



STARTERS

JUST BAKED CHEDDAR ONION BISCUITS [V] <i>chili maple butter</i> (2pc) 4.95 / (4pc) 5.95 / (6pc) 6.95	CRISPY CALAMARI <i>Point Judith RI, hot cherry peppers, sriracha aioli</i> 16.95
BUTTERNUT SQUASH SOUP [V] <i>maple mascarpone cream</i> 10.95	TUNA TARTARE CRISPS [GFA] <i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i> 17.95
CREAMY CLAM CHOWDER [GFA] <i>nashville hot crackers & crispy bacon</i> 11.95	WARM HOMEMADE PRETZELS <i>ghost pony beer cheese & whole grain maple-mustard</i> 10.9
BUFFALO CHICKEN MEATBALLS <i>celery & bleu cheese</i> 14.95	NJ LOCAL BURRATA [GFA] [V] <i>tomato chutney, little gem tomatoes, basil oil, grilled baguette</i> 15.95
GENERAL TSO'S CAULIFLOWER <i>sweet and sour chili glaze, sesame seeds, scallions</i> 15.95	COLOSSAL LUMP CRAB CAKE [GF] <i>savoy and red cabbage slaw, remoulade sauce</i> 21.95
CRISPY WAGYU DUMPLINGS <i>truffle ponzu & mustard sauce</i> 19.95	CRUNCHY SHRIMP SPRING ROLLS <i>lime miso dressing & sweet chili sauce</i> 16.95

SALADS

CAESAR [GFA] <i>parmesan croutons, romaine lettuce, caesar dressing</i>	13.95
STEAKHOUSE WEDGE SALAD [GF] <i>sliced 4 oz filet, tomato, pickled red onions, smoked bacon, blue cheese</i>	23.95
MAINE LOBSTER SALAD [GF] <i>smoky bacon, grana padano, mixed greens, avocado, tomato, lemon herb dressing</i>	26.95
GRILLED CHICKEN TAVERN SALAD [GFA] <i>arugula, radicchio, pecorino, garlic bread crumbs, honey lemon vinaigrette</i>	21.95
SALMON SALAD [GF] <i>mixed greens, tomato, avocado, pickled red onion, honey lemon vinaigrette</i>	23.95
AUTUMN HARVEST SALAD [GF] <i>mixed greens, butternut squash, blue cheese, honeycrisp apples, walnuts, dried cherries, rosé vinaigrette</i>	15.95
CHOPPED SALAD [GF] <i>crispy chickpea, salami, creamy Italian vinaigrette, red bell pepper, parmesan</i>	19.95

TAVERN TRIO

all served on one platter, choice of each or substitute with house made potato chips 18.95

SOUP

*Butternut Squash Soup [V]
Creamy Clam Chowder*

SALAD

*Wedge
Caesar
Field Grown*

ENTREES

*Cheese Burger Slider
Crispy Chicken Slider
Pan Seared Salmon*

HOUSE SPECIALTIES

MAINE LOBSTER ROLL <i>herb mayo, brioche roll, house made potato crisps</i>	29.95
FILET WRAP <i>filet mignon tips, caramelized onions, baby arugula, crushed house made truffle potato chips, horseradish aioli</i>	19.95
CRISPY CHICKEN SANDWICH <i>savoy cabbage slaw, pickles, tomato, gruyere cheese, pomme frites</i>	17.95
THE TABOR ROAD BURGER [GFA] <i>garlic aioli, lettuce, tomato, pickles, caramelized onions, swiss cheese, ribeye blend</i>	20.95
BACON PRIME AMERICAN BURGER [GFA] <i>louie dressing, lettuce, tomato, pickles, bacon, American cheese, ribeye blend</i>	20.95
LOCAL LINE CAUGHT HALIBUT <i>pan seared, pumpkin seed romesco, roasted smashed potatoes, sautéed broccolini</i>	38.95
YELLOWFIN TUNA TACO <i>sesame crusted, cilantro, cabbage, shaved carrot, jalapeno, sriracha-lime aioli</i>	19.95
WARM TURKEY & BRIE SANDWICH <i>sage mayo, arugula, cherry chutney, raisin-pecan bread, house made chips</i>	17.95

[GFA] = GLUTEN FREE AVAILABLE [GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN
Please make your server aware of any allergies or dietary restrictions as not all ingredients are listed



Champagne

- 101 Veuve Clicquot, Brut, FR NV
- 102 Dom Perignon, Brut, FR, '13
- 103 Lanson, Brut, FR NV
- 106 Pol Roger, Brut, FR NV

Chardonnay

- 203 Far Niente, Napa '22
- 204 Rombauer, Carneros, CA '23
- 206 Cakebread Cellars, Napa '22
- 208 Duckhorn, Napa '22
- 209 Meursault, Jean-Michel Ganoux, FR '20
- 210 Chablis, Domaine du Colombier, FR '23
- 211 Puligny Montrachet, Arnaud Germain, FR '22

Sauvignon Blanc

- 401 Cloudy Bay, Marlborough, NZ '22
- 402 Cliff Lede, Napa '23
- 400 Sancerre, Domaine Pastou, Loire Valley, FR '23
- 403 Sancerre, Daniel Crochet, Loire Valley, FR '22
- 406 Sancerre, Domaine Chasseignes, Loire, FR '22

Worldly & Aromatic Whites

- 300 Albarino, Marinos 'El Neptuno', ES '23
- 302 Pinot Grigio, Livio Felluga, IT '22
- 304 Pinot Grigio, Terlato, IT '23
- 303 Soave, Pieropan 'Calvarino', IT '21

Pinot Noir

- 702 Etude, Carneros, CA '20
- 704 Domaine Coillot, Burgundy, FR '20
- 706 Illahe, Willamette Valley, OR '22
- 707 Belle Glos 'Las Alturas', Santa Lucia, CA '21
- 710 Penner Ash, Willamette Valley, OR '21

Merlot & Zinfandel

- 901 Zinfandel, Turley 'Old Vines', CA '21
- 902 Merlot, Northstar, Columbia Valley, WA '21
- 903 Merlot, Duckhorn 'Three Palms', Napa '17

Red Blends

- 166 602 The Prisoner, Napa '22
- 533 605 Caravan by Darioush, Napa '18
- 90 609 Trefethen 'Dragon's Tooth', Napa '19

Cabernet Sauvignon

- 124 501 Caymus, Napa '22
- 162 502 Owen Roe, Yakima Valley, WA '20
- 107 504 Groth, Napa '20
- 113 505 Mt. Veeder, Napa '21
- 91 506 Silver Oak, Alexander Valley, CA '19
- 143 507 Harlan Estate 'The Mascot', Napa '19
- 67 509 Iconoclast by Chimney Rock, Napa '21
- 168 508 Darioush, Napa '21
- 510 Crossbarn by Paul Hobbs, Napa '20
- 511 Duckhorn, Napa '21
- 91 512 Plumpjack, Napa '19
- 74 513 Quilt, Napa '21
- 65 514 Caymus 'Special Selection', Napa '18
- 84 515 Harper Oak, Sonoma, CA '22
- 85 516 Jordan, Alexander Valley, CA '19
- 517 Stag's Leap 'Artemis', Napa '20
- 48 520 Salvestrin, Napa '20

Other Worldly Reds

- 802 Cabernet Franc, Chateau de Targe, FR '18
- 803 Amarone, Santi, IT '18
- 804 Chateauneuf-du-Pape, Vieux Telegraphe, FR '20
- 805 Chateauneuf-du-Pape, Clos St. Antonin, FR '21
- 806 Malbec, Bramare, Mendoza, AR '21
- 807 Brunello di Montalcino, Carpineto, IT, '18
- 811 Brunello di Montalcino, Altesino 'Riserva', IT '17
- 808 Bordeaux, Bouquet de Monbrison, FR '20
- 809 Super Tuscan, Casa Raia 'Bevilo', IT '13
- 810 Barolo, Damilano, IT '20
- 812 Crozes-Hermitage, Barruol 'Tiercerolles', FR '17
- 813 Tempranillo, Cune, Rioja, ES '17

Cabernet Sauvignon Magnum

- 550 Stag's Leap 'Artemis', Napa '21