

We celebrate seasonality,  
our local farms & farmers



DINNER MENU  
2020

## STARTERS

<b>NEW ENGLAND CLAM CHOWDER</b>	7.95
Oyster crackers & bacon	
<b>ROTISSERIE CHICKEN &amp; KALE SOUP</b>	7.95
Roasted tomatoes, seasonal vegetables, parmesan cheese	
<b>BBQ GLAZED CHICKEN WINGS</b>	10.95
Smoked and char-grilled, creamy bleu cheese dressing	
<b>CRISPY POINT JUDITH RI CALAMARI</b>	13.95
Hot cherry peppers, sriracha aioli	
<b>BURRATA &amp; TOMATOES</b>	13.95
Basil pesto, creamy burrata, melted tomatoes, toasted bread	
<b>CITRUS AVOCADO CRAB</b>	15.95
Colossal Crab, greens, grapefruit, crispy avocado, louie dressing	
<b>TABOR SPICY SHRIMP SPRING ROLLS</b>	13.95
Miso dressing, sweet chili sauce	
<b>AVOCADO TOAST</b>	12.95
Mexican street corn, feta, cilantro, lime	
<b>TUNA TARTARE</b>	14.95
Crispy wontons, miso vinaigrette, wasabi cream, scallions, pickled ginger	
<b>BLISTERED SHISHITO PEPPERS</b>	7.95
Sriracha lime sea salt	

## BURGERS & SANDWICHES

<b>TABOR ROAD GRUYERE BURGER</b>	18.95
Iceberg lettuce, tomato, rosemary aioli, gruyere cheese, half-sour pickles	
<b>CHEDDAR BURGER</b>	15.95
Vermont cheddar, shaved iceberg lettuce, tomato, half-sour pickles, fries	
<b>CRISPY CHICKEN SANDWICH</b>	18.95
Pickles, tomato, savoy cabbage slaw, Swiss cheese, fries	

## SALADS

<b>CAESAR</b>	9.95
Romaine, parmesan croutons	
<b>WEDGE OF BABY ICEBERG LETTUCE</b>	11.95
Tomato, bacon, pickled red onion, creamy bleu cheese dressing	
<b>ROTISSERIE CHICKEN &amp; KALE</b>	18.95
Tuscan kale, green cabbage, peanuts, parsley, cilantro, parmesan, roasted peanut vinaigrette	
<b>ROASTED SALMON SALAD</b>	18.95
Mixed greens, avocado, tomatoes, sherry shallot vinaigrette	
<b>SUMMER CHOPPED SALAD</b>	12.95
Romaine, cucumber, avocado, frisée, radicchio, roasted corn, local peaches, heirloom tomatoes, smoked bacon, feta, and green goddess dressing	

## SIDES

<b>WHIPPED POTATOES</b>	7.95
<b>SHAVED BRUSSELS &amp; BACON</b>	7.95
<b>CRISPY &amp; CREAMY MAC</b>	8.95
<b>TRUFFLE PARM FRENCH FRIES</b>	7.95
<b>FRENCH FRIES</b>	6.95
<b>CURRIED GRAIN PILAF</b>	7.95
<b>RAINBOW CHARD</b>	7.95
With Sweet & Sour Gastrique	
<b>FULLY LOADED TABOR TOTS</b>	8.95
With Chimichurri Aioli	

## MAINS

<b>HARVEST PLUM GLAZED 14 OZ PORK CHOP</b> <i>A guest favorite for over 20 years!</i>	26.95
braised red cabbage, pommery mustard, whipped potatoes, plum wine BBQ sauce	
<b>PAN ROASTED ATLANTIC SALMON</b> curried grain pilaf, cucumber lime raita yogurt	27.95
<b>EAST COAST HALIBUT</b> Castle Valley Mills creamy grits, roasted corn, sungold cherry tomatoes & Tuscan kale	32.95
<b>VEGETABLE CURRY GRAIN BOWL</b> Roasted corn, crispy cauliflower, mixed grains, fried chickpeas, raita yogurt	21.95
<b>FILET MIGNON</b> , 8 oz, loaded potato tots, grilled zucchini, blistered sun-gold cherry tomato, creamy chimichurri	34.95
<b>PAN SEARED BARNEGAT SEA SCALLOPS</b> NJ farm ratatouille, risotto, fried artichokes, sun gold tomatoes, olives, lemon, white wine, basil	32.95
<b>12oz PRIME STRIP STEAK</b> Papas bravas, roasted corn and baby tomato salad, chimichurri	34.95
<b>ROTISSERIE HALF CHICKEN</b> lemon thyme sweet glaze, wild rice medley, corn, blueberries, peanuts	21.95
<b>BARBEQUE BABY BACK RIBS</b> fall off the bone tender, green cabbage slaw, Tabor baked stuffed potato	21.95

## DESSERTS

**Chocolate Molten Cake 8.95**  
*Salted caramel sauce*

**Peach & Mixed Berry Crisp 8.95**  
*Vanilla bean ice cream*