

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 CRISP [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
CHICKEN KATSU SALAD <i>mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno</i>	24.95
HARVEST SALAD [V] <i>baby spinach, strawberries, toasted almonds, pickled red spring onions, radish, goat cheese & cocoa fritter, 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
GRAIN BOWL <i>wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables</i>	24.95
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 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			Red Blends		
101	Veuve Clicquot, Brut, FR NV	166	602	The Prisoner, Napa ‘22	139
102	Dom Perignon, Brut, FR, ‘13	533	609	Trefethen ‘Dragon’s Tooth’, Napa ‘21	95
103	Lanson, Brut, FR NV	90	Cabernet Sauvignon		
Chardonnay			501	Caymus, Napa ‘22	252
203	Far Niente, Napa ‘22	162	502	Owen Roe, Yakima Valley, WA ‘20	81
204	Rombauer, Carneros, CA ‘23	107	504	Groth, Napa ‘20	170
206	Cakebread Cellars, Napa ‘22	113	505	Mt. Veeder, Napa ‘21	131
208	Duckhorn, Napa ‘22	91	506	Silver Oak, Alexander Valley, CA ‘20	266
209	Meursault, Jean-Michel Ganoux, FR ‘20	143	507	Harlan Estate ‘The Mascot’, Napa ‘19	263
210	Chablis, Domaine du Colombier, FR ‘23	67	509	Iconoclast by Chimney Rock, Napa ‘22	74
211	Puligny Montrachet, Arnaud Germain, FR ‘22	168	508	Darioush, Napa ‘21	206
Sauvignon Blanc			510	Crossbarn by Paul Hobbs, Napa ‘20	113
401	Cloudy Bay, Marlborough, NZ ‘22	91	511	Duckhorn, Napa ‘20	182
402	Cliff Lede, Napa ‘23	74	513	Quilt, Napa ‘22	126
403	Whitehaven, Marlborough, NZ ‘23	48	514	Caymus ‘Special Selection’, Napa ‘18	483
405	Sancerre, La Porte Blanche, Loire, FR ‘23	65	515	Harper Oak, Sonoma, CA ‘22	66
406	Sancerre, Comte Lafond, Loire, FR ‘23	87	516	Jordan, Alexander Valley, CA ‘20	156
Worldly & Aromatic Whites			517	Stag’s Leap ‘Artemis’, Napa ‘21	168
300	Albarino, Marinos ‘El Neptuno’, ES ‘23	48	519	Faust, Napa ‘22	157
301	Albarino, Perlinas, ES ‘21	64	Other Worldly Reds		
302	Pinot Grigio, Livio Felluga, IT ‘22	75	802	Cabernet Franc, Chateau de Targe, FR ‘18	62
304	Pinot Grigio, Terlato, IT ‘23	48	803	Amarone, Santi, IT ‘18	94
303	Soave, Pieropan ‘Calvarino’, IT ‘21	62	804	Chateauneuf-du-Pape, Vieux Telegraphe, FR ‘21	203
305	Riesling, Nik Weis, Mosel, GER ‘20	53	805	Chateauneuf-du-Pape, Clos St. Antonin, FR ‘21	101
Pinot Noir			806	Malbec, Bramare, Mendoza, AR ‘21	94
702	Etude, Carneros, CA ‘21	95	811	Brunello di Montalcino, Altesino ‘Riserva’, IT ‘17	213
704	Domaine Coillot, Burgundy, FR ‘20	131	807	Brunello di Montalcino, Il Poggione, IT ‘18	126
706	Illahe, Willamette Valley, OR ‘22	62	808	Bordeaux, Bouquet de Monbrison, FR ‘20	84
707	Belle Glos ‘Las Alturas’, Santa Lucia, CA ‘21	126	809	Super Tuscan, Casa Raia ‘Bevilo’, IT ‘13	69
709	Wentworth Vineyards, Anderson Valley, CA ‘22	98	810	Barolo, Damilano, IT ‘20	90
710	Penner Ash, Willamette Valley, OR ‘21	168	812	Crozes-Hermitage, Barruol ‘Tiercerolles’, FR ‘17	88
Merlot & Zinfandel			813	Tempranillo, Cune, Rioja, ES ‘19	62
901	Zinfandel, Turley ‘Old Vines’, CA ‘21	70	814	Petit Sirah, Stag’s Leap, Napa ‘20	80
902	Merlot, Northstar, Columbia Valley, WA ‘21	79	Cabernet Sauvignon Magnum		
903	Merlot, Duckhorn ‘Three Palms’, Napa ‘17	231	550	Stag’s Leap ‘Artemis’, Napa ‘21	292