

Fair Haven Inn

Restaurant

“The Poets of Fish”

5 Adams Street, Fair Haven, VT 05743
Phone: 802-265-4907 or Toll Free: 800-325-7074
Email: fairhaveninn@myfairpoint.ne
Web: www.fairhaveninn.co

“A Pleasant Ride From Anywhere”

DINNER MENU

WELCOME TO OUR HOUSE

The Ieremias Family welcomes you, and the opportunity to serve you. The entire staff of the Fair Haven Inn takes great pride and pleasure in preparing and serving the best quality foods available. It takes loving care, know-how, and time to achieve excellence in cooking. Please allow for this, but should it be you are in a hurry, ask server for suggestions.

Thank you.

May we suggest enjoying a cocktail or your favorite wine?

“The Perfect Gift

A Fair Haven Inn Gift Certificate

Note: Vermont law requires us to let you know that consuming raw or uncooked meat, poultry, seafood, shell fish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

KALI OREXI Bon Appetite

Orectika (Appetizers)

Jumbo Shrimp Cocktail <i>Cooked to order, served hot or cold...</i>	10 .95
Spanacopita <i>A crisp golden triangle, filled with spinach, feta and eggs</i>	4.25
Escargot Maison <i>Imported snails, baked in mushroom caps with seasoned garlic butter</i>	9.25
Fresh Steamed Mussels <i>Served in zesty Marinara or garlic white wine</i>	8.25
Fresh Clams on the half shell <i>with cocktail sauce</i>	9.25
Baked Clams Sampler <i>Two of each, Casino Oregonato, Fair Haven Inn</i>	\$9.95
Baked Clams a la Fair Haven Inn <i>Topped with spinach, feta, mozzarella</i>	\$9.95
Tender Grape Leaves <i>Stuffed with rice and herbs</i>	\$6.95
Fresh Tender Calamaria <i>Sautéed in pure olive oil (Best Seller)</i>	10.95
Saganaki <i>Imported Kasseri Cheese, dipped in eggs, sauteed in butter, & served Flambe table side</i> <i>"Our world famous Calamaria when accompanied by Retsina makes the Olympus Gods blush!"</i>	10.95

Soupa & Salads

Avgolemono <i>Chicken stock blended with eggs, lemon & orzo</i>	4.25
Baked French Onion <i>3 different cheeses used to top this masterpiece</i>	6.50
Chef's Soup du Jour	\$4.25
Greek Salad ala Carte	\$8.95
<i>with dinner</i>	4.50\$
Caesar Salad ala Carte	\$8.95
<i>with dinner</i>	4.50
That Salad a la Carte	\$6.95
<i>with dinner</i>	4.50\$

Add Grilled Chicken or Shrimp to any a la carte Salad for \$8. 95extra

House Specialties

Veal Florentine <i>Tender veal, mozzarella and feta cheeses combined with spinach</i>	22.95\$
Chicken Florentine <i>Boneless chicken breast, mozzarella and feta cheeses combined with spinach</i>	19.95\$
Shell Seafood Medley <i>Assorted shellfish in a zesty red sauce over pasta</i>	\$28.95
Fettuccini ala Alfredo <i>Our own tender noodles, skillfully prepared</i>	\$16.25
Veal Scaloppini ala Pizzioloa <i>Tender veal, peppers, onions, mushrooms, red sauce on pasta</i>	\$20.95
Peppered Pork Tenderloin <i>With sautéed spinach and balsamic vinegar</i>	\$19.25
Fresh Vegetable Stir-fry	\$16.25
Mousaka <i>Layers of eggplant, potato, seasoned meat, topped with Bechamel</i>	\$15.95

**Ask you server about our Vegetarian Plate of the Day
Side Pasta with Garlic & Oil available for \$3.50 extra**

From the Sea

An Adventure with Poseidon

Fresh Catch of the Day –We are “The Poets of Fish”

We strive to offer an ever changing array of only the freshest fish, from all over the world.

Your server will recite today’s choices.

Grecian Baked Scrod	\$20.95
<i>Fresh large fillet, sprinkled with nutlike crumbs, feta and butter; then baked lightly.</i>	
<i>Best accompaniment: St. Helena, Achaia Clauss.</i>	
Broiled Boston Scrod	\$19.25
<i>A moist white fillet, gently broiled with lemon butter, sherry and wine. Best accompaniment: Demestica White.</i>	
Seafood Souvlakia	\$21.95
<i>Shrimp, scallops, fresh fish and vegetables on a skewer; then broiled. Served on a bed of rice pilaf.</i>	
<i>Best accompaniment: St. Helena, Achaia Clauss.</i>	
Live Maine Lobster	Market
<i>Priced according to weight & market. Available steamed, broiled or stuffed. A number of wines from our list will marry well with any method of preparation you choose.</i>	
Jumbo Shrimp a la Greque	22.25\$
<i>Jumbo shrimp, sprinkled with nutlike crumbs and feta, then baked with lemon butter. Also available as Scampi, Fra Diavlo, Marinara, Broiled Oreganato, or Stir Fry.</i>	
Fresh Broiled Sea Scallops	30.00 \$
<i>Sweet sea scallops, carefully broiled with lemon butter and sherry. Also offered ala Greque, Scampi, Broiled Oreganato, or Stir Fry.</i>	

From the Land

An Adventure with Zeus

N.Y. Cut Sirloin Steak, Black Angus	\$26.95
<i>Extra lean and tender. Seasoned our way – Cooked to your order. Best accompaniment: Pinot Noir, Talus.</i>	
The Filet Mignon, Black Angus	\$32.00
<i>Tenderness of all cuts of beef. Best accompaniment: Demestica Red.</i>	
<i>To Further Enhance Your Steak for \$2.50 choose either Béarnaise Sauce, Sautéed Peppers or Sautéed Mushrooms</i>	
Souvlakia – choose Beef or Lamb	21.50\$
<i>Tender meats skewed with peppers, onions, mushrooms and tomato. Skillfully seasoned and cooked to order; served over rice pilaf. Best accompaniment: Grand Reserva, Boutari.</i>	
Milk-Fed Provimi Veal	\$22.95
<i>Veal Picatta, Marsala, Françoise, and more. Best accompaniment: Sauvignon Blanc, Sterling.</i>	
Sautéed Boneless Chicken Breast	19.95\$
<i>Marsala, Picatta or Françoise. Best accompaniment: Chardonnay, Blackstone.</i>	
Lamb Chops Native, Double-Thick	28.95\$
<i>Seasoned with gusto, broiled to order and presented over fresh spinach with their own natural juices.</i>	
<i>Best accompaniment: Grand Reserva, Boutari.</i>	
Grilled Chicken Portabella	20.25\$
<i>A moist, marinated breast grilled with Portabella mushrooms and served with fancy greens, herb oil and balsamic vinaigrette.</i>	