

We celebrate seasonality,  
our local farms & farmers



AUTUMN LUNCH MENU

2021

## STARTERS

**CHEDDAR ONION BISCUITS** maple chili butter 3.95 (2pc) / 4.95 (4pc) / 5.95 (6pc)

**CHICKEN & BARLEY SOUP** seasonal vegetables 8.95

**CURRIED LENTIL SOUP** <sup>[GF]</sup> roasted seasonal vegetables, kale 8.95

**SQUASH PANZANELLA SALAD** walnut raisin croutons, robiola cheese 14.95

**CAESAR** <sup>[GFA]</sup> baby gem, parmesan croutons 11.95

**BEEF & ENDIVE SALAD** <sup>[GF, V]</sup> roasted beets, walnut cranberry agrodolce, blue cheese 14.95

**SMOKED BBQ WINGS** <sup>[GF]</sup> sweet heat glaze, buttermilk ranch 13.95

**NJ BURRATA** <sup>[GFA]</sup> <sup>[V]</sup> confit cherry tomatoes, arugula-sunflower seed pesto, filone bread 14.95

**TUNA TARTARE** <sup>[GFA]</sup> crispy wontons, miso, wasabi cream, scallions, pickled ginger 15.95

**CRISPY POINT JUDITH R.I. CALAMARI** hot cherry peppers, sriracha aioli 15.95

**SPICY SHRIMP SPRING ROLLS** lime miso dressing, sweet chili sauce 14.95

**WARM HOMEMADE PRETZELS** ghost pony beer cheese, whole grain maple-mustard 9.95

**WAGYU DUMPLINGS** truffle ponzu, honey sambal sauce 18.95

**SPINACH ARTICHOKE DIP** <sup>[GF]</sup> house-made potato crisps 15.95

**SHISHITO PEPPERS** <sup>[GF]</sup> chili & lime salt 8.95

## TRIO PLATE

**BABY GREENS**, choice of **CURRIED LENTIL SOUP** or **CHICKEN AND BARLEY SOUP**,  
choice of **CRISPY CHICKEN SLIDER** or **CHEDDAR BURGER SLIDER** or **ROASTED SALMON** 16.95

## BURGERS & SANDWICHES

**THE TABOR ROAD BURGER** ribeye blend, swiss cheese, caramelized onions, rosemary aioli, lettuce, tomato, pickles 19.95

**PRIME BACON BURGER** short rib and brisket blend, neuske's bacon, american cheese, lettuce, tomato, pickles, louie dressing 19.95

**CRISPY CHICKEN SANDWICH** pickles, tomato, savoy cabbage slaw, gruyere cheese 16.95

**BUFFALO CAULIFLOWER WRAP** <sup>[V]</sup> lettuce, tomato, ranch, house-made potato crisps 14.95

**LOBSTER ROLL** herb mayo, brioche roll, house-made potato crisps 24.95

**PRIME RIB SANDWICH** garlic bread, garlic aioli, pepperoncini, burrata, house-made potato crisps 19.95

## MAINS

**CHARBROILED STEAK SALAD** <sup>[GF]</sup> black garlic marinade, arugula, radish, pickled onion, avocado, za'atar vinaigrette 21.95

**GRILLED CHICKEN TAVERN SALAD** <sup>[GFA]</sup> arugula, radicchio, pecorino, bread crumbs, honey lemon vinaigrette 20.95

**ROASTED SALMON SALAD** <sup>[GF]</sup> mixed greens, shaved fennel, grapefruit, avocado, sherry vinaigrette 21.95

**LOBSTER SALAD** <sup>[GF]</sup> mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing 22.95

**SEARED AHI TUNA** <sup>[GF]</sup> soba noodle salad, togarashi, ponzu sauce 27.95

**FARRO FRIED RICE** <sup>[VA]</sup> pulled chicken, sautéed vegetables, egg, sweet chilli glaze 18.95

**LoRe ROASTED PUMPKIN RAVIOLI** <sup>[V]</sup> brussel sprouts, butternut squash, pumpkin seed and sage pesto, parmesan cheese 24.95

**BARBEQUE BABY BACK RIBS** savoy cabbage slaw, pommes frites 24.95

## SIDES

**SHAVED BRUSSELS & BACON** <sup>[GF]</sup> 8.95

**SAUTEED BROCCOLINI** <sup>[GF]</sup> garlic & shallot butter 7.95 **TRUFFLE POMMES FRITES** <sup>[GF]</sup> parmesan 8.95

**TABOR MAC & CHEESE** 8.95 **POMMES FRITES** <sup>[GF]</sup> 7.95

[GF] = GLUTEN FREE [GFA] = GLUTEN FREE AVAILABLE [V] [VA] = VEGETARIAN / VEGETARIAN AVAILABLE

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness