



STARTERS

JUST BAKED CHEDDAR 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>parmesan garlic croutons & 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 old bay 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
EAST COAST HALIBUT <i>pan seared, cauliflower purée, spiced tri-color carrots, potato croquette, beurre blanc</i>	38.95
YELLOWFIN TUNA TACO <i>sesame crusted, cilantro, cabbage, avocado, 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

Chardonnay

- 202 Chateau Ste. Michelle 'Mimi', WA '21
 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
 404 Frenzy, Marlborough, NZ '23
 403 Sancerre, Domaine Fournier, Loire Valley, FR '23
 406 Sancerre, Domaine Chasseignes, Loire, FR '22

Worldly & Aromatic Whites

- 300 Albarino, Marinos 'El Neptuno', ES '23
 301 Albarino, Perlinas, ES '21
 302 Pinot Grigio, Livio Felluga, IT '22
 304 Pinot Grigio, Terlato, IT '23
 303 Soave, Pieropan 'Calvarino', IT '21
 305 Riesling, Nik Weis, Mosel, GER '20

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

- 166 601 Red Blend, Replica, CA '20 61
 533 602 The Prisoner, Napa '22 139
 90 605 Caravan by Darioush, Napa '18 139
 61 609 Trefethen 'Dragon's Tooth', Napa '19 95

Cabernet Sauvignon

- 162 501 Caymus, Napa '22 252
 107 502 Owen Roe, Yakima Valley, WA '20 81
 113 504 Groth, Napa '20 170
 91 506 Silver Oak, Alexander Valley, CA '19 266
 143 507 Harlan Estate 'The Mascot', Napa '19 263
 67 509 Iconoclast by Chimney Rock, Napa '21 74
 168 508 Darioush, Napa '21 206
 91 510 Crossbarn by Paul Hobbs, Napa '20 113
 74 511 Duckhorn, Napa '21 182
 64 512 Plumpjack, Napa '19 353
 65 513 Quilt, Napa '21 126
 85 514 Caymus 'Special Selection', Napa '18 483
 85 515 Harper Oak, Sonoma, CA '22 66
 48 516 Jordan, Alexander Valley, CA '19 156
 64 517 Stag's Leap 'Artemis', Napa '20 168

Other Worldly Reds

- 75 802 Cabernet Franc, Chateau de Targe, FR '18 62
 48 803 Amarone, Santi, IT '18 94
 62 804 Chateauneuf-du-Pape, Vieux Telegraphe, FR '20 203
 53 805 Chateauneuf-du-Pape, Clos St. Antonin, FR '21 101
 95 806 Malbec, Bramare, Mendoza, AR '21 94
 131 811 Brunello di Montalcino, Altesino 'Riserva', IT '17 213
 62 807 Brunello di Montalcino, Il Poggione, IT '18 126
 126 808 Bordeaux, Bouquet de Monbrison, FR '20 84
 168 809 Super Tuscan, Casa Raia 'Bevilo', IT '13 69
 70 810 Barolo, Damilano, IT '20 90
 79 812 Crozes-Hermitage, Barruol 'Tiercerolles', FR '17 88
 231 813 Tempranillo, Cune, Rioja, ES '17 62

Cabernet Sauvignon Magnum

- 550 Stag's Leap 'Artemis', Napa '21 292