

We celebrate seasonality,  
our local farms & farmers



## LUNCH MENU

SPRING 2019

## STARTERS

<b>NEW ENGLAND CLAM CHOWDER</b> oyster crackers & bacon	7.95
<b>ROTISSERIE CHICKEN, KALE, AND CHICK PEA SOUP</b> roasted tomatoes, seasonal vegetables, parmesan	7.95
<b>BBQ GLAZED CHICKEN WINGS</b> smoked, sweet heat glazed, house-made bleu cheese dressing	10.95
<b>YELLOWFIN TUNA TARTARE</b> avocado, crispy wontons, ponzu, wasabi	14.95
<b>RHODE ISLAND PAWTUCKET CALAMARI</b> pickled cherry peppers, sriracha aioli	13.95
<b>TABOR SPICY SHRIMP SPRING ROLLS</b> miso dressing, sweet chili sauce	13.95
<b>BURRATA</b> melted heirloom tomato, basil, toasted filone	12.95
<b>AVOCADO TOAST</b> Mexican street corn, feta, cilantro, lime, red chili flakes	12.95
<b>HUMMUS &amp; PITA</b> chick peas & paprika, beets, feta & pistachio	11.95

## BURGERS & SANDWICHES

<b>TABOR ROAD SIGNATURE RIBEYE BURGER</b> caramelized onion, rosemary aioli, Gruyere cheese, fries	15.95
<b>CHEDDAR BURGER</b> Vermont cheddar, shaved iceberg lettuce, tomato, half-sour pickles, fries	13.95
<b>HOUSE-MADE VEGETARIAN BURGER</b> lettuce, tomato, avocado, honey sriracha sauce, fries	15.95
<b>CRISPY CHICKEN SANDWICH</b> pickles, tomato, green cabbage coleslaw, Cajun buttermilk dressing, fries	15.95
<b>BRAISED BONELESS SHORT RIB SANDWICH</b> horseradish cream, caramelized onions, green cabbage slaw, fries	15.95
<b>COLOSSAL CRABCAKE SANDWICH</b> herb-aioli, tomato, shaved iceberg lettuce, fries	16.95
<b>CHICKEN SALAD SANDWICH</b> shaved iceberg, tomato, walnut raisin bread	12.95

## SALADS

<b>CAESAR</b> romaine, black pepper parmesan crisp	9.95
<b>WEDGE OF LITTLE GEM</b> tomato, bacon, pickled red onion, toasted baguette, creamy blue cheese dressing	10.95
<b>STEAK &amp; THAI NOODLE SALAD</b> mango, avocado, tomatoes, crispy wontons, mint, basil, cilantro, honey lime vinaigrette	18.95
<b>ROTISSERIE PULLED CHICKEN SALAD</b> tuscan kale, green cabbage, peanuts, parsley, cilantro, parmesan, roasted peanut vinaigrette	16.95
<b>GRILLED SCOTTISH SALMON SALAD</b> mixed greens, avocado, tomatoes, sherry shallot vinaigrette	16.95

### POWER LUNCH TRIO

#### SOUP \* SALAD\* SANDWICH

14.95

#### SOUP

NEW ENGLAND CLAM CHOWDER  
oyster crackers & bacon

Or

ROASTED CHICKEN, KALE & CHICKPEA  
SOUP  
roasted tomatoes, seasonal vegetables, parmesan

#### SALAD

TUSCAN KALE, ROASTED PEANUT  
VINAIGRETTE

Or

ROMAINE CAESAR

#### SANDWICH

CHICKEN SALAD  
shaved iceberg lettuce, tomato, Ciabatta

Or

RIBEYE BURGER SLIDERS (2)  
caramelized onions, gruyere, rosemary aioli

Or

GRILLED SALMON  
lettuce, tomato, caper aioli, ciabatta

## MAINS

<b>PEPPER CRUSTED SCOTTISH SALMON</b> chickpea hummus, broccoli	16.95
<b>ROASTED HALIBUT</b> grits, corn, braised Tuscan kale & tomatoes	16.95
<b>WOOD FIRED BABY BACK RIBS</b> sweet heat glaze, green cabbage slaw, fries	21.95
<b>DUTCH COUNTRY ROTISSERIE HALF CHICKEN</b> wild rice medley, sweet glaze	21.95
<b>PRIME CHARRED TERIYAKI STRIP STEAK</b> fresh broccoli	30.95
<b>8 OZ FILET</b> mixed greens, avocado, tomatoes, sherry shallot vinaigrette	34.95
<b>CHICKEN QUESADILLA</b> caramelized onion, kale, cheddar cheese, pico de gallo, sour cream	12.95

## DESSERTS

<b>TABOR ROAD DOUGHNUTS...</b> 8.95	<b>WAFFLE BROWNIE SUNDAE...</b> 8.95
<b>CARROT CAKE ...</b> 8.95	<b>WARM BREAD PUDDING...</b> 8.95
<b>VANILLA CRÈME BRULÉE...</b> 8.95	<b>TAVERN CELEBRATION CAKE ...</b> 16.95

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness