

We celebrate seasonality,
our local farms & farmers



SPRING DINNER MENU
2022

BEGINNINGS

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

POTATO & LEEK SOUP ^[GFA, V] leek oil, croutons 8.⁹⁵

CHICKEN & BARLEY SOUP seasonal vegetables, arugula & parmesan pesto 8.⁹⁵

LOCAL CREAMY BURRATA ^{[GFA] [V]} confit cherry tomatoes, arugula-sunflower seed pesto, filone bread 14.⁹⁵

TUNA TARTARE ^[GFA] crispy wontons, miso, wasabi cream, scallions, pickled ginger 15.⁹⁵

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

WARM SPINACH ARTICHOKE DIP house-made tortilla crisps 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

NASHVILLE HOT FRIED CHICKEN QUESADILLA jalapeno jack cheese, pickles, spinach, piquillo peppers, ranch 16.⁹⁵

HICKORY SMOKED BBQ WINGS sweet heat glaze, buttermilk ranch 13.⁹⁵

CRISPY WAGYU DUMPLINGS truffle ponzu, honey sambal sauce 18.⁹⁵

SHISHITO PEPPERS chili & lime, salt, asian miso sauce 8.⁹⁵

SALADS

KALE & CASHEW SALAD ^[GF, V] dried cranberries, cashews, roasted cauliflower, ricotta salata, balsamic vinaigrette 12.⁹⁵

CHOPPED GARDEN SALAD ^[GF] tomato, red pepper, broccoli, carrots, creamy parmesan black pepper 14.⁹⁵

GRILLED CHICKEN TAVERN SALAD ^[GFA] arugula, raddichio, pecorino, bread crumbs, honey lemon vinaigrette 20.⁹⁵

BLACKENED SHRIMP CAESAR ^[GFA] parmesan croutons, baby gem lettuce 21.⁹⁵

MAINE LOBSTER SALAD ^[GF] smoky bacon, grana padano, mixed greens, avocado, tomato, lemon herb dressing 22.⁹⁵

HOUSE SPECIALTIES

RICOTTA GNOCCHI ^[V] wild mushroom and cream ragu, english peas 25.⁹⁵

GRILLED HARVEST PORK CHOP braised red cabbage, pommery mustard, whipped potatoes, plum wine sauce 28.⁹⁵

FENNEL DUSTED ALASKAN HALIBUT english pea puree, spring onion, salsa verde, isaeli cous cous 36.⁹⁵

PAN SEARED VIKING VILLAGE SCALLOPS ^[GF] carrot ginger puree, fingerling potatoes, citrus vierge 34.⁹⁵

CAPE MAY FLOUNDER FRANCAISE jasmine rice, meyer lemon beurre blanc, herbs, broccolini, lemon brulé 27.⁹⁵

PAN SEARED JAIL ISLAND SALMON asparagus, roasted fingerling potatoes, tomato hollandaise 29.⁹⁵

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

PERUVIAN ROTISSERIE CHICKEN ^[GF] creamy chimichurri sauce, pommes purée, sautéed broccolini 25.⁹⁵

SLOW BRAISED SHORT RIBS *Castle Valley Grits*, roasted autumn vegetables, parsley breadcrumbs 33.⁹⁵

GRILLED PRIME RIBEYE ^[GFA] 14 oz, campari tomato salad, bleu cheese, herb oil 38.⁹⁵

FILET MIGNON ^[GF] 8 oz, wilted spinach, pommes puree, sauce au poivre 42.⁹⁵

BARBEQUE BABY BACK RIBS ^[GFA] tabor mac & cheese 24.⁹⁵

SMALL PLATES

Pommes Frites 7.⁹⁵

Truffle Pommes Frites, *parmesan* 8.⁹⁵

Yukon Gold Pommes Puree ^[GF] 7.⁹⁵

Shaved Brussels & Bacon ^[GF] 8.⁹⁵

Tabor Mac & Cheese, *four cheese* 8.⁹⁵

Sauteed Broccolini ^[GF] *garlic shallot butter* 8.⁹⁵

Roasted Mushrooms ^[GF] *herb butter* 8.⁹⁵

[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*