

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                                                         |
| CANDY ROASTER SQUASH & COCONUT SOUP [VG]<br><i>tamarind, cilantro</i> 10.95                                      | CRUNCHY SHRIMP SPRING ROLLS<br><i>lime miso dressing &amp; sweet chili sauce</i> 16.95                                           |
| NEW ENGLAND CORN & CLAM CHOWDER<br><i>roasted local sweet corn, garlic parmesan croutons, 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<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 [V]<br><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>mushroom risotto, butternut squash, broccolini, lemon caper sauce</i>                        | 34.95 |
| BEEF WELLINGTON <i>puff pastry wrapped filet with mushroom duxelles, broccolini, hollandaise sauce</i>                              | 41.95 |
| GLAZED PRIME SHORT RIB <i>butternut-pumpkin seed puree, baby carrots, brussels sprouts, pomegranate</i>                             | 34.95 |
| EAST COAST HALIBUT <i>delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote</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, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves</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 |
| SPAGHETTI SQUASH & CHICKEN RICOTTA MEATBALLS [GF] <i>tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan</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>grapes, shallots &amp; caraway-mustard vinaigrette</i> | “LOADED” WHIPPED POTATOES 9.95<br><i>bacon, scallions &amp; Vermont white cheddar</i> | BROCCOLINI 9.95<br><i>miso purée &amp; 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

|     |                             |  |
|-----|-----------------------------|--|
| 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

|     |                                      |     |
|-----|--------------------------------------|-----|
| 602 | The Prisoner, Napa '22               | 139 |
| 603 | Joseph Phelps 'Insignia', Napa '21   | 567 |
| 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 '22                      | 170 |
| 505 | Mt. Veeder, Napa '22                 | 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 '19 | 483 |
| 515 | Harper Oak, Sonoma, CA '23           | 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 '22                   | 94  |
| 815 | Malbec, Philip Schell, Mendoza, AR '24             | 61  |
| 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  |
| 816 | Super Tuscan, Fanti 'Poggio Torto', IT '22         | 61  |
| 810 | Barolo, Damilano, IT '20                           | 90  |
| 812 | Crozes-Hermitage, Barruol 'Tiercerolles', FR '21   | 88  |
| 813 | Tempranillo, Cune, Rioja, ES '19                   | 62  |
| 814 | Petite Sirah, Stags' Leap Winery, Napa '20         | 80  |

Cabernet Sauvignon Magnum

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

\*subject to availability 10/28