

We celebrate seasonality,  
our local farms & farmers



AUTUMN LUNCH 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>

SHISHITO PEPPERS<sup>[GF]</sup> chili and lime salt, citrus miso dressing 8.<sup>95</sup>

BUFFALO CHICKEN MEATBALLS celery sticks, bleu cheese dressing 13.<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>

STEAKHOUSE WEDGE SALAD<sup>[GF]</sup> sliced 4oz filet, tomato, pickled red onions, smoked bacon, blue cheese 21.<sup>95</sup>

KALE & CASHEW SALAD<sup>[GF,V]</sup> dried cranberries, cashews, roasted cauliflower, ricotta salata, balsamic vinaigrette 12.<sup>95</sup>

MAINE LOBSTER SALAD<sup>[GF]</sup> smoky bacon, grana padano, mixed greens, avocado, tomato, lemon herb dressing 22.<sup>95</sup>

BLACKENED SHRIMP CAESAR<sup>[GFA]</sup> parmesan croutons, romaine lettuce, caesar dressing 21.<sup>95</sup>

SALMON SALAD<sup>[GF]</sup> arugula, tomato, avocado, pickled red onion, honey lemon vinaigrette 21.<sup>95</sup>

TAVERN TRIO 17.<sup>95</sup>

*Choose one from each category*

wedge salad  
kale & cashew salad  
caesar salad  
field grown salad

turkey & brie, *raisin pecan bread*  
crispy chicken sandwich slider  
crispy flounder sandwich  
pan seared salmon  
maine lobster roll

house made potato crisps  
chicken & barley soup  
*arugula & parmesan pesto*  
new england clam chowder  
*old bay crouton, bacon*

## HOUSE SPECIALTIES

LO RÉ RICOTTA GNOCCHI<sup>[VA]</sup> fennel sausage, autumn squash, trumpet mushrooms 16.<sup>95</sup>

CRISPY CAPE MAY FLOUNDER SANDWICH toasted brioche, iceberg lettuce, tomato, tartar sauce, old bay frites 16.<sup>95</sup>

OPEN FACE STEAK SANDWICH horseradish aioli, caramelized onions, arugula, truffle pommes frites 19.<sup>95</sup>

CRISPY CHICKEN SANDWICH savoy cabbage slaw, pickles, tomato, gruyere cheese, pommes frites 16.<sup>95</sup>

THE TABOR ROAD BURGER garlic aioli, lettuce, tomato, pickles, caramelized onions, swiss cheese, ribeye blend 19.<sup>95</sup>

PRIME BACON BURGER Louie dressing, lettuce, tomato, pickles, bacon, American cheese, short rib-brisket blend 19.<sup>95</sup>

WARM SMOKED TURKEY & BRIE SANDWICH herb mayo, arugula, chutney, raisin pecan bread, house-made chips 16.<sup>95</sup>

RHODE ISLAND FLOUNDER FRANCAISE "barley risotto" with broccolini, lemon beurre blanc 24.<sup>95</sup>

PAN SEARED SALMON FILLET heirloom cauliflower, french lentil vinaigrette, chili crunch 22.<sup>95</sup>

MAINE LOBSTER ROLL herb mayo, brioche roll, house-made chips 24.<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*