



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, mussels, 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

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Chicken Souvlaki 3 grilled skewers, fries, pita, tzatziki 26

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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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, grapefruit	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

Kenwood Light Lager, PA (L)	12oz 5
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
Murphy's Stout, Ireland	14.9oz

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**
Ventana Vinyards, Chardonnay, California, 2018 **13/52**
Jovly Vouvray Chenin Blanc, France, 2017 **11/44**
Sol Real, Vinho Verde White, Portugal, 2020 **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**
Zoe, White Blend, Greece 2020 **12/48**

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**
Saint George, Agiorgitiko, Greece, 2018 **14/56**

Roses

Colombo Cape Bleue Rose, Syrah Blend, France 2018 **13/52**
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, 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
- Haut de Buisson. Cotes du Rhone, France, 2017 **56**
Rich red fruits, soft spices
- 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
- 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

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
Kenwood Lite	

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



**\$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

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

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
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



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