



STARTERS

JUST BAKED CHEDDAR BISCUITS [V]	
<i>whipped maple butter</i>	(2pc) 4.95 / (4pc) 5.95 / (6pc) 6.95
CANDY ROASTER SQUASH & COCONUT SOUP [VG]	
<i>tamarind, cilantro</i>	10.95
NEW ENGLAND CLAM CHOWDER	
<i>garlic parmesan croutons & crispy bacon</i>	11.95
BUFFALO CHICKEN MEATBALLS	
<i>celery & bleu cheese</i>	14.95
CRISPY CHICKEN CIGARS	
<i>corn tortilla, chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro</i>	16.95
GENERAL TSO'S CAULIFLOWER	
<i>sweet and sour chili glaze, sesame seeds, scallions</i>	15.95
CRISPY WAGYU DUMPLINGS	
<i>truffle ponzu & mustard sauce</i>	19.95

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 substitute with house made potato chips 19.95

SOUP
Candy Roaster Squash & Coconut Soup [VG]
New England Clam Chowder

SALAD
Wedge
Caesar
Field Grown

ENTREES
Cheese Burger Slider
Crispy 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
CRISPY CHICKEN SANDWICH	<i>sesame seed bun, gruyere, creamy ranch slaw, pickles, tomatoes, 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>sesame seed bun, garlic aioli, lettuce, tomato, pickles, caramelized onions, swiss cheese, ribeye blend</i>	20.95
BACON PRIME AMERICAN BURGER	<i>sesame seed bun, 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.