

We celebrate seasonality,
our local farms & farmers



SPRING 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

Buffalo Chicken Meatballs celery and bleu cheese 14.⁹⁵

General Tso's Cauliflower sweet and sour chili glaze, sesame seeds, scallions 15.⁹⁵

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}

Chopped Mediterranean Salad crispy chickpea, soppressata, creamy Italian vinaigrette, parmesan 19.⁹⁵

Tavern Trio 18.⁹⁵

WEDGE SALAD

PRIME ROAST BEEF WRAP

CREAMY CLAM CHOWDER

CAESAR SALAD

CRISPY CHICKEN SLIDER

WITH HOT CRACKERS

FIELD GROWN SALAD

PAN SEARED SALMON

CHICKEN & BARLEY SOUP

House Specialties

Turkey Reuben toasted rye, house roasted turkey, sauerkraut, swiss, Russian dressing, house made chips 20.⁹⁵ ^{VA}

Maine Lobster Roll herb mayo, griddled buttery brioche roll, house-made chips 26.⁹⁵

Prime Roast Beef Wrap horseradish aioli, caramelized onions, arugula, truffle pommes frites 19.⁹⁵

Crispy Chicken Sandwich savoy cabbage slaw, pickles, tomato, gruyere cheese, pommes frites 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

Gruyere Crusted Halibut asparagus, leek fondue, parsley sunchoke puree 38.⁹⁵

Yellowfin Tuna Taco sesame seed crusted tuna, avocado cilantro, cabbage, shaved carrot, sriracha-lime aioli 19.⁹⁵

Tarragon Dijon Turkey Salad pecan raisin bread, arugula, tomato, potato chips 17.⁹⁵

[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*