



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
OLD FASHIONED CHICKEN SOUP [GF] <i>wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs</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>	13.95

TAVERN TRIO

all served on one platter, choice of each or substitute with house made potato chips 19.95

SOUP	SALAD	ENTREES
<i>Old Fashioned Chicken Soup</i>	<i>Wedge</i>	<i>Cheese Burger Slider</i>
<i>Creamy Clam Chowder</i>	<i>Caesar</i>	<i>Crispy Chicken Slider</i>
	<i>Field Grown</i>	<i>Pan Seared Salmon</i>

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
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

Our menu contains common allergens. Please inform our staff of any allergies or dietary restrictions before ordering as cross-contamination may occur in our kitchen. We do not recommend consuming our gluten free items by those with celiac disease.



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 '21
- 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 '19 139
- 61 609 Trefethen 'Dragon's Tooth', Napa '21 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 '20 266
- 143 507 Harlan Estate 'The Mascot', Napa '19 263
- 67 509 Iconoclast by Chimney Rock, Napa '22 74
- 168 508 Darioush, Napa '21 206
- 91 510 Crossbarn by Paul Hobbs, Napa '20 113
- 74 511 Duckhorn, Napa '20 182
- 64 513 Quilt, Napa '22 126
- 65 514 Caymus 'Special Selection', Napa '18 483
- 85 515 Harper Oak, Sonoma, CA '22 66
- 48 516 Jordan, Alexander Valley, CA '20 156

Other Worldly Reds

- 64 802 Cabernet Franc, Chateau de Targe, FR '18 62
- 75 803 Amarone, Santi, IT '18 94
- 48 804 Chateauneuf-du-Pape, Vieux Telegraphe, FR '21 203
- 62 805 Chateauneuf-du-Pape, Clos St. Antonin, FR '21 101
- 53 806 Malbec, Bramare, Mendoza, AR '21 94
- 95 811 Brunello di Montalcino, Altesino 'Riserva', IT '17 213
- 131 807 Brunello di Montalcino, Il Poggione, IT '18 126
- 62 808 Bordeaux, Bouquet de Monbrison, FR '20 84
- 126 809 Super Tuscan, Casa Raia 'Bevilo', IT '13 69
- 168 810 Barolo, Damilano, IT '20 90
- 70 812 Crozes-Hermitage, Barruol 'Tiercerolles', FR '17 88
- 79 813 Tempranillo, Cune, Rioja, ES '19 62

Cabernet Sauvignon Magnum

- 231 550 Stag's Leap 'Artemis', Napa '21 292