

We celebrate seasonality,
our local farms & farmers



WINTER DINNER MENU
2024

TABOR ROAD

TAVERN

Beginnings

Just Baked Flaky Cheddar Biscuits maple chili butter / 4.⁹⁵ (2pc) / 5.⁹⁵ (4pc) / 6.⁹⁵ (6pc) ^V

Farmhouse Chicken & Barley Soup hearty medley of vegetables, parmesan 9.⁹⁵

Creamy New England Clam Chowder with Nashville hot crackers 11.⁹⁵

Petite Maine Lobster Bites lemon garlic beurre blanc, gruyere, bread crumbs 24.⁹⁵

Buffalo Chicken Meatballs celery and bleu cheese 14.⁹⁵

Sesame Crusted Chicken Potstickers chili crisp, yuzu ponzu 17.⁹⁵

Crispy Wagyu Dumplings truffle ponzu, honey sambal sauce, thai chili 19.⁹⁵

Spicy Shrimp Spring Rolls lime miso dressing, sweet chili sauce 16.⁹⁵

Crispy Calamari *Point Judith RI* hot cherry peppers, sriracha aioli 16.⁹⁵

Yellowfin Tuna Tartare crispy tater tots, avocado smash, yuzu ponzu drizzle, pickled ginger 17.⁹⁵

Warm Just Baked Pretzels ghost pony beer cheese, whole grain maple-mustard 10.⁹⁵

Creamy Burrata *Lioni Cheeseworks*, confit cherry tomatoes, arugula-sunflower pesto, filone 15.⁹⁵ ^{GFA, V}

Salads

Caesar parmesan croutons, romaine lettuce, caesar dressing 13.⁹⁵ ^{GFA}

Harvest Salad honeycrisp apple, Fulper Farms white cheddar, cranberries, pumpkin seeds, Brussels sprouts, cider vinaigrette 15.⁹⁵ ^{GF}

Maine Lobster Salad smoky bacon, grana padano, mixed greens, avocado, tomato, lemon herb dressing 26.⁹⁵ ^{GF}

Grilled Chicken Tavern Salad arugula, radicchio, pecorino, bread crumbs, honey lemon vinaigrette 21.⁹⁵ ^{GFA, VA}

House Specialties

Maine Lobster Fettuccini baby heirloom tomatoes, basil, garlic, parmesan 40.⁹⁵

NY Strip au Poivre crushed pepper crusted, creamy colcannon potatoes, brandy shallot sauce & crispy onion rings 40.⁹⁵

Harvest Pork Chop cider braised red cabbage, pommery mustard whipped potatoes, plum BBQ sauce 32.⁹⁵

Pomegranate Glazed Short Rib sweet potato mashed, roasted carrots, crispy onion rings 34.⁹⁵

Barneгат Light Sea Scallops romesco sauce, blistered shishito peppers 38.⁹⁵ ^{GF}

Beef Wellington puff pastry wrapped filet with mushroom duxelles, parma ham, broccolini, bearnaise sauce 41.⁹⁵

Sesame Crusted Faroe Island Salmon stir fry of savoy cabbage & baby carrots, miso glazed cippolini onion 34.⁹⁵ ^{GF}

Swordfish Milanese salad of baby arugula, shaved red onion & lemon preserve, basil puree 32.⁹⁵

Flaky Farmhouse Chicken Pot Pie Goffle Road chicken, autumn vegetable velouté, herb-butter puff pastry 31.⁹⁵ ^{GFA}

Tabor Burger garlic aioli, lettuce, tomato, pickles, caramelized onions, Swiss cheese, ribeye blend 20.⁹⁵ ^{GFA}

Accompaniments

Pommes Frites 8.⁹⁵ ^V

Truffle Pommes Frites parmesan 9.⁹⁵ ^V

Yukon Gold Whipped Potatoes 8.⁹⁵ ^{GF}

Cider Braised Red Cabbage 9.⁹⁵

Mac & Cheese four cheese 9.⁹⁵ ^V

Broccolini with buttery breadcrumbs 9.⁹⁵

Crispy Brussels Sprouts honey soy glaze 9.⁹⁵ ^{GFA}

[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