

We celebrate seasonality,
our local farms & farmers



SPRING 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, bacon 11.⁹⁵

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

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}

Harvest Spring Salad baby greens, fava beans, asparagus, shaved radish, Tumbleweed cheddar & rose 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}

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

House Specialties

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

N.Y. Strip Teriyaki prime strip, pineapple-shrimp fried rice 40.⁹⁵

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

Red Wine Glazed Short Rib Castle Valley Cheddar Grits, fava beans, salsa verde, crispy onion rings 34.⁹⁵

Viking Village Scallops lemon-butter basted, vibrant spring vegetables, savory pea puree 36.⁹⁵ ^{GF}

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

Pepper Crusted Faroe Island Salmon over colcannon potatoes with beurre blanc sauce 34.⁹⁵ ^{GF}

Gruyere Crusted Halibut asparagus, leek fondue with a sunchoke, fennel and parsley sauce 38.⁹⁵

Flakey Farmhouse Chicken Pot Pie Goffle Road chicken, root 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}

Yellowfin Tuna Taco sesame seed crusted tuna, avocado cilantro, cabbage, shaved carrot, sriracha-lime aioli 29.⁹⁵

Accompaniments

Pommes Frites 8.⁹⁵ ^V

Truffle Pommes Frites parmesan 9.⁹⁵ ^V

Yukon Gold Whipped Potatoes 8.⁹⁵ ^{GF}

Grilled Asparagus with bearnaise aioli 9.⁹⁵

Mac & Cheese four cheese 9.⁹⁵ ^V

Broccolini with buttery breadcrumbs 9.⁹⁵

Fava Beans with buttery leeks 9.⁹⁵ ^{GF}

[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