

We celebrate seasonality,  
our local farms & farmers



WINTER DINNER MENU  
2024

TABOR ROAD  
TAVERN

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, bacon 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>
- Harvest Salad honeycrisp apple, Fulper Farms white cheddar, cranberries, pumpkin seeds, Brussels sprouts, cider vinaigrette 15.<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 Chicken Tavern Salad arugula, radicchio, pecorino, bread crumbs, honey lemon vinaigrette 21.<sup>95</sup> <sup>GFA, VA</sup>

House Specialties

- Maine Lobster Fettuccini baby heirloom tomatoes, basil, garlic, parmesan 40.<sup>95</sup>
- N.Y. Strip au Poivre pepper crusted, creamy colcannon potatoes, brandy shallot sauce, crispy onion rings 40.<sup>95</sup>
- Harvest Pork Chop cider braised red cabbage, pommery mustard whipped potatoes, plum BBQ sauce 32.<sup>95</sup>
- Pomegranate Glazed Short Rib sweet potato mashed, roasted carrots, crispy onion rings 34.<sup>95</sup>
- Viking Village Scallops parsnip puree, diced apples, bacon, brussel sprouts, pomegranate reduction 38.<sup>95</sup> <sup>GF</sup>
- Beef Wellington puff pastry wrapped filet with mushroom duxelles, parma ham, broccolini, bearnaise sauce 41.<sup>95</sup>
- Sesame Crusted Faroe Island Salmon stir fry of savoy cabbage & baby carrots, miso glazed cippolini onion 34.<sup>95</sup> <sup>GF</sup>
- Swordfish Milanese salad of baby arugula, shaved red onion & lemon preserve, basil puree 32.<sup>95</sup>
- Flaky Farmhouse Chicken Pot Pie Goffle Road chicken, autumn vegetable velouté, herb-butter puff pastry 31.<sup>95</sup> <sup>GFA</sup>
- Tabor Burger garlic aioli, lettuce, tomato, pickles, caramelized onions, Swiss cheese, ribeye blend 20.<sup>95</sup> <sup>GFA</sup>

Accompaniments

- Pommes Frites 8.<sup>95</sup> <sup>V</sup>

Truffle Pommes Frites *parmesan* 9.<sup>95</sup> <sup>V</sup>

Yukon Gold Whipped Potatoes 8.<sup>95</sup> <sup>GF</sup>

Cider Braised Red Cabbage 9.<sup>95</sup>
- Mac & Cheese *four cheese* 9.<sup>95</sup> <sup>V</sup>

Broccolini with buttery breadcrumbs 9.<sup>95</sup>

Crispy Brussels Sprouts *honey soy glaze* 9.<sup>95</sup> <sup>GFA</sup>