

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

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
- 205 Bezel by Cakebread, 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 '19 282
- 509 Iconoclast by Chimney Rock, Napa '22 74
- 508 Darioush, Napa '21 222
- 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 '21 232
- 805 Chateauneuf-du-Pape, Roger Sabon, FR '22 90
- 806 Malbec, Bramare, Mendoza, AR '21 94
- 811 Brunello di Montalcino, Altesino 'Riserva', IT '17 252
- 808 Bordeaux, Bouquet de Monbrison, FR '20 84
- 809 Super Tuscan, Casa Raia 'Bevilo', IT '18 79
- 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

*subject to availability 9/23