

We celebrate seasonality,
our local farms & farmers



SUMMER DINNER MENU
2021

STARTERS

NEW ENGLAND CLAM CHOWDER 8.95

filone croutons & bacon

SMOKED BBQ WINGS 11.95

sweet heat glaze, buttermilk ranch

NJ BURRATA 13.95

confit cherry tomatoes, arugula-sunflower seed pesto, rustic Italian bread

TUNA TARTARE 14.95

crispy wontons, miso, wasabi cream, scallions, pickled ginger

CRISPY POINT JUDITH RI CALAMARI 13.95

hot cherry peppers, sriracha aioli

AVOCADO TOAST 12.95

crushed English peas, pickled red onions feta, lime, chili

SPICY SHRIMP SPRING ROLLS 13.95

miso dressing, sweet chili sauce

WARM HOMEMADE PRETZELS 9.95

pimento cheese sauce, whole grain maple-mustard

SAUSAGE AND BROCCOLINI CROQUETTES 11.95

romesco sauce

WAGYU DUMPLINGS 18.95

truffle ponzu, honey sambal sauce

SALADS

CAESAR 9.95

baby gem, parmesan croutons

GRILLED CHICKEN TAVERN SALAD 18.95

arugula, radicchio, honey lemon vinaigrette, pecorino, garlic bread crumb

CHARBROILED STRIP STEAK 18.95

black garlic marinade, baby arugula, shaved radish, pickled onion, avocado, za'atar vinaigrette

MIXED GREENS 9.95

shaved radish, cherry tomatoes, sherry vinaigrette

LOBSTER SALAD 22.95

mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing

MAINS

HARVEST PLUM GLAZED 14 OZ PORK CHOP *a guest favorite for over 20 years!* 26.95

braised red cabbage, pommery mustard, whipped potatoes, plum wine bbq sauce

EAST COAST HALIBUT ratatouille, cherry tomato, basil oil 32.95

ROTISSERIE GOFFLE ROAD FARM HALF CHICKEN whipped potato, steamed broccolini, "diavolo" jus 25.95

BARBEQUE BABY BACK RIBS fall off the bone tender, savoy cabbage slaw, baked stuffed potato 25.95

RIBEYE BURGER caramelized onions, lettuce, tomato, rosemary aioli, Swiss cheese, dill pickles, fries 18.95

JAIL ISLAND SALMON eggplant caponata, wilted arugula, chili oil 27.95

RIGATONI WITH SAUSAGE & BROCCOLINI hot cherry peppers, lemon cream, garlic breadcrumbs 21.95

NY STRIP 12 oz, wilted baby kale, steak frites, sauce au poivre 39.95

HERB CRUSTED PRIME RIB 14 oz, roasted corn, twice baked potato with cheddar, au jus 38.95

SIDES

SHAVED BRUSSELS & BACON

8.95

TRUFFLE PARMESAN FRIES

8.95

TABOR MAC & CHEESE

8.95

FRENCH FRIES

7.95

RATATOUILLE

7.95

YUKON GOLD WHIPPED POTATOES

7.95

STEAMED BROCCOLINI

7.95

GRILLED ASPARAGUS

8.95

garlic & shallot butter

lemon, EVOO