

We celebrate seasonality,  
our local farms & farmers



## DINNER 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 cheese	7.95
<b>HUMMUS &amp; PITA</b> chick peas & paprika, beets, feta & pistachio	11.95
<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>COLOSSAL CRAB CAKE</b> green cabbage slaw, remoulade	14.95
<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>BBQ GLAZED CHICKEN WINGS</b> sweet heat glaze, house-made bleu cheese dressing	10.95
<b>AVOCADO TOAST</b> mexican street corn, feta, cilantro, lime, red chili flakes	12.95
<b>CHILLED SHRIMP COCKTAIL</b> cocktail sauce, lemon	15.95

## BURGERS & SANDWICHES

<b>TABOR ROAD SIGNATURE RIBEYE BURGER</b> caramelized onion, rosemary aioli, gruyere cheese, fries	18.95
<b>CHEDDAR BURGER</b> vermont cheddar, shaved iceberg lettuce, tomato, half-sour pickles, fries	15.95
<b>HOUSE-MADE VEGETARIAN BURGER</b> lettuce, tomato, avocado, brioche bun, honey sriracha sauce, fries	15.95
<b>CRISPY CHICKEN SANDWICH</b> pickles, tomato, green cabbage coleslaw, cajun buttermilk dressing, fries	15.95
<b>CHICKEN SALAD SANDWICH</b> shaved iceberg lettuce, tomato, walnut raisin bread, fries	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 bleu cheese dressing	10.95
<b>STEAK &amp; THAI NOODLE SALAD</b> mango, avocado, tomatoes, crispy wontons, mint, basil, cilantro, honey lime vinaigrette	19.95
<b>ROTISSERIE PULLED CHICKEN SALAD</b> Tuscan kale, green cabbage, peanuts, parsley, cilantro, parmesan, roasted peanut vinaigrette	18.95
<b>GRILLED SCOTTISH SALMON SALAD</b> mixed greens, avocado, tomatoes, sherry shallot vinaigrette	16.95

## FEATURES

<b>MONDAY</b> GRILLED SHRIMP TACOS
<b>TUESDAY</b> CHICKEN POT PIE
<b>WEDNESDAY</b> SHRIMP & GRITS
<b>THURSDAY</b> TUNA
<b>FRIDAY</b> SEA SCALLOPS
<b>SATURDAY</b> CHAR BROILED 16oz COWBOY STEAK
<b>SUNDAY</b> CRISPY BUTTERMILK FRIED CHICKEN

## MAINS

<b>BRAISED BONELESS SHORT RIB</b> whipped potatoes, shaved brussel sprouts	26.95
<b>BARBEQUE BABY BACK RIBS</b> fall off the bone tender, green cabbage slaw, baked stuffed potato	21.95
<b>BLACK PEPPER CRUSTED SALMON</b> potato puree, heirloom cauliflower, lemon parsley butter	25.95
<b>ROASTED HALIBUT</b> grits, corn, braised tuscan kale & tomatoes	29.95
<b>DUTCH COUNTRY ROTISSERIE CHICKEN</b> (limited availability) sweet glaze, wild rice medley	21.95
<b>HARVEST PLUM GLAZED 14 OZ PORK CHOP</b> A guest favorite for over 20 years! braised red cabbage, pommery mustard, chive whipped potatoes, plum wine BBQ sauce	26.95
<b>PRIME CHARRED TERIYAKI STRIP STEAK</b> baked stuffed potato	30.95
<b>8 OZ FILET MIGNON</b> whipped potatoes, heirloom cauliflower	34.95

## SIDES

<b>HEIRLOOM CAULIFLOWER</b> 7.95	<b>BAKED STUFFED POTATO</b> 8.95 (limited availability)	<b>TABOR MAC &amp; CHEESE</b> 8.95
<b>POTATO PUREE</b> 7.95	<b>WILD RICE MEDLEY</b> 6.95	<b>FRENCH FRIES</b> 6.95
<b>SHAVED BRUSSEL SPROUTS</b> 7.95		<b>BRAISED RED CABBAGE</b> 7.95

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