



WARM CINNAMON ROLLS

cream cheese icing 13.95

BRUNCH ITEMS

EGGS any style OVER IDAHO eggs, hand-rolled cheesy potato tots, Nueske’s smoked bacon, arugula, chives, side of chipotle hollandaise	19.95
SPINACH, MUSHROOM & 3 CHEESE QUICHE leeks, salsa verde, arugula salad	19.95
AVOCADO TOAST [V] smashed avocado, radish, feta cheese, pickled red onion, sourdough (add 2 eggs 18.95)	13.95
TAYLOR HAM, EGG & COOPER SHARP CHEESE SANDWICH brioche bun, hand-rolled cheesy potato tots, arugula salad	14.95
EGGS BENEDICT two poached eggs, toasted english muffin, Canadian bacon, hollandaise sauce, hand-rolled cheesy potato tots, arugula salad	19.95
CARROT CAKE PANCAKES coconut cream cheese frosting, golden raisins, bourbon-passion fruit caramel, toasted coconut	18.95

HARVEST 3 EGG OMELET

choose three toppings, additional toppings +1, served with hand-rolled cheesy potato tots & arugula salad 16.95

cheddar • sautéed onion • red pepper • spinach • Gruyère cheese • potato • mushrooms • bacon • ham • tomato

STARTERS

JUST BAKED CHEDDAR BISCUITS [V] whipped maple butter (2pc) 4.95 / (4pc) 5.95 / (6pc) 6.95	CRISPY CALAMARI Point Judith RI, hot cherry peppers, sriracha aioli	16.95
CORN & CLAM CHOWDER New England style, brioche croutons, parsley, crispy bacon	TUNA TARTARE CRISP avocado smash, wasabi aioli, pickled ginger, sesame crisps	17.95
BUFFALO CHICKEN MEATBALLS celery & bleu cheese	WARM HOMEMADE PRETZELS ghost pony beer cheese & whole grain maple-mustard	14.95
CRISPY CHICKEN CIGARS corn tortilla, chicken, charred tomatillo & avocado salsa lime crema, shaved cabbage, Oaxacan cheese, cilantro	NJ LOCAL BURRATA [V] oven roasted flavor bomb tomatoes, balsamic glaze, sunflower seed pesto, extra virgin olive oil, baguette	15.95
GENERAL TSO'S CAULIFLOWER sweet and sour chili glaze, sesame seeds, scallions	COLOSSAL LUMP CRAB CAKE [GF] savoy and red cabbage slaw, remoulade sauce	21.95
CRISPY WAGYU DUMPLINGS truffle ponzu & mustard sauce	CRUNCHY SHRIMP SPRING ROLLS lime miso dressing & sweet chili sauce	16.95

TAVERN TRIO

all served on one platter, choice of each or substitute with house made potato chips 19.95

SOUP

Corn & Clam Chowder

SALAD

Wedge
Caesar
Field Greens

ENTREES

Cheese Burger Slider
Crispy Chicken Slider
Pan Seared Salmon

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, fresh strawberries, dried blueberries, radish, Camembert cheese, rosé vinaigrette, toasted almonds	15.95
ROASTED BEET & BLOOD ORANGE SALAD [V][GF] baby arugula, radishes, pistachios, yogurt	15.95

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, gruyère, creamy ranch slaw, pickles, tomatoes, pommes frites	17.95
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, mayo, sourdough, house made chips	18.95

[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.