

We celebrate seasonality,
our local farms & farmers



SPRING LUNCH MENU
2023

TABOR ROAD TAVERN

BEGINNINGS

- JUST BAKED CHEDDAR ONION BISCUITS maple chili butter / 3.⁹⁵ (2pc) / 4.⁹⁵ (4pc) / 5.⁹⁵ (6pc)
- Potato Leek Soup Brioche crouton, Chive oil, sumac 9.⁹⁵
- CHICKEN & BARLEY SOUP vegetables, arugula & parmesan pesto 9.⁹⁵
- ROTISSERIE CHICKEN WINGS^[GF] sweet heat glaze, ranch dressing 13.⁹⁵
- BUFFALO CHICKEN MEATBALLS^[GF] celery and bleu cheese 13.⁹⁵
- SHISHITO PEPPERS^[GF] chili and 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

- 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
- CAESAR^[GFA] parmesan croutons, romaine lettuce, caesar dressing 12.⁹⁵
- 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
potato leek soup

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
- MAINE LOBSTER ROLL herb mayo, brioche roll, house-made chips 24.⁹⁵
- SALMON DIJONNAISE^[GF] brussel sprouts, asparagus, marble potatoes 32.⁹⁵

[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*