



## STARTERS

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

## SALADS

CAESAR	parmesan croutons, romaine lettuce, caesar dressing	13.95
STEAKHOUSE WEDGE SALAD [GF]	sliced 4 oz filet, tomato, pickled red onions, smoked bacon, blue cheese	23.95
CHICKEN KATSU SALAD	mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno	19.95
SALMON SALAD [GF]	mixed greens, tomato, avocado, pickled red onion, honey lemon vinaigrette	23.95
HARVEST SALAD [V] [GF]	young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette	15.95
ROASTED BEET & BLOOD ORANGE SALAD [V][GF]	baby arugula, radishes, pistachios, yogurt	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	filet mignon tips, caramelized onions, baby arugula, crushed house made truffle potato chips, horseradish aioli	19.95
CRISPY CHICKEN SANDWICH	demi baguette, gruyere, creamy ranch slaw, pickles, tomatoes, pommes frites	17.95
GRAIN BOWL	wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, fried brussels sprout leaves	18.95
TUNA NOODLE BOWL	yellowfin tuna, soba noodles, edamame, pickled cucumber, ginger, sesame dressing	19.95
WARM BUTTERED LOBSTER ROLL	Connecticut style, toasted brioche roll, chives, old bay seasoned fries	29.95
THE TABOR ROAD BURGER	brioche bun, garlic aioli, lettuce, tomato, pickles, caramelized onions, swiss cheese, ribeye blend	20.95
BACON PRIME AMERICAN BURGER	brioche bun, louie dressing, lettuce, tomato, pickles, bacon, American cheese, ribeye blend	20.95
TABOR ROAD BLT	thick cut applewood smoked bacon, maple glaze, tomato, romaine, caesar dressing, sourdough, house made chips	18.95
SHORT RIB GRILLED CHEESE	sourdough bread, gruyere, arugula, short rib jus, pommes frites	21.95
WARM TURKEY & BRIE SANDWICH	sage mayo, arugula, cherry chutney, raisin-pecan bread, house made chips	17.95
EAST COAST HALIBUT	delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote	38.95
SPAGHETTI SQUASH & CHICKEN RICOTTA MEATBALLS [GF]	tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan	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.*