

Start & Share

DAILY CRAFTED SOUP

Featuring Local Favorites
Cup 5 or Bowl 7

CORN CHOWDER

Sweet Local Corn, Yukon Potatoes,
Maryland Lump Crab Meat
Cup 5 or Bowl 7

CHICKEN WINGS 10

Bourbon, Buffalo or BBQ
Organic Carrots, Celery, Blue Cheese or Ranch (GF)

GARBANZO HUMMUS 9

Crisp Vegetables, Pita Chips (V)

CAJUN CHICKEN FLATBREAD 12

Grape Tomatoes, Red Onions,
Mozzarella, Parmesan

STEAK FLATBREAD 12

Frisée Lettuce, Local Feta Cheese,
Roasted Peppers, Balsamic Dressing

THREE CHEESE FLATBREAD 10

Mozzarella, Parmesan, Asiago Cheese,
Roma Tomatoes

MARYLAND CRAB CAKES 12

Jumbo Lump Maryland Crab Cakes,
Roasted Corn Salsa

Coffee Signatures 7

ROYAL

Hennessy V.S., Brewed
Coffee, Cream

IRISH

Jameson, Brewed Coffee,
Cream

CALYPSO

Kahlua, Brewed Coffee,
Cream

ESPRESSO MARTINI

Ketel One, Espresso
(Option of White or Dark)

AFTER EIGHT

Crème de Menthe,
Crème de Cacao, Milk

Build Your Own Salad 10

1. PICK YOUR GREENS

Romaine, Organic Baby Spinach,
Baby Arugula or Mixed Greens

2. ADD TOPPINGS, UP TO FIVE

Tomatoes, Onions, Cucumbers, Carrots, Green Peppers,
Olives, Walnuts, Bacon, Hardboiled Eggs, Blue Cheese,
Parmesan, Cheddar, Apples

3. CHOOSE YOUR DRESSING

Balsamic Vinaigrette, Greek Lime Yogurt Dressing,
Pomegranate Dressing, Sesame Ginger,
Ranch, Blue Cheese

4. PROTEIN OPTIONS

Chicken 4, Shrimp 5, Salmon* 6

Burgers & Sandwiches

Served with your choice of Kettle Chips, French Fries,
Sweet Potato Fries or Petite Salad

GRASS FED BEEF BURGER* 14

Chipotle Mayo, Cheddar, Lettuce, Tomato, Onion
Served on Brioche Bun

BLACKENED TURKEY BURGER 13

Natural Turkey, Jack Cheese, Chipotle Mayo, Avocado,
Tomatoes, Lettuce & Brioche Bun

CHICKEN BLT 12

Ranch Mayo, All-Natural Bacon, Lettuce, Heirloom
Tomato, Whole Wheat Bread

FAIR LAKES CLUB SANDWICH 12

Smoked Turkey, Virginia Ham, Bacon, Pepper Jack Cheese,
Lettuce, Tomato, Ranch Mayo & Multi Grain Bread

We only serve cage-free eggs, hormone-free milk
and naturally cured bacon.

(V) Vegetarian (GF) Gluten Free

Please enjoy some of the great ingredients, grown,
raised, caught by our friends, who share our commitment.
Food. Thoughtfully Sourced, Carefully Served

Executive Chef Abdallah Meghzaze

Healthy Balance

CAJUN SHRIMP SALAD 14

Strawberry, Mango, Baby Arugula, Local Goat Cheese,
Toasted Almonds & Pomegranate Dressing (GF)

SOUTHWESTERN CHICKEN SALAD 12

Blackened Chicken, Romaine, Corn
and Black Bean Salsa, Avocado, Cheddar Cheese
& Greek Lime Yogurt Dressing (GF)

STEAK & ASPARAGUS* 16

Grilled Marinated Skirt Steak, Field Greens,
Grilled Asparagus, Carrots, Gorgonzola Cheese,
Balsamic Vinaigrette (GF)

SEARED SUSTAINABLE SALMON* 16

Baby Arugula, Grilled Asparagus, Grape Tomatoes,
Bell Peppers, Ginger Soy Dressing

CLASSIC CAESAR 7

Hearts of Romaine, Homemade
Caesar Dressing, Herbed Croutons,
Parmesan

Sides 5

FRENCH FRIES

SWEET POTATO FRIES

KETTLE CHIPS

SIDE SALAD

Desserts 7

MOLTEN LAVA CAKE

Raspberry Sauce & Vanilla Ice Cream

LEMON PANNA COTTA (GF)

Lemon Infused Italian Custard with Fresh Berries

VANILLA CHEESECAKE

Mixed Berries & Raspberry Sauce

SEASONAL SORBETS & ICE CREAM (GF)

* "This item may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."
Alert your server if you have special dietary requirements. All items are subject to 6% Virginia state tax. 20% gratuity will be added to parties of 6 or more.





**Food.
Thoughtfully Sourced.
Carefully Served.**

We are on a journey to deliver food that is good for your health, good for the community and good for the planet. Our offerings are locally sourced, seasonally fresh and are treated with integrity from preparation to the plate.

We have already taken many steps on this journey and are committed to going further to fulfill your individual preferences, healthy or indulgent. Learn more about our journey at [hyattfood.com](https://www.hyattfood.com).