

STARTERS

|                                                                                                     |                                                                                                             |
|-----------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|
| JUST BAKED CHEDDAR BISCUITS [V]<br><i>whipped 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                                    |
| LEMON CHICKEN SOUP [GFA]<br><i>spinach, orzo, chicken meatballs, parsley</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                         |
| BUFFALO CHICKEN MEATBALLS<br><i>celery &amp; bleu cheese</i> 14.95                                  | TUNA TARTARE CRISP [GFA]<br><i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i> 17.95         |
| GENERAL TSO'S CAULIFLOWER<br><i>sweet and sour chili glaze, sesame seeds, scallions</i> 15.95       | WARM HOMEMADE PRETZELS<br><i>ghost pony beer cheese &amp; whole grain maple-mustard</i> 14.95               |
| COLOSSAL LUMP CRAB CAKE [GF]<br><i>savoy and red cabbage slaw, remoulade sauce</i> 21.95            | NJ LOCAL BURRATA [GFA] [V]<br><i>tomato chutney, little gem tomatoes, basil oil, grilled baguette</i> 15.95 |

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 &amp; 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 |
| PAN SEARED FAROE ISLAND SALMON [GF] <i>roasted garlic whipped potato, bouillabaisse emulsion, asparagus vinaigrette</i>   | 34.95 |
| BEEF WELLINGTON <i>puff pastry wrapped filet with mushroom duxelles, parma ham, broccolini, hollandaise sauce</i>         | 41.95 |
| BRAISED SHORT RIB <i>spaetzle, creamy leeks &amp; baby spinach, spinach puree, crispy carrots</i>                         | 34.95 |
| EAST COAST HALIBUT [GFA] <i>sauce romesco, warm fingerling potatoes, watercress salad, lemon beurre blanc</i>             | 38.95 |
| PAN ROASTED CHICKEN BREAST [GF] <i>sauteed spinach, crispy fried smashed fingerling potatoes, mushroom cream</i>          | 29.95 |
| 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 |
| ZUCCHINI SPAGHETTI & CHICKEN RICOTTA MEATBALLS [GF] <i>charred tomato sauce, parmsean</i>                                 | 28.95 |

VEGETABLE SMALL PLATES

|                                                            |                                                                                       |                                                   |
|------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------|
| 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 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                       | Illahé, 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 |

\*subject to availability 4/18