

We celebrate seasonality,
our local farms & farmers



WINTER DINNER 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

BUFFALO CHICKEN MEATBALLS celery sticks, bleu cheese sauce 13.⁹⁵

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

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

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

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

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

HOUSE SPECIALTIES

LO RÉ CAVATELLI^[VA] fennel sausage, charred broccoli, lemon cream, citrus breadcrumbs 25.⁹⁵

GRILLED HARVEST PORK CHOP braised red cabbage, pommery mustard whipped potatoes, plum wine sauce 30.⁹⁵

VIKING VILLAGE SCALLOPS^[GF] celery root puree, fennel, arugula salad, orange, pink peppercorn 34.⁹⁵

RHODE ISLAND FLOUNDER FRANCAISE "barley risotto" with broccolini, lemon beurre blanc 30.⁹⁵

PAN SEARED SALMON FILLET^[GF] heirloom cauliflower, french lentil vinaigrette, chili crunch 32.⁹⁵

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

GOFFLE FARM ROTISSERIE CHICKEN^[GF] apricot glaze, whipped potatoes, broccolini 25.⁹⁵

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

GRILLED STRIP STEAK^[GF] fontina polenta, asparagus, red onion bordelaise 38.⁹⁵

FILET MIGNON^[GF] 8 oz, rainbow swiss chard, whipped potatoes, au poivre 42.⁹⁵

SMALL PLATES

Pommes Frites 7.⁹⁵

Truffle Pommes Frites, *parmesan* 8.⁹⁵

Yukon Gold Whipped Potatoes^[GF] 7.⁹⁵

Mac & Cheese, *four cheese* 8.⁹⁵

Buttered Broccolini^[GF] 8.⁹⁵

Crispy Brussels Sprouts^[GF] *honey soy glaze* 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*