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## Sandwiches Savory and Sweet

BY : EMILY BISHOP | PHOTOGRAPHS BY DEAN DAVIDSON

Jennifer Shapanus and Michael Miller already had years of restaurant experience under their belts when they decided to open The Fairhaven. Three years ago, the pair purchased the property where the restaurant now stands and designed the layout exactly how they envisioned it.

The Fairhaven was originally imagined as a bistro-type eatery. However, as was the case with many restaurants, the COVID-19 pandemic led to a change of plans.



“We were scheduled to open the day the quarantine went into effect,” says Shapanus. “So you know, that played a big role in what we do now.”

The Fairhaven quickly adapted to the requirements needed to stay in operation and shifted their menu to be more take-out friendly. The menu is ever-evolving, and rotating specials and seasonal offerings make each visit unique and exciting.

“We’re always kind of doing specials and experimenting and seeing what works and what doesn’t,” says Shapanus.

When you visit The Fairhaven, you’ll quickly notice an abundance of raven-themed decor. From figurines to paintings, the black-feathered corvid is everywhere. The story behind this mascot is simple: It’s the “fair-raven.”



### What to Order

Offerings at The Fairhaven are diverse enough to please every palate. Each ingredient’s flavors are carefully considered and combined into a memorable dish.

If you’re in the mood for a light and summery sandwich, try the Sesame Seared Tuna Sandwich (\$13). It comes with wasabi aioli, avocado, daikon radish, cucumber, and arugula on a toasted house bun.



Looking for a sandwich that’s a little spicy? The Jerk Chicken Sandwich (\$12) combines grilled jerk-spiced chicken breast, cumin-roasted onions, romaine, cilantro, avocado, shaved jalapeno, and garlic aioli. What pulls this sandwich together is the toasted curry roll it comes served on.

All the sandwich buns at The Fairhaven are made in-house by baker Caryn Jarvis and designed to perfectly complement the sandwich stuffings.

For lighter fare, the Beet and Arugula Salad (\$8-11.50) combines pickled beets and marinated feta with house vinaigrette, lending a subtle sweetness to the dish.



Complete your meal with a side of Thick Cut Fries (\$3-4.25) made fresh from Washington potatoes. They come served with fry sauce prepared in-house and ketchup. The Salt Cod and Potato Croquettes (\$7) combine the best of land and sea, creating a taste that chef Michael Miller describes as being similar to clam chowder.

Wash it all down with a Rhubarb Soda (\$4) made of equal parts rhubarb reduction and sugar, citric acid, soda water, and a sprig of mint.

The Fairhaven is open Tuesday–Thursday from 11a.m. to 7p.m. and Friday–Saturday from 11a.m. to 8p.m.

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