



STARTERS

JUST BAKED CHEDDAR BISCUITS [V] <i>whipped 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
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
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

<i>all served on one platter, choice of each or substitute with house made potato chips 19.95</i>		
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>Hot Honey Chicken Slider</i>
	<i>Field Grown</i>	<i>Pan Seared Salmon</i>

HOUSE SPECIALTIES

FILET WRAP <i>filet mignon tips, caramelized onions, baby arugula, crushed house made truffle potato chips, horseradish aioli</i>	19.95
HOT HONEY CHICKEN SANDWICH <i>crispy chicken breast, brioche roll, hot honey, celery root slaw, pickles, pommes frites</i>	17.95
GRAIN BOWL <i>wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables</i>	18.95
TUNA NOODLE BOWL <i>yellowfin tuna, soba noodles, edamame, pickled cucumber, ginger, sesame dressing</i>	19.95
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
TABOR ROAD BLT <i>thick cut applewood smoked bacon, maple glaze, tomato, romaine, caesar dressing, sourdough, house made chips</i>	18.95
SHORT RIB GRILLED CHEESE <i>sourdough bread, gruyere, arugula, short rib jus, pommes frites</i>	21.95
WARM TURKEY & BRIE SANDWICH <i>sage mayo, arugula, cherry chutney, raisin-pecan bread, house made chips</i>	17.95
EAST COAST HALIBUT <i>pan seared, cauliflower purée, spiced tri-color carrots, potato croquette, beurre blanc</i>	38.95

[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
 113 505 Mt. Veeder, Napa '21 131
 143 506 Silver Oak, Alexander Valley, CA '20 266
 67 507 Harlan Estate 'The Mascot', Napa '19 263
 168 509 Iconoclast by Chimney Rock, Napa '22 74
 508 Darioush, Napa '21 206
 91 510 Crossbarn by Paul Hobbs, Napa '20 113
 74 511 Duckhorn, Napa '20 182
 65 513 Quilt, Napa '22 126
 85 514 Caymus 'Special Selection', Napa '18 483
 515 Harper Oak, Sonoma, CA '22 66
 516 Jordan, Alexander Valley, CA '20 156
 517 Stag's Leap 'Artemis', Napa '21 168

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