



## STARTERS

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|--|---|
| JUST BAKED CHEDDAR BISCUITS [V]<br><i>chili maple butter</i> (2pc) 4.95 / (4pc) 5.95 / (6pc) 6.95              | CRISPY WAGYU DUMPLINGS<br><i>truffle ponzu &amp; mustard sauce</i> 19.95                                    |
| OLD FASHIONED CHICKEN SOUP [GF]<br><i>wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs</i> 10.95 | CRUNCHY SHRIMP SPRING ROLLS<br><i>lime miso dressing &amp; sweet chili sauce</i> 16.95                      |
| CREAMY CLAM CHOWDER [GFA]<br><i>parmesan garlic croutons &amp; crispy bacon</i> 11.95                          | CRISPY CALAMARI<br><i>Point Judith RI, hot cherry peppers, sriracha aioli</i> 16.95                         |
| PETITE MAINE LOBSTER BITES<br><i>lemon garlic beurre blanc, gruyère, bread crumbs</i> 24.95                    | TUNA TARTARE CRISPS [GFA]<br><i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i> 17.95        |
| BUFFALO CHICKEN MEATBALLS<br><i>celery &amp; bleu cheese</i> 14.95   | WARM HOMEMADE PRETZELS<br><i>ghost pony beer cheese &amp; whole grain maple-mustard</i> 10.95               |
| GENERAL TSO'S CAULIFLOWER<br><i>sweet and sour chili glaze, sesame seeds, scallions</i> 15.95                  | NJ LOCAL BURRATA [GFA] [V]<br><i>tomato chutney, little gem tomatoes, basil oil, grilled baguette</i> 15.95 |
| COLOSSAL LUMP CRAB CAKE [GF]<br><i>savoy and red cabbage slaw, remoulade sauce</i> 21.95                       |   |

## SALADS

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|--|-------|
| CAESAR [GFA] <i>parmesan croutons, romaine lettuce, caesar dressing</i>  | 13.95 |
| 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 |
| 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 |

## HOUSE SPECIALTIES

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|--|-------|
| HARVEST PORK CHOP <i>Plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce</i>                         | 32.95 |
| POMEGRANATE GLAZED SHORT RIB [GFA] <i>sweet potato purée, roasted carrots, frizzled onion rings</i>                            | 34.95 |
| PEPPER CRUSTED SALMON [GF] <i>parsnip purée, rainbow swiss chard, red wine reduction, &amp; basil oil</i>                      | 34.95 |
| VIKING VILLAGE SCALLOPS <i>creamy mushroom risotto, crispy Maitake mushrooms, caper dill butter, chili &amp; basil oil</i>     | 36.95 |
| BEEF WELLINGTON <i>puff pastry wrapped filet with mushroom duxelles, parma ham, broccolini, hollandaise sauce</i>              | 41.95 |
| EAST COAST HALIBUT <i>pan seared, cauliflower purée, spiced tri-color carrots, potato croquette, beurre blanc</i>              | 38.95 |
| FLAKY FARMHOUSE CHICKEN POT PIE <i>Goffle Road Farm roasted chicken, winter vegetable velouté, herb butter puff pastry</i>     | 32.95 |
| MAINE LOBSTER FETTUCINI <i>baby heriloom tomatoes, basil, garlic, parmesan</i>   | 40.95 |
| THE TABOR ROAD BURGER [GFA] <i>garlic aioli, lettuce, tomato, pickles, caramelized onions, swiss cheese, ribeye blend</i>      | 22.95 |
| GRILLED NY PRIME STRIP STEAK [GF] <i>maître d'hôtel compound butter, "loaded" whipped potatoes, charred mini sweet peppers</i> | 40.95 |

## VEGETABLE SMALL PLATES

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|--|---|--|
| POMMES FRITES 8.95<br><i>add parmesan truffle + \$1.00</i> | WHIPPED YUKON POTATOES 8.95   | MAC & CHEESE 9.95<br><i>four cheese</i>            |
| BRUSSELS SPROUTS 9.95<br><i>pancetta</i>                   | "LOADED" WHIPPED POTATOES 9.95<br><i>bacon, scallions &amp; Vermont white cheddar</i> | BROCCOLINI 9.95<br><i>with buttery breadcrumbs</i> |

[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, Perlina, 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

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

510 Crossbarn by Paul Hobbs, Napa '20 113

511 Duckhorn, Napa '20 182

513 Quilt, Napa '22 126

514 Caymus 'Special Selection', Napa '18 483

515 Harper Oak, Sonoma, CA '22 66

516 Jordan, Alexander Valley, CA '20 156

## Other Worldly Reds

802 Cabernet Franc, Chateau de Targe, FR '18 62

803 Amarone, Santi, IT '18 94

804 Chateauneuf-du-Pape, Vieux Telegraphe, FR '21 203

805 Chateauneuf-du-Pape, Clos St. Antonin, FR '21 101

806 Malbec, Bramare, Mendoza, AR '21 94

811 Brunello di Montalcino, Altesino 'Riserva', IT '17 213

807 Brunello di Montalcino, Il Poggione, IT '18 126

808 Bordeaux, Bouquet de Monbrison, FR '20 84

809 Super Tuscan, Casa Raia 'Bevilo', IT '13 69

810 Barolo, Damilano, IT '20 90

812 Crozes-Hermitage, Barruol 'Tiercerolles', FR '17 88

813 Tempranillo, Cune, Rioja, ES '19 62

## Cabernet Sauvignon Magnum

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