

We celebrate seasonality,
our local farms & farmers



SUMMER LUNCH MENU
2023

BEGINNINGS

JUST BAKED CHEDDAR ONION BISCUITS 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

BUFFALO CHICKEN MEATBALLS celery and bleu cheese 13.⁹⁵

PIGS IN A BLANKET ghost pony beer cheese, dijon mustard 14.⁹⁵

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 ^[GF,V] chili and 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

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

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

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

TAVERN TRIO 17.⁹⁵

Choose one from each category

WEDGE SALAD
KALE & WATERMELON 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
CORN CHOWDER

HOUSE SPECIALTIES

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

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

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

WARM SMOKED TURKEY & BRIE SANDWICH herb mayo, arugula, chutney, raisin pecan bread, house-made chips 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, ribeye blend 19.95

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