

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
LEMON CHICKEN SOUP [GFA] <i>spinach, orzo, chicken meatballs, parsley</i> 10.95	TUNA TARTARE CRISP [GFA] <i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i> 17.95
NEW ENGLAND CORN & CLAM CHOWDER [GFA] <i>roasted local sweet corn, garlic parmesan croutons, crispy bacon</i> 11.95	WARM HOMEMADE PRETZELS <i>ghost pony beer cheese & whole grain maple-mustard</i> 14.95
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
ZUCCHINI BLOSSOMS [V] <i>tempura fried, ricotta, mascarpone & parmesan cheeses, tomato, & peach gazpacho</i> 17.95	

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
CHICKEN KATSU SALAD <i>mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno</i>	19.95
SALMON SALAD [GF] <i>mixed greens, tomato, avocado, pickled red onion, honey lemon vinaigrette</i>	23.95
HARVEST SALAD [V] <i>baby spinach, strawberries, toasted almonds, pickled red spring onions, radish, goat cheese & cocoa fritter, rosé vinaigrette</i>	15.95
HEIRLOOM TOMATO BLT SALAD [GFA] <i>plum puree, bacon lardons, arugula, sherry vinaigrette, grilled garlic toast</i>	15.95

TAVERN TRIO

all served on one platter, choice of each or subsitute with house made potato chips 19.95

SOUP

Lemon Chicken Soup
New England Corn & Clam Chowder [GFA]

SALAD

Wedge
Caesar
Field Grown

ENTREES

Cheese Burger Slider
Hot Honey Chicken Slider
Pan Seared Salmon

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
WARM BUTTERED LOBSTER ROLL <i>Connecticut style, toasted brioche roll, chives, old bay seasoned fries</i>	29.95
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>sauce romesco, warm fingerling potatoes, watercress salad, lemon beurre blanc</i>	38.95
ZUCCHINI SPAGHETTI & CHICKEN RICOTTA MEATBALLS <i>charred tomato sauce, parmesan</i>	24.95

[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

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	
403	Whitehaven, Marlborough, NZ ‘23	
405	Sancerre, La Porte Blanche, Loire, FR ‘23	
406	Sancerre, Comte Lafond, Loire, FR ‘23	

Worldly & Aromatic Whites

300	Albarino, Vinos Marinos ‘El Neptuno’, ES ‘23	
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

602	The Prisoner, Napa ‘22	139
609	Trefethen ‘Dragon’s Tooth’, Napa ‘21	95

Cabernet Sauvignon

501	Caymus, Napa ‘22	252
502	Owen Roe, Yakima Valley, WA ‘20	81
504	Groth, Napa ‘20	170
505	Mt. Veeder, Napa ‘21	131
506	Silver Oak, Alexander Valley, CA ‘20	266
507	Harlan Estate ‘The Mascot’, Napa ‘19	263
509	Iconoclast by Chimney Rock, Napa ‘22	74
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
517	Stag’s Leap ‘Artemis’, Napa ‘21	168
519	Faust, Napa ‘22	157

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, Roger Sabon, FR ‘22	88
806	Malbec, Bramare, Mendoza, AR ‘21	94
811	Brunello di Montalcino, Altesino ‘Riserva’, IT ‘17	213
808	Bordeaux, Bouquet de Monbrison, FR ‘20	84
809	Super Tuscan, Casa Raia ‘Bevilo’, IT ‘18	69
810	Barolo, Damilano, IT ‘20	90
812	Crozes-Hermitage, Barruol ‘Tiercerolles’, FR ‘17	88
813	Tempranillo, Cune, Rioja, ES ‘19	62
814	Petit Sirah, Stag’s Leap, Napa ‘20	80

Cabernet Sauvignon Magnum

550	Stag’s Leap ‘Artemis’, Napa ‘21	292
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