

We celebrate seasonality,  
our local farms & farmers



WINTER LUNCH MENU  
2024

## Beginnings

**Just Baked Flaky Cheddar Biscuits** maple chili butter / 4.<sup>95</sup> (2pc) / 5.<sup>95</sup> (4pc) / 6.<sup>95</sup> (6pc) <sup>V</sup>

**Farmhouse Chicken & Barley Soup** hearty medley of vegetables, parmesan 9.<sup>95</sup>

**Creamy New England Clam Chowder** with Nashville hot crackers 11.<sup>95</sup>

**Petite Maine Lobster Bites** lemon garlic beurre blanc, gruyere, bread crumbs 24.<sup>95</sup>

**Buffalo Chicken Meatballs** celery and bleu cheese 14.<sup>95</sup>

**Sesame Crusted Chicken Potstickers** chili crisp, yuzu ponzu 17.<sup>95</sup>

**Crispy Wagyu Dumplings** truffle ponzu, honey sambal sauce, thai chili 19.<sup>95</sup>

**Spicy Shrimp Spring Rolls** lime miso dressing, sweet chili sauce 16.<sup>95</sup>

**Crispy Calamari Point Judith RI** hot cherry peppers, sriracha aioli 16.<sup>95</sup>

**Yellowfin Tuna Tartare** crispy tater tots, avocado smash, yuzu ponzu drizzle, pickled ginger 17.<sup>95</sup>

**Warm Just Baked Pretzels** ghost pony beer cheese, whole grain maple-mustard 10.<sup>95</sup>

**Creamy Burrata Lioni Cheeseworks**, confit cherry tomatoes, arugula-sunflower pesto, filone 15.<sup>95</sup> <sup>GFA, V</sup>

## Salads

**Caesar** parmesan croutons, romaine lettuce, caesar dressing 13.<sup>95</sup> <sup>GFA</sup>

**Steakhouse Wedge Salad** sliced 4oz filet, tomato, pickled red onions, smoked bacon, blue cheese 23.<sup>95</sup> <sup>GF</sup>

**Maine Lobster Salad** smoky bacon, grana padano, mixed greens, avocado, tomato, lemon herb dressing 26.<sup>95</sup> <sup>GF</sup>

**Grilled Tavern Chicken Salad** arugula, radicchio, pecorino, bread crumbs, honey lemon vinaigrette 21.<sup>95</sup> <sup>GFA</sup>

**Salmon Salad** mixed greens, tomato, avocado, pickled red onion, honey lemon vinaigrette 23.<sup>95</sup> <sup>GF</sup>

## Tavern Trio 18.<sup>95</sup>

WEDGE SALAD

CAESAR SALAD

FIELD GROWN SALAD

TURKEY & BRIE

RAISIN PECAN BREAD

CRISPY CHICKEN SLIDER

PAN SEARED SALMON

CREAMY CLAM CHOWDER

WITH HOT CRACKERS

CHICKEN & BARLEY SOUP

HOUSE MADE POTATO CRISPS

## House Specialties

**Cavatelli Sausage & Broccoli** fennel sausage, charred broccoli, lemon cream, citrus breadcrumbs 17.<sup>95</sup> <sup>VA</sup>

**Maine Lobster Roll** herb mayo, brioche roll, house-made chips 26.<sup>95</sup>

**Open Faced Steak Sandwich** horseradish aioli, caramelized onions, arugula, truffle pommes frites 20.<sup>95</sup>

**Crispy Chicken Sandwich** savoy cabbage slaw, pickles, tomato, gruyere cheese, pommes frites 17.<sup>95</sup>

**Smoked Turkey & Brie Melt** herb mayo, arugula, chutney, raisin pecan bread, house-made chips 17.<sup>95</sup>

**Tabor Tavern Burger** garlic aioli, lettuce, tomato, pickles, caramelized onions, swiss cheese, ribeye blend 20.<sup>95</sup>

**Bacon Prime American Burger** Louie dressing, lettuce, tomato, pickles, bacon, American cheese, ribeye blend 20.<sup>95</sup>

**Sesame Crusted Faroe Island Salmon** stir fry of savoy cabbage & baby carrots, miso glazed cippolini onion 34.<sup>95</sup>

**Swordfish Milanese** salad of baby arugula, shaved red onion & lemon preserve, basil puree 32.<sup>95</sup>

[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*