

We celebrate seasonality,  
our local farms & farmers



## BRUNCH 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 POINT JUDITH 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, sriracha aioli, fries	15.95
<b>CRISPY CHICKEN SANDWICH</b> pickles, tomato, green cabbage slaw, Swiss cheese, remoulade dressing, fries	15.95
<b>COLOSSAL CRABCAKE SANDWICH</b> herb-aioli, tomato, shaved iceberg lettuce, fries	16.95
<b>CHICKEN SALAD SANDWICH</b> shaved iceberg lettuce, tomato, walnut raisin bread, fries	12.95

## MAINS

<b>FARMERS QUICHE</b> caramelized onions, peas, goat's cheese, baby green salad	12.95
<b>TABOR RD. EGGS BENEDICT</b> poached eggs, kale, smoked bacon, hollandaise, grilled filone	12.95
<b>STEAK AND EGGS</b> sunny side farm fresh eggs, potatoes, baby greens, red wine vinaigrette	22.95
<b>PEPPER CRUSTED SCOTTISH SALMON</b> chickpea hummus, broccoli	20.95
<b>ROASTED HALIBUT</b> grits, corn, braised Tuscan kale & tomatoes	22.95
<b>DUTCH COUNTRY ROTISSERIE HALF CHICKEN</b> sweet glaze, wild rice medley, corn, blueberries, almonds, peanuts,	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

## SALADS

<b>CAESAR</b> romaine, parmesan crouton	9.95
<b>WEDGE OF BABY ICEBERG LETTUCE</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	18.95
<b>ROTISSERIE PULLED CHICKEN SALAD</b> Tuscan kale, green cabbage, peanuts, parsley, cilantro, parmesan, roasted peanut vinaigrette	16.95
<b>ROASTED SALMON SALAD</b> mixed greens, avocado, tomatoes, sherry shallot vinaigrette	16.95

## TRIO PLATE

*All served on one plate*

**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

### ENTREE

CHICKEN SALAD SANDWICH  
shaved iceberg lettuce, tomato, Ciabatta

Or

BRAISED BONELESS SHORT RIB SANDWICH  
horseradish cream, caramelized onions, green cabbage  
slaw

Or

ROASTED SALMON

TABOR ROAD DOUGHNUTS...8.95

CARROT CAKE ...8.95

VANILLA CRÈME BRULEE...8.95

## DESSERTS

BROWNIE SUNDAE...8.95

KEY LIME BAR ...8.95

TAVERN CELEBRATION CAKE ...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