



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 CLAM CHOWDER <i>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> 15.95
CRISPY CHICKEN CIGARS <i>corn tortilla, chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro</i> 16.95	COLOSSAL LUMP CRAB CAKE [GF] <i>savoy and red cabbage slaw, remoulade sauce</i> 21.95
GENERAL TSO'S CAULIFLOWER <i>sweet and sour chili glaze, sesame seeds, scallions</i> 15.95	CRUNCHY SHRIMP SPRING ROLLS <i>lime miso dressing & sweet chili sauce</i> 16.95
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	SALAD	ENTREES
<i>Candy Roaster Squash & Coconut Soup [VG] New England Clam Chowder</i>	<i>Wedge Caesar Field Grown</i>	<i>Cheese Burger Slider Crispy Chicken Slider 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
CRISPY CHICKEN SANDWICH <i>demi baguette, 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>brioche bun, garlic aioli, lettuce, tomato, pickles, caramelized onions, swiss cheese, ribeye blend</i>	20.95
BACON PRIME AMERICAN BURGER <i>brioche 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
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

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CINNAMON ROLLS

cream cheese icing 13.95

BRUNCH ITEMS

- EGGS ANY STYLE OVER IDAHO *organic eggs, crispy tater tots, Nueske's smoked bacon, arugula, chives, side of chipotle hollandaise* 19.95
- THE GOLDEN PANCAKE *honey maple butter & honey maple syrup* 17.95
- SPINACH, MUSHROOM & 3 CHEESE QUICHE *leeks, salsa verde, arugula salad* 19.95
- AVOCADO TOAST [V] *smashed avocado, radish, feta cheese, pickled red onion, filone (add 2 eggs 18.95)* 13.95
- BACON, EGG & CHEESE SANDWICH *french made croissant, havarti dill cheese, Roots Steak Sauce glazed bacon, green salad* 16.95

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<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 CLAM CHOWDER
<i>garlic parmesan croutons & crispy bacon</i> 11.95 | WARM HOMEMADE PRETZELS
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| 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> 15.95 |
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<i>corn tortilla, chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro</i> 16.95 | COLOSSAL LUMP CRAB CAKE [GF]
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Caesar
Field Grown</i> | <i>Cheese Burger Slider
Crispy Chicken Slider
Pan Seared Salmon</i> |

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- HARVEST SALAD [V] [GF] *young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette* 15.95
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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>mâitre 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>

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Champagne

- 101 Veuve Clicquot, Brut, FR NV
- 102 Dom Perignon, Brut, FR, '15
- 103 Lanson, Brut, FR NV

Chardonnay

- 201 Bodan Roan, CA '23
- 203 Far Niente, Napa '22
- 204 Rombauer, Carneros, CA '24
- 205 Bezel by Cakebread, CA '23
- 206 Cakebread Cellars, Napa '23
- 208 Duckhorn, Napa '23
- 209 Meursault, Jean-Michel Ganooux, FR '20
- 210 Chablis, Domaine du Colombier, FR '23
- 211 Puligny Montrachet, Arnaud Germain, FR '22

Sauvignon Blanc

- 401 Cloudy Bay, Marlborough, NZ '24
- 402 Cliff Lede, Napa '23
- 403 Whitehaven, Marlborough, NZ '24
- 404 Sancerre, Domaine des Chasseignes, Loire, FR '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 '23
- 304 Pinot Grigio, Terlato, IT '24
- 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 '23
- 902 Merlot, Northstar, Columbia Valley, WA '21
- 903 Merlot, Duckhorn 'Three Palms', Napa '17
- 904 Merlot, Ramsay, CA '22

Red Blends

- 166 601 Brickmason, CA '21
- 533 602 The Prisoner, Napa '22
- 90 603 Joseph Phelps 'Insignia', Napa '21
- 609 Trefethen 'Dragon's Tooth', Napa '22

Cabernet Sauvignon

- 61 501 Caymus, Napa '23
- 162 502 Owen Roe, Yakima Valley, WA '21
- 109 504 Groth, Napa '22
- 73 505 Mt. Veeder, Napa '22
- 113 506 Silver Oak, Alexander Valley, CA '19
- 91 507 Harlan Estate 'The Mascot', Napa '19
- 143 509 Iconoclast by Chimney Rock, Napa '22
- 76 508 Darioush, Napa '21
- 168 510 Crossbarn by Paul Hobbs, Napa '21
- 511 Duckhorn, Napa '21
- 76 512 Giapoza, CA '22
- 74 513 Quilt, Napa '23
- 48 514 Caymus 'Special Selection', Napa '19
- 85 515 Harper Oak, Sonoma, CA '23
- 65 516 Jordan, Alexander Valley, CA '21
- 87 517 Stag's Leap 'Artemis', Napa '22
- 519 Faust, Napa '22

Other Worldly Reds

- 48 802 Cabernet Franc, Chateau de Targe, FR '19
- 75 803 Amarone, Santi, IT '19
- 54 804 Chateauneuf-du-Pape, Vieux Telegraphe, FR '21
- 53 805 Chateauneuf-du-Pape, Duseigneur Matteo, FR '22
- 61 806 Malbec, Bramare, Mendoza, AR '22
- 815 Malbec, Philip Schell, Mendoza, AR '24
- 807 Brunello di Montalcino, Il Poggione, IT '19
- 818 Brunello di Montalcino, Ridolfi, IT '19
- 811 Brunello di Montalcino, Altesino 'Riserva', IT '17
- 819 Bordeaux, Chateau Gillet, FR '20
- 808 Bordeaux, Bouquet de Monbrison, FR '20
- 809 Super Tuscan, Casa Raia 'Bevilo', IT '18
- 816 Super Tuscan, Fanti 'Poggio Torto', IT '22
- 817 Super Tuscan, Poggio d'Elsa, IT '22
- 810 Barolo, Damilano, IT '21
- 812 Crozes-Hermitage, Barruol 'Tiercerolles', FR '21
- 813 Tempranillo, Cune, Rioja, ES '19
- 814 Petite Sirah, Stags' Leap Winery, Napa '20

Cabernet Sauvignon Magnum

- 550 Stag's Leap 'Artemis', Napa '22

*subject to availability 12/17