



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
CANDY ROASTER SQUASH & COCONUT SOUP [VG] <i>tamarind, cilantro</i> 10.95	TUNA TARTARE CRISP <i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i> 17.95
NEW ENGLAND CORN & CLAM CHOWDER <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 [V] <i>figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast</i> 16.95
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 <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] [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

TAVERN TRIO

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

SOUP	SALAD	ENTREES
<i>Candy Roaster Squash & Coconut Soup [VG]</i>	<i>Wedge</i>	<i>Cheese Burger Slider</i>
<i>New England Corn & Clam Chowder</i>	<i>Caesar</i>	<i>Hot Honey Chicken Slider</i>
	<i>Field Grown</i>	<i>Pan Seared Salmon</i>

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, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves</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 <i>garlic aioli, lettuce, tomato, pickles, caramelized onions, swiss cheese, ribeye blend</i>	20.95
BACON PRIME AMERICAN BURGER <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>delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote</i>	38.95
SPAGHETTI SQUASH & CHICKEN RICOTTA MEATBALLS [GF] <i>tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan</i>	24.95

[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 '24

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
- 306 Riesling, Karl Josef, Mosel, GER '23

Pinot Noir

- 702 Etude, Carneros, CA '22
- 704 Domaine Coillot, Burgundy, FR '20
- 706 Illahe, Willamette Valley, OR '23
- 707 Belle Glos 'Las Alturas', Santa Lucia, CA '22
- 709 Wentworth Vineyards, Anderson Valley, CA '22
- 710 Penner Ash, Willamette Valley, OR '22

Merlot & Zinfandel

- 901 Zinfandel, Turley 'Old Vines', CA '21
- 902 Merlot, Northstar, Columbia Valley, WA '21
- 903 Merlot, Duckhorn 'Three Palms', Napa '17
- 904 Merlot, Ramsay, CA '22

Red Blends

- 166 602 The Prisoner, Napa '22 139
- 533 603 Joseph Phelps 'Insignia', Napa '21 567
- 90 609 Trefethen 'Dragon's Tooth', Napa '21 95

Cabernet Sauvignon

- 162 501 Caymus, Napa '22 252
- 109 502 Owen Roe, Yakima Valley, WA '20 81
- 73 504 Groth, Napa '22 170
- 113 505 Mt. Veeder, Napa '22 131
- 91 506 Silver Oak, Alexander Valley, CA '20 266
- 143 507 Harlan Estate 'The Mascot', Napa '19 282
- 76 509 Iconoclast by Chimney Rock, Napa '22 74
- 168 508 Darioush, Napa '21 222
- 510 Crossbarn by Paul Hobbs, Napa '20 113
- 76 511 Duckhorn, Napa '20 182
- 74 513 Quilt, Napa '22 126
- 48 514 Caymus 'Special Selection', Napa '19 483
- 65 515 Harper Oak, Sonoma, CA '23 66
- 87 516 Jordan, Alexander Valley, CA '20 156
- 517 Stag's Leap 'Artemis', Napa '21 168
- 48 519 Faust, Napa '22 157

Other Worldly Reds

- 54 802 Cabernet Franc, Chateau de Targe, FR '18 62
- 62 803 Amarone, Santi, IT '18 94
- 53 804 Chateauneuf-du-Pape, Vieux Telegraphe, FR '21 232
- 61 805 Chateauneuf-du-Pape, Roger Sabon, FR '22 90
- 806 Malbec, Bramare, Mendoza, AR '22 94
- 95 815 Malbec, Philip Schell, Mendoza, AR '24 61
- 131 811 Brunello di Montalcino, Altesino 'Riserva', IT '17 252
- 62 808 Bordeaux, Bouquet de Monbrison, FR '20 84
- 126 809 Super Tuscan, Casa Raia 'Bevilo', IT '18 79
- 98 816 Super Tuscan, Fanti 'Poggio Torto', IT '22 61
- 168 810 Barolo, Damilano, IT '20 90
- 812 Crozes-Hermitage, Barruol 'Tiercerolles', FR '21 88
- 70 813 Tempranillo, Cune, Rioja, ES '19 62
- 79 814 Petite Sirah, Stags' Leap Winery, Napa '20 80

Cabernet Sauvignon Magnum

- 61 550 Stag's Leap 'Artemis', Napa '21 292

*subject to availability 10/28