

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
BEEF & MUSHROOM BARLEY SOUP <i>filet mignon, mushrooms, chipotle, herbs</i> 13.95	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 & basil oil, baguette</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>Beef & Mushroom Barley Soup</i>	<i>Wedge</i>	<i>Cheese Burger Slider</i>
<i>New England Clam Chowder</i>	<i>Caesar</i>	<i>Crispy Chicken Slider</i>
	<i>Field Grown</i>	<i>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

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.