

We celebrate seasonality,  
our local farms & farmers



AUTUMN DINNER 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** <sup>[GFA]</sup>walnut raisin croutons, robiola cheese 14.95
- CAESAR** <sup>[GFA]</sup> baby gem, parmesan croutons 11.95
- BEET & ENDIVE SALAD** <sup>[GF, VA]</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] [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

## MAINS

- HARVEST PORK CHOP** *a guest favorite for over 20 years!* braised red cabbage, pommery mustard, whipped potatoes, plum wine sauce 28.95
- GRILLED CHICKEN TAVERN SALAD** <sup>[GFA]</sup> arugula, radicchio, pecorino, garlic bread crumbs, honey lemon vinaigrette 20.95
- LOBSTER SALAD** <sup>[GF]</sup> mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing 22.95
- LoRé ROASTED PUMPKIN RAVIOLI** <sup>[V]</sup> brussel sprouts, butternut squash, pumpkin seed and sage pesto, parmesan cheese 24.95
- FARRO FRIED RICE** <sup>[VA]</sup> pulled chicken, sautéed vegetables, egg, sweet chilli glaze 18.95
- EAST COAST HALIBUT** <sup>[GFA]</sup> roasted wild mushrooms and sunchokes, onion soubise, gremolata 33.95
- SEARED AHI TUNA** <sup>[GF]</sup> soba noodle salad, togarashi, ponzu sauce 27.95
- JAIL ISLAND SALMON** maple chili glazed, apple cider farro, arugula, herbs 29.95
- GOFFLE ROAD FARM ROTISSERIE CHICKEN** <sup>[GF]</sup> pommes purée, sautéed broccolini, "sauce diavolo" 25.95
- BARBEQUE BABY BACK RIBS** savoy cabbage slaw, loaded baked potato 24.95
- SLOW BRAISED SHORT RIBS** *Castle Valley Grits*, roasted autumn vegetables, parsley breadcrumbs 33.95
- FILET MIGNON** <sup>[GFA]</sup> 8 oz, wilted spinach, steak frites, sauce au poivre 42.95
- HERB CRUSTED PRIME RIB** <sup>[GF]</sup> *(limited availability)* twice baked potato with cheddar, onion jus 38.95
- THE TABOR ROAD BURGER** caramelized onions, lettuce, tomato, rosemary aioli, swiss cheese, pickles, pommes frites 19.95

## SIDES

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|---|-------------|---|-------------|
| <b>SHAVED BRUSSELS &amp; BACON</b> <sup>[GF]</sup>                | <b>8.95</b> | <b>POMMES FRITES</b> <sup>[GF]</sup>                  | <b>7.95</b> |
| <b>SAUTÉED BROCCOLINI</b> <sup>[GF]</sup> garlic & shallot butter | <b>7.95</b> | <b>YUKON GOLD POMMES PURÉE</b> <sup>[GF]</sup>        | <b>7.95</b> |
| <b>ROASTED WILD MUSHROOMS</b> <sup>[GF]</sup> sunchokes           | <b>8.95</b> | <b>TRUFFLE POMMES FRITES</b> <sup>[GF]</sup> parmesan | <b>8.95</b> |
|   |             | <b>TABOR MAC &amp; CHEESE</b>                         | <b>8.95</b> |

[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*