



STARTERS

JUST BAKED CHEDDAR BISCUITS [V] <i>whipped maple butter</i> (2pc) 4.95 / (4pc) 5.95 / (6pc) 6.95	CRISPY WAGYU DUMPLINGS <i>truffle ponzu & mustard sauce</i> 19.95
OLD FASHIONED CHICKEN SOUP [GF] <i>wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs</i> 10.95	CRUNCHY SHRIMP SPRING ROLLS <i>lime miso dressing & sweet chili sauce</i> 16.95
CREAMY CLAM CHOWDER [GFA] <i>parmesan garlic croutons & crispy bacon</i> 11.95	CRISPY CALAMARI <i>Point Judith RI, hot cherry peppers, sriracha aioli</i> 16.95
SHRIMP CASINO <i>lemon garlic beurre blanc, gruyère, bacon & bread crumbs</i> 18.95	TUNA TARTARE CRISPS [GFA] <i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i> 17.95
BUFFALO CHICKEN MEATBALLS <i>celery & bleu cheese</i> 14.95	WARM HOMEMADE PRETZELS <i>ghost pony beer cheese & whole grain maple-mustard</i> 10.95
GENERAL TSO'S CAULIFLOWER <i>sweet and sour chili glaze, sesame seeds, scallions</i> 15.95	NJ LOCAL BURRATA [GFA] [V] <i>tomato chutney, little gem tomatoes, basil oil, grilled baguette</i> 15.95
COLOSSAL LUMP CRAB CAKE [GF] <i>savoy and red cabbage slaw, remoulade sauce</i> 21.95	

SALADS

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

HARVEST PORK CHOP <i>Plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce</i>	34.95
PEPPER CRUSTED SALMON [GF] <i>parsnip purée, rainbow swiss chard, red wine reduction, & basil oil</i>	34.95
BEEF WELLINGTON <i>puff pastry wrapped filet with mushroom duxelles, parma ham, broccolini, hollandaise sauce</i>	41.95
POMEGRANATE GLAZED SHORT RIB [GFA] <i>sweet potato purée, roasted carrots, frizzled onion rings</i>	34.95
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 heirloom 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

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

[GFA] = GLUTEN FREE AVAILABLE [GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering, as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood or eggs may increase your risk of a foodborne illness.



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
 405 Sancerre, La Porte Blanche, Loire, 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
 709 Wentworth Vineyards, Anderson Valley, CA '22
 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 '22 139
 533 605 Caravan by Darioush, Napa '19 139
 90 609 Trefethen 'Dragon's Tooth', Napa '21 95

Cabernet Sauvignon

- 61 501 Caymus, Napa '22 252
 162 502 Owen Roe, Yakima Valley, WA '20 81
 107 504 Groth, Napa '20 170
 113 506 Silver Oak, Alexander Valley, CA '20 266
 91 507 Harlan Estate 'The Mascot', Napa '19 263
 143 509 Iconoclast by Chimney Rock, Napa '22 74
 168 508 Darioush, Napa '21 206
 510 Crossbarn by Paul Hobbs, Napa '20 113
 91 511 Duckhorn, Napa '20 182
 74 513 Quilt, Napa '22 126
 65 514 Caymus 'Special Selection', Napa '18 483
 85 515 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