b>Seafood Pasta</b> linguini, shrimp, crab, scallops, calamari, clams, mussels, tomatoes, white wine sauce	34
<b>Cheese Burger</b> 10 oz., challah bun, cheddar, mushrooms, pastrami, lettuce, tomato, onion, fries	20
<b>Fish Tacos</b> seared mahi mahi topped with citrus slaw, salsa verde, chipotle mayo, and choice of two sides (GF)	23
<b>Vegetarian Ravioli</b> white bean basil ravioli, roasted cashew, tomato spinach pesto (V+)	25
<b>Breaded Shrimp</b> 10 fried shrimp, fries, cocktail sauce	22
<b>Chicken Souvlaki</b> 3 grilled skewers, fries, pita, tzatziki	26

\*Please inform us of any allergy restrictions  
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## Whole Fish

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

**Red Snapper** ladolemono, capers, and choice of two sides (DF, GF) 34

**Sides** (cooked in garlic, olive oil)

**Spinach** sautéed with garlic (V+) 6

**Brussels Sprouts** smoked bacon 8

**Red Beets** balsamic vinegar, fresh garlic, olive oil (V+) 6

**Oven Roasted Potatoes** cooked with oregano, Dijon mustard (V+) 6

**Brown Rice** (V+) 4

**Green Beans** (V+) 6

## 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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# FARE

## Cocktails

### FARE Classics

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

### Featured Drinks

<b>Aviation</b> Bombay Gin, cherry liquor, lemon, cherry garnish	14
<b>Pomegranate Cosmo</b> Stateside Vodka, triple sec, pomegranate, lime garnish	14
<b>Fairmount Sour</b> Makers Mark, sour mix, lime, topped with red wine	14
<b>Holiday's in Manhattan</b> Bulleit Rye, sweet vermou, simple syrup, bitters, cinnamon	14
<b>Fare Margarita</b> Espolon Blanco, triple sec, lime, grapefruit, cayenne salt rim, lime garnish	14
<b>Fare Hot Chocolate</b> Absolut Vanilla, whipped cream, marshmallows, sprinkles	14
<b>Fare Hot Apple Cider</b> Kraken Black Spiced Rum	14

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

### Gluten Free, Ciders, Seltzers

Jack's Hard Cider, PA (L)	12oz 6
Downeast Blackberry Cider, MA	12oz6
Blake's Triple Jam Cider, MI (GF)	12oz 6.5
Bud Light Seltzer,(mango- black cherry)MO (GF)	12oz 6.5

### Light Beers, Lagers, Pilsners

Slyfox Pikeland Pilsner, PA (L)	12oz 6
Stella Artois, Belgium	12 oz 6
Corona, Mexico	12 oz 6
Bud Light, MO	12 oz 4.5
Miller Lite, WI	12oz 4.5
Mythos Pilsner, Greece	11.2oz 7
Fix Greek Lager, Greece	11.2oz 7
Alfa Greek Lager, Greece	11.2oz 7
Krombacher Pils, Germany	16.9oz 8
Troegs Sunshine Pilsner, PA	12oz 6
Yards Philly Standard, PA	12oz 6.5
Medalla Light, PR	12oz 5

### Porters and Stouts

Guinness Stout, Ireland	14.9oz 8
Yuengling Hershey's Chocolate Porter, PA	12oz6
Yards Washington's Porter, PA	12oz6
Murphy's Stout, Ireland	14.9oz 8

### Belgian Style

Palm Amber Ale, Belgium	12oz 6
Chimay White, Belgium	11.2oz 9
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
Hofbrau Hefe Weizen	11.2oz6.5
Allagash White, ME	12oz 6.5
Hoegaarden Witbier, Belgium	11.2oz 6
Blue Moon Belgian White, CO	12oz 6
Krombacher Weizen, Germany	11.2oz 6.5

# FARE

## HARD SELTZERS

Cacti Lime

6

Cacti Pineapple

6

White Claw Raspberry

6

White Claw Lemon

6

White Claw Tangerine

6

White Claw Watermelon

6

White Claw Mango

6

White Claw Lime

6

# FARE

## Wine

### Wines by the Glass

#### White

- Alto Vento, Pinot Grigio, Italy, 2018 **12/48**
- Condes de Albarei Albarino, Spain, 2018 **13/52**
- Ventana Vinyards, Chardonnay, California, 2018 **13/52**
- Jovly Vouvray Chenin Blanc, France, 2017 **12/48**
- Sol Real, Vinho Verde White, Portugal, 2020 **12/48**
- Kuranui, Sauvignon Blanc, New Zealand, 2021 **12/48**
- Notios, White Blend, Greece 2019 **14/56**
- Louis Guntrum Royal Blue, Riesling, Germany 2020 **12/48**
- Zoe, White Blend, Greece 2020 **13/52**

#### Sparkling Wines

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

#### Red

- Borsao, Garnacha, Spain, 2017 **12/48**
- Kenwood, Zinfandel, California, 2015 **12/48**
- Sean Minor, Pinot Noir, California, 2018 **13/52**
- Faustino, Tempranillo, Rioja, Spain, 2019 **12/48**
- Liberty School, Cabernet Sauvignon, California, 2017 **13/52**
- Toso, Malbec, Argentina, 2017 **12/48**
- Notios, Agiorgitiko and Syrah, Greece, 2018 **14/56**
- Saint George, Agiorgitiko, Greece, 2018 **14/56**

#### Roses

- Sol Real, Vinho Verde Rose **12/48**
- 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*
- Kouros, Assyrtiko Blend, Greece, 2018 **48**  
*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, 2018 **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*
- Haut de Buisson. Cotes du Rhone, France, 2017 **56**  
*Rich red fruits, soft spices*
- Delas Saint Esprit, Cotes du Rhone, 2017 **56**  
*Berry fruit, mild tannins*
- 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, Pinot Noir, Washington, 2017 **54**  
*Red and black fruited with notes of plum, raspberry, and candied violets*
- 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*
- Les Carreles Bordeaux Rouge, Bordeaux Blend, France, 2019 **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*

# Whiskey List

## Scotch Whiskey

Johnnie Walker Blended Scotch Whiskey Red/Black/Blue	10/12/50
Haig Club Single Grain Scotch	11
Chivas Regal 12 yr. Blended Scotch Whiskey	12
Laphroaig 10 yr. Islay Single Malt Scotch Whiskey	13
Glenfiddich 12 yr. Single Malt Scotch Whiskey/aged 15 years	15/18
Dewars White Label Blended Scotch Whiskey	10
Monkey Shoulder Blended Malt Scotch	13
Glenlivet 12 yr. Single Malt Scotch Whiskey	14
Macallan 12 yr. Highland Single Malt Scotch Whiskey	15
Dalmore 15 yr. Single Malt Scotch Whiskey	24
Balvenie Caribbean Cask 12 yr. Single Malt/aged 14 yr.	16/18
Glenmorangie Highland Single Malt Scotch	22
Oban West Highland Single Malt Scotch Whiskey	24
Oban Distillers Edition Highland Single Malt Scotch Whiskey	40

## Rye Whiskey

Jim Beam Rye	9
Old Overholt Rye	9
Rittenhouse Rye	12
Bulleit Rye	12
High West Double Rye, Park City, UT	13
Templeton Rye	14
Knob Creek Rye	15
Masterson's 10 yr. Rye	22
Dad's Hat Rye (L)	15
Dad's Hat Rye, aged in Vermouth Barrels (L)	17
Whistlepig Rye, Voted Best Rye Whiskey in America	20
Whistlepig 15 yr. Rye	40

## Bourbon Whiskey

Kinsey Aged Bourbon, (L)	9
Calumet Bourbon	9
Jim Beam Kentucky Straight Bourbon Whiskey	9
Jim Beam 12 yr. Kentucky Bourbon	11
Jim Beam Single Barrel Kentucky Bourbon	11
Jack Daniels Tennessee Sour Mash Whiskey	9
Bulleit Kentucky Straight Bourbon Whiskey	10
Jefferson Very Small Batch Kentucky Straight Bourbon Whiskey	12
Makers Mark Kentucky Straight Bourbon Whiskey	13
1792 Ridgemont Reserve Kentucky Straight Bourbon Whiskey	12
Knob Creek 9 Year Small Batch 100 Proof Bourbon	12
Woodford Reserve Kentucky Straight Bourbon Whiskey	13
Basil Hayden Kentucky Straight Bourbon Whiskey	14
Eagle Rare 10 Year Kentucky Straight Bourbon Whiskey	13
Lexington Kentucky Bourbon Whiskey	14
Yellowstone Select Kentucky Straight Bourbon Whiskey	25
Blantons Single Barrel Bourbon Whiskey	23
Bookers small batch, unfiltered Bourbon	15
4 Roses 2013 Small Batch Release	28

## Other Whiskeys and Blends

Jameson Irish Whiskey	9
Jack Daniels Honey	10
Jack Daniels Unaged Tennessee Rye	10
XXX Philly Shine Corn Whiskey (L)	9
Deaths Door White Whiskey	10
Bushmills Irish Whiskey	10
Sextons Irish Whiskey	12
Tullamore Dew Irish Whiskey	11
Crown Royal Blended Canadian Whiskey	12
Seagram's 7 Crown	7
Seagram's VO	8
Canadian Club	9
Cutty Sark Blended Scotch Whiskey	9
Southern Comfort	9
Suntory Whiskey Toki	12





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

**Backhouse, Pinot Noir, California**  
*Ripe cherry and berry flavors*

**Vina Jaraba Cosecha, Tempranillo Blend, Spain**  
*Bouquet of raspberries, cherries, clove like spice tones*

**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*

**Silvergate, Sauvignon Blanc, California**  
*Crisp with lush green apple and green pear*

**Montefresco, Pinot Grigio, Italy**  
*Super crisp with hints of tangerine and pear*

**Chic Barcelona, Brut, Spain**  
*Citrus, lime and green apple aromas; with white fruit notes and refreshing acidity*

# 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  
Cacti Spiked Seltzer (pineapple-lime)  
Abita Purple Haze Stella Artois  
Virtue Rose Cider Palm Amber Ale  
Sierra Nevada Omission IPA  
Bluepoint Mother Pumpkin

**All draught beers \$5.5**

### 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



# FARE

## Brunch

### Smalls

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

### Salads

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

### Savory and Sweets

<b>Good Morning Burger</b> 10oz grass fed beef burger topped with sharp cheddar, bacon, fried egg served on a challah bun w/side salad.	18
<b>Avocado Toast</b> two eggs any style, bacon, cranberry walnut multigrain, and choice of salad or potatoes	15
<b>Veggie Omelet</b> spinach, tomato, feta cheese, toast, choice of salad or potatoes (GF)	14
<b>Meat Omelet</b> bacon, red peppers, cheddar, toast, choice of salad or potatoes (GF)	14
<b>Fish Tacos</b> topped with citrus slaw, chipotle mayo served with black beans & brown rice (GF)	14
<b>Eggs Any Style</b> two eggs, potatoes, choice of meat and toast (GF)	12.5
<b>Grilled Chicken Caesar Wrap</b> with fries	14
<b>French Toast</b> fresh berries, blueberry cream cheese, blueberry syrup, whipped cream	15
<b>Pancakes</b> buttermilk pancakes, powdered sugar, whipped cream	14
<b>Eggs Benedict</b> two poached eggs, hollandaise, potato pancake, choice of salad or potatoes	15
With nova salmon or country ham add \$3	

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

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## Sides

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

## **Brunch Cocktails**

<b>Fare Bloody Mary</b>	<b>10</b>	<b>Manmosa</b>	<b>12.5</b>
w/ spicy maple bacon		Stoli O, wheat beer, splash OJ	
<b>Mimosa</b>	<b>9</b>	<b>Aperol Spritz</b>	<b>12</b>
Orange, pineapple, pear, guava,		Aperol, sparkling wine, club soda	
Mango, grapefruit, cranberry		<b>Blossom Bellini</b>	<b>12</b>
<b>Bottle Stanford Brut (just add juice)</b>	<b>28</b>	Peach-Orange Blossom Ketel One, lemon, mango, sparkling wine,	

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## Desserts

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

## Dessert Wine

<b>Domaine Magellan, Muscat, France</b>	<b>13</b>
<b>Hermes, Red Dessert Wine, Greece</b>	<b>15</b>
<b>Mavrodaphne, Sweet Red Wine, Greece</b>	<b>16</b>

## Sherry and Port Wine

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

## Cognac and Aperitifs

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