

We celebrate seasonality,
our local farms & farmers



DINNER MENU

SPRING 2019

STARTERS

NEW ENGLAND CLAM CHOWDER oyster crackers & bacon	7.95
ROTISSERIE CHICKEN, KALE, AND CHICK PEA SOUP roasted tomatoes, seasonal vegetables, parmesan cheese	7.95
HUMMUS & PITA chick peas & paprika, beets, feta & pumpkin seeds	11.95
YELLOWFIN TUNA TARTARE avocado, crispy wontons, ponzu, wasabi	14.95
RHODE ISLAND PAWTUCKET CALAMARI pickled cherry peppers, sriracha aioli	13.95
COLOSSAL CRAB CAKE green cabbage slaw, remoulade	14.95
TABOR SPICY SHRIMP SPRING ROLLS miso dressing, sweet chili sauce	13.95
BURRATA melted heirloom tomato, basil, toasted filone	12.95
BBQ GLAZED CHICKEN WINGS sweet heat glaze, house-made bleu cheese dressing	10.95
AVOCADO TOAST mexican street corn, feta, cilantro, lime, red chili flakes	12.95
CHILLED SHRIMP COCKTAIL cocktail sauce, lemon	15.95

BURGERS & SANDWICHES

TABOR ROAD SIGNATURE RIBEYE BURGER caramelized onion, rosemary aioli, gruyere cheese, fries	18.95
CHEDDAR BURGER vermont cheddar, shaved iceberg lettuce, tomato, half-sour pickles, fries	15.95
HOUSE-MADE VEGETARIAN BURGER lettuce, tomato, avocado, brioche bun, honey sriracha sauce, fries	15.95
CRISPY CHICKEN SANDWICH pickles, tomato, green cabbage coleslaw, cajun buttermilk dressing, fries	15.95
CHICKEN SALAD SANDWICH shaved iceberg lettuce, tomato, walnut raisin bread, fries	12.95

MAINS

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

SIDES

HEIRLOOM CAULIFLOWER 7.95	BAKED STUFFED POTATO 8.95 (limited availability)	TABOR MAC & CHEESE 8.95
POTATO PUREE 7.95	WILD RICE MEDLEY 6.95 Corn, blueberries, almonds, peanuts	FRENCH FRIES 6.95
SHAVED BRUSSELS SPROUTS & BACON 7.95		BRAISED RED CABBAGE 7.95

SALADS

CAESAR romaine, parmesan croutons	9.95
WEDGE OF LITTLE GEM tomato, bacon, pickled red onion, toasted baguette, creamy bleu cheese dressing	10.95
STEAK & THAI NOODLE SALAD mango, avocado, tomatoes, crispy wontons, mint, basil, cilantro, honey lime vinaigrette	19.95
ROTISSERIE PULLED CHICKEN SALAD tuscan kale, green cabbage, peanuts, parsley, cilantro, parmesan, roasted peanut vinaigrette	16.95
GRILLED SCOTTISH SALMON SALAD mixed greens, avocado, tomatoes, sherry shallot vinaigrette	18.95

FEATURES

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

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