

We celebrate seasonality,  
our local farms & farmers



AUTUMN DINNER MENU  
2022

## BEGINNINGS

JUST BAKED CHEDDAR ONION BISCUITS maple chili butter / 3.<sup>95</sup> (2pc) / 4.<sup>95</sup> (4pc) / 5.<sup>95</sup> (6pc)

- NEW ENGLAND CLAM CHOWDER old bay crouton, bacon 8.<sup>95</sup>  
CHICKEN & BARLEY SOUP vegetables, arugula & parmesan pesto 8.<sup>95</sup>  
BUFFALO CHICKEN MEATBALLS celery sticks, bleu cheese sauce 13.<sup>95</sup>  
SHISHITO PEPPERS<sup>[GF]</sup> chili lime salt, citrus miso dressing 8.<sup>95</sup>  
FALL OFF THE BONE RIBS baby back pork ribs, spicy barbeque sauce 16.<sup>95</sup>  
WARM SPINACH AND ARTICHOKE DIP house-made tortilla crisps 15.<sup>95</sup>  
CRISPY WAGYU DUMPLINGS truffle ponzu, honey sambal sauce, thai chili 18.<sup>95</sup>  
SPICY SHRIMP SPRING ROLLS lime miso dressing, sweet chili sauce 14.<sup>95</sup>  
CRISPY POINT JUDITH R.I. CALAMARI hot cherry peppers, sriracha aioli 15.<sup>95</sup>  
TUNA TARTARE<sup>[GFA]</sup> crispy wontons, miso, wasabi cream, scallions, pickled ginger 15.<sup>95</sup>  
WARM HOMEMADE PRETZELS ghost pony beer cheese, whole grain maple-mustard 9.<sup>95</sup>  
LIONI BURRATA<sup>[GFA]</sup> <sup>[V]</sup> confit cherry tomatoes, arugula-sunflower pesto, filone 14.<sup>95</sup>

## SALADS

- GRILLED CHICKEN TAVERN SALAD<sup>[GFA]</sup> arugula, radicchio, pecorino, bread crumbs, honey lemon vinaigrette 20.<sup>95</sup>  
KALE & CASHEW SALAD<sup>[GF,V]</sup> dried cranberries, cashews, roasted cauliflower, ricotta salata, balsamic vinaigrette 12.<sup>95</sup>  
BLACKENED SHRIMP CAESAR<sup>[GFA]</sup> parmesan croutons, romaine lettuce, caesar dressing 21.<sup>95</sup>  
MAINE LOBSTER SALAD<sup>[GF]</sup> smoky bacon, grana padano, mixed greens, avocado, tomato, lemon herb dressing 22.<sup>95</sup>

## HOUSE SPECIALTIES

- LO RÉ RICOTTA GNOCCHI<sup>[VA]</sup> fennel sausage, autumn squash, pearl onions, trumpet mushrooms 25.<sup>95</sup>  
GRILLED HARVEST PORK CHOP braised red cabbage, pommery mustard whipped potatoes, plum wine sauce 30.<sup>95</sup>  
EAST COAST HALIBUT<sup>[GF]</sup> honey nut squash, heirloom cauliflower, mushrooms, pearl onions 36.<sup>95</sup>  
RHODE ISLAND FLOUNDER FRANCAISE “barley risotto” with broccolini, lemon beurre blanc 30.<sup>95</sup>  
PAN SEARED SALMON FILLET<sup>[GF]</sup> heirloom cauliflower, french lentil vinaigrette, chili crunch 29.<sup>95</sup>  
THE TABOR ROAD BURGER garlic aioli, lettuce, tomato, pickles, caramelized onions, swiss cheese, ribeye blend 19.<sup>95</sup>  
GOFFLE FARM ROTISSERIE CHICKEN<sup>[GF]</sup> apricot glaze, whipped potatoes, broccolini 25.<sup>95</sup>  
SLOW BRAISED SHORT RIBS *Castle Valley Grits*, roasted vegetables, parsley breadcrumbs 33.<sup>95</sup>  
GRILLED BONELESS RIBEYE STEAK<sup>[GF]</sup> fontina polenta, asparagus, red onion bordelaise 38.<sup>95</sup>  
FILET MIGNON<sup>[GF]</sup> 8 oz, rainbow swiss chard, whipped potatoes, au poivre 42.<sup>95</sup>

## SMALL PLATES

- |  |   |
|--|---|
| Pommes Frites 7. <sup>95</sup>                               | Mac & Cheese, <i>four cheese</i> 8. <sup>95</sup>                               |
| Truffle Pommes Frites, <i>parmesan</i> 8. <sup>95</sup>      | Buttered Broccolini <sup>[GF]</sup> 8. <sup>95</sup>                            |
| Yukon Gold Whipped Potatoes <sup>[GF]</sup> 7. <sup>95</sup> | Crispy Brussels Sprouts <sup>[GF]</sup> <i>honey soy glaze</i> 8. <sup>95</sup> |

[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*