

We celebrate seasonality,
our local farms & farmers



WINTER LUNCH MENU
2024

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}
- Steakhouse Wedge Salad sliced 4oz filet, tomato, pickled red onions, smoked bacon, blue cheese 23.⁹⁵ ^{GF}
- Maine Lobster Salad smoky bacon, grana padano, mixed greens, avocado, tomato, lemon herb dressing 26.⁹⁵ ^{GF}
- Grilled Tavern Chicken Salad arugula, radicchio, pecorino, bread crumbs, honey lemon vinaigrette 21.⁹⁵ ^{GFA}
- Salmon Salad mixed greens, tomato, avocado, pickled red onion, honey lemon vinaigrette 23.⁹⁵ ^{GF}

Tavern Trio 18.⁹⁵

WEDGE SALAD	TURKEY & BRIE	CREAMY CLAM CHOWDER
CAESAR SALAD	RAISIN PECAN BREAD	WITH HOT CRACKERS
FIELD GROWN SALAD	CRISPY CHICKEN SLIDER	CHICKEN & BARLEY SOUP
	PAN SEARED SALMON	HOUSE MADE POTATO CRISPS

House Specialties

- Cavatelli Sausage & Broccoli fennel sausage, charred broccoli, lemon cream, citrus breadcrumbs 17.⁹⁵ ^{VA}
- Maine Lobster Roll herb mayo, brioche roll, house-made chips 26.⁹⁵
- Open Faced Steak Sandwich horseradish aioli, caramelized onions, arugula, truffle pommes frites 20.⁹⁵
- Crispy Chicken Sandwich savoy cabbage slaw, pickles, tomato, gruyere cheese, pommes frites 17.⁹⁵
- Smoked Turkey & Brie Melt herb mayo, arugula, chutney, raisin pecan bread, house-made chips 17.⁹⁵
- Tabor Tavern Burger garlic aioli, lettuce, tomato, pickles, caramelized onions, swiss cheese, ribeye blend 20.⁹⁵
- Bacon Prime American Burger Louie dressing, lettuce, tomato, pickles, bacon, American cheese, ribeye blend 20.⁹⁵
- Sesame Crusted Faroe Island Salmon stir fry of savoy cabbage & baby carrots, miso glazed cippolini onion 34.⁹⁵
- Swordfish Milanese salad of baby arugula, shaved red onion & lemon preserve, basil puree 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*