

We celebrate seasonality,
our local farms & farmers



SPRING DINNER MENU
2023

BEGINNINGS

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

CORN BISQUE^[GF] chive oil, sumac 9.⁹⁵

CHICKEN & BARLEY SOUP vegetables, arugula & parmesan pesto 9.⁹⁵

ROTISSERIE CHICKEN WINGS^[GFA] sweet heat glaze, ranch dressing 13.⁹⁵

BUFFALO CHICKEN MEATBALLS celery and bleu cheese 13.⁹⁵

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

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

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

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

CAESAR^[GFA] parmesan croutons, romaine lettuce, caesar dressing 12.⁹⁵

KALE & WATERMELON SALAD^[GF, V] , quinoa, toasted pistachio, ricotta salata, balsamic vinaigrette 14.⁹⁵

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

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

HOUSE SPECIALTIES

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

BEEF WELLINGTON filet, parma ham, asparagus, bearnaise sauce 46.95 .

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

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

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

VIKING VILLAGE SCALLOPS^[GF] corn puree, marble potato, shishito peppers, 34.95

FARROE ISLAND SALMON zucchini basil puree, wild rice, fava beans, radish 32.⁹⁵

PAN SEARED HALIBUT ^[GF] corn chowder, confit tomato, lemon marmalade 36.95

GOFFLE FARM ROTISSERIE CHICKEN^[GFA] lemon-thyme rubbed, hen of the wood mushroom & leek bread pudding, asparagus, au jus 25.95

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

SMALL PLATES

Pommes Frites ^[V] 7.⁹⁵

Truffle Pommes Frites ^[V] *parmesan* 8.⁹⁵

Yukon Gold Whipped Potatoes ^[GF] 7.⁹⁵

Mac & Cheese^[V] *four cheese* 8.⁹⁵

Crispy Brussels Sprouts ^[GFA] *honey soy glaze* 8.⁹⁵

Buttered Broccolini ^[GF] 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*