



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
CANDY ROASTER SQUASH & COCONUT SOUP [VG] <i>tamarind, cilantro</i> 10.95	CRUNCHY SHRIMP SPRING ROLLS <i>lime miso dressing & sweet chili sauce</i> 16.95
NEW ENGLAND CORN & CLAM CHOWDER <i>roasted local sweet corn, garlic parmesan croutons, crispy bacon</i> 11.95	CRISPY CALAMARI <i>Point Judith RI, hot cherry peppers, sriracha aioli</i> 16.95
BUFFALO CHICKEN MEATBALLS <i>celery & bleu cheese</i> 14.95	TUNA TARTARE CRISP <i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i> 17.95
GENERAL TSO'S CAULIFLOWER <i>sweet and sour chili glaze, sesame seeds, scallions</i> 15.95	WARM HOMEMADE PRETZELS <i>ghost pony beer cheese & whole grain maple-mustard</i> 14.95
COLOSSAL LUMP CRAB CAKE [GF] <i>savoy and red cabbage slaw, remoulade sauce</i> 21.95	NJ LOCAL BURRATA [V] <i>figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast</i> 16.95

SALADS

CAESAR <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] [GF] <i>young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette</i>	15.95
ROASTED BEET & BLOOD ORANGE SALAD [V][GF] <i>baby arugula, radishes, pistachios, yogurt</i>	15.95

HOUSE SPECIALTIES

HARVEST PORK CHOP <i>Plum BBQcider 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 & baby spinach, spinach puree, crispy carrots</i>	34.95
EAST COAST HALIBUT <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
WARM BUTTERED LOBSTER ROLL <i>Connecticut style, toasted brioche roll, chives, old bay seasoned fries</i>	29.95
THE TABOR ROAD BURGER <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 <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>grapes, shallots & caraway-mustard vinaigrette</i>	“LOADED” WHIPPED POTATOES 9.95 <i>bacon, scallions & Vermont white cheddar</i>	BROCCOLINI 9.95 <i>miso purée & feta cheese</i>

[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	603	Joseph Phelps ‘Insignia’, Napa ‘21	567
103	Lanson, Brut, FR NV	90	609	Trefethen ‘Dragon’s Tooth’, Napa ‘21	95
Chardonnay			Cabernet Sauvignon		
203	Far Niente, Napa ‘22	162	501	Caymus, Napa ‘22	252
204	Rombauer, Carneros, CA ‘23	109	502	Owen Roe, Yakima Valley, WA ‘20	81
205	Bezel by Cakebread, CA ‘23	73	504	Groth, Napa ‘22	170
206	Cakebread Cellars, Napa ‘22	113	505	Mt. Veeder, Napa ‘22	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	282
210	Chablis, Domaine du Colombier, FR ‘23	76	509	Iconoclast by Chimney Rock, Napa ‘22	74
211	Puligny Montrachet, Arnaud Germain, FR ‘22	168	508	Darioush, Napa ‘21	222
Sauvignon Blanc			510	Crossbarn by Paul Hobbs, Napa ‘20	113
401	Cloudy Bay, Marlborough, NZ ‘22	76	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 ‘19	483
405	Sancerre, La Porte Blanche, Loire, FR ‘23	65	515	Harper Oak, Sonoma, CA ‘23	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, Vinos Marinos ‘El Neptuno’, ES ‘23	48	519	Faust, Napa ‘22	157
302	Pinot Grigio, Livio Felluga, IT ‘22	75	Other Worldly Reds		
304	Pinot Grigio, Terlato, IT ‘23	54	802	Cabernet Franc, Chateau de Targe, FR ‘18	62
303	Soave, Pieropan ‘Calvarino’, IT ‘21	62	803	Amarone, Santi, IT ‘18	94
305	Riesling, Nik Weis, Mosel, GER ‘20	53	804	Chateauneuf-du-Pape, Vieux Telegraphe, FR ‘21	232
306	Riesling, Karl Josef, Mosel, GER ‘23	61	805	Chateauneuf-du-Pape, Roger Sabon, FR ‘22	90
Pinot Noir			806	Malbec, Bramare, Mendoza, AR ‘22	94
702	Etude, Carneros, CA ‘22	95	815	Malbec, Philip Schell, Mendoza, AR ‘24	61
704	Domaine Coillot, Burgundy, FR ‘20	131	811	Brunello di Montalcino, Altesino ‘Riserva’, IT ‘17	252
706	Illahe, Willamette Valley, OR ‘23	62	808	Bordeaux, Bouquet de Monbrison, FR ‘20	84
707	Belle Glos ‘Las Alturas’, Santa Lucia, CA ‘22	126	809	Super Tuscan, Casa Raia ‘Bevilo’, IT ‘18	79
709	Wentworth Vineyards, Anderson Valley, CA ‘22	98	816	Super Tuscan, Fanti ‘Poggio Torto’, IT ‘22	61
710	Penner Ash, Willamette Valley, OR ‘22	168	810	Barolo, Damilano, IT ‘20	90
Merlot & Zinfandel			812	Crozes-Hermitage, Barruol ‘Tiercerolles’, FR ‘17	88
901	Zinfandel, Turley ‘Old Vines’, CA ‘21	70	813	Tempranillo, Cune, Rioja, ES ‘19	62
902	Merlot, Northstar, Columbia Valley, WA ‘21	79	814	Petite Sirah, Stags’ Leap Winery, Napa ‘20	80
903	Merlot, Duckhorn ‘Three Palms’, Napa ‘17	231	Cabernet Sauvignon Magnum		
904	Merlot, Ramsay, CA ‘22	61	550	Stag’s Leap ‘Artemis’, Napa ‘21	292