

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 CLAM CHOWDER <i>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
CRISPY CHICKEN CIGARS <i>corn tortilla, chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro</i> 16.95	WARM HOMEMADE PRETZELS <i>ghost pony beer cheese & whole grain maple-mustard</i> 14.95
GENERAL TSO'S CAULIFLOWER <i>sweet and sour chili glaze, sesame seeds, scallions</i> 15.95	NJ LOCAL BURRATA [V] <i>figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast</i> 15.95
COLOSSAL LUMP CRAB CAKE [GF] <i>savoy and red cabbage slaw, remoulade sauce</i> 21.95	

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 BBQ cider 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, parma ham, 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	
CHICKEN POT PIE <i>flaky puff pastry crust, butternut squash, mushrooms, potatoes, english peas, herbs</i> 32.95	
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>brioche bun, 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 <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.