

We celebrate seasonality,
our local farms & farmers



WINTER LUNCH MENU
2023

TABOR ROAD TAVERN

BEGINNINGS

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

NEW ENGLAND CLAM CHOWDER old bay crouton, bacon 9.⁹⁵

CHICKEN & BARLEY SOUP vegetables, arugula & parmesan pesto 9.⁹⁵

SHISHITO PEPPERS^[GF] chili and lime salt, citrus miso dressing 8.⁹⁵

BUFFALO CHICKEN MEATBALLS celery sticks, bleu cheese dressing 13.⁹⁵

FALL OFF THE BONE RIBS baby back pork ribs, spicy barbeque sauce 16.⁹⁵

WARM SPINACH AND ARTICHOKE DIP house-made tortilla crisps 15.⁹⁵

CRISPY WAGYU DUMPLINGS truffle ponzu, honey sambal sauce, thai chili 18.⁹⁵

SPICY SHRIMP SPRING ROLLS lime miso dressing, sweet chili sauce 15.⁹⁵

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

TUNA TARTARE^[GFA] crispy wontons, miso, wasabi cream, scallions, pickled ginger 16.⁹⁵

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

LIONI BURRATA^[GFA] ^[V] confit cherry tomatoes, arugula-sunflower pesto, filone 14.⁹⁵

SALADS

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

STEAKHOUSE WEDGE SALAD^[GF] sliced 4oz filet, tomato, pickled red onions, smoked bacon, blue cheese 21.⁹⁵

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

MAINE LOBSTER SALAD^[GF] smoky bacon, grana padano, mixed greens, avocado, tomato, lemon herb dressing 24.⁹⁵

BLACKENED SHRIMP CAESAR^[GFA] parmesan croutons, romaine lettuce, caesar dressing 21.⁹⁵

SALMON SALAD^[GF] mixed greens, tomato, avocado, pickled red onion, honey lemon vinaigrette 21.⁹⁵

TAVERN TRIO 17.⁹⁵

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

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

HOUSE SPECIALTIES

LO RÉ CAVATELLI^[VA] fennel sausage, charred broccoli, lemon cream, citrus breadcrumbs 16.⁹⁵

CRISPY CAPE MAY FLOUNDER SANDWICH toasted brioche, iceberg lettuce, tomato, tartar sauce, old bay frites 16.⁹⁵

OPEN FACE STEAK SANDWICH horseradish aioli, caramelized onions, arugula, truffle pommes frites 19.⁹⁵

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

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

PRIME BACON BURGER Louie dressing, lettuce, tomato, pickles, bacon, American cheese, short rib-brisket blend 19.⁹⁵

WARM SMOKED TURKEY & BRIE SANDWICH herb mayo, arugula, chutney, raisin pecan bread, house-made chips 16.⁹⁵

RHODE ISLAND FLOUNDER FRANCAISE "barley risotto" with broccolini, lemon beurre blanc 24.⁹⁵

PAN SEARED SALMON FILLET heirloom cauliflower, french lentil vinaigrette, chili crunch 32.⁹⁵

MAINE LOBSTER ROLL herb mayo, brioche roll, house-made chips 24.⁹⁵

[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*