



## 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 &amp; mustard sauce</i>	19.95	
BEEF & MUSHROOM BARLEY SOUP <i>filet mignon, mushrooms, chipotle, herbs</i>	13.95	CRUNCHY SHRIMP SPRING ROLLS <i>lime miso dressing &amp; sweet chili sauce</i>	16.95
NEW ENGLAND CLAM CHOWDER <i>garlic parmesan croutons &amp; crispy bacon</i>	11.95	CRISPY CALAMARI <i>Point Judith RI, hot cherry peppers, sriracha aioli</i>	16.95
BUFFALO CHICKEN MEATBALLS <i>celery &amp; 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 &amp; avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro</i>	16.95	WARM HOMEMADE PRETZELS <i>ghost pony beer cheese &amp; 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 &amp; basil oil, baguette</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>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 &amp; caraway-mustard vinaigrette</i>	"LOADED" WHIPPED POTATOES 9.95 <i>bacon, scallions &amp; Vermont white cheddar</i>	BROCCOLINI 9.95 <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.