

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
CORN & CLAM CHOWDER <i>New England style, brioche croutons, parsley, crispy bacon</i> 11.95	CRUNCHY SHRIMP SPRING ROLLS <i>lime miso dressing & sweet chili sauce</i> 16.95
BUFFALO CHICKEN MEATBALLS <i>celery & bleu cheese</i> 14.95	CRISPY CALAMARI <i>Point Judith RI, hot cherry peppers, sriracha aioli</i> 16.95
CRISPY CHICKEN CIGARS <i>corn tortilla, chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro</i> 16.95	TUNA TARTARE CRISP <i>avocado smash, wasabi aioli, pickled ginger, sesame crisps</i> 17.95
GENERAL TSO'S CAULIFLOWER <i>sweet and sour chili glaze, sesame seeds, scallions</i> 15.95	WARM HOMEMADE PRETZELS <i>ghost pony beer cheese & whole grain maple-mustard</i> 14.95
COLOSSAL LUMP CRAB CAKE [GF] <i>savoy and red cabbage slaw, remoulade sauce</i> 21.95	NJ LOCAL BURRATA [V] <i>oven roasted flavor bomb tomatoes, balsamic glaze, sunflower seed pesto, extra virgin olive oil, baguette</i> 15.95

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, fresh strawberries, dried blueberries, radish, Camembert cheese, rosé vinaigrette, toasted almonds</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>zucchini fritters, Jersey corn, zucchini, flavor bomb tomatoes, beurre blanc</i>	34.95
ROASTED STUFFED CHICKEN [GF] <i>prosciutto, spinach, leeks, Gruyère, cauliflower puree, glazed carrots, sherry vinegar sauce</i>	32.95
BEEF WELLINGTON <i>puff pastry wrapped filet with mushroom duxelles, parma ham, broccolini, hollandaise sauce</i>	41.95
GLAZED PRIME SHORT RIB <i>corn, zucchini, leeks, potato, cherry tomatoes, spinach, frizzled onions</i>	34.95
EAST COAST HALIBUT <i>creamy yellow grits, roasted corn, bacon vinaigrette, toasted bread crumbs, herb oil</i>	38.95
GRAIN BOWL <i>quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado</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
SNAKE RIVER FARMS WAGYU FLANK STEAK <i>hand-rolled cheesy disco potato tots, roasted sweet peppers and onions, gravy</i>	42.95
ZUCCHINI NOODLES & CHICKEN RICOTTA MEATBALLS [GF] <i>tomato sauce, 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>
ROASTED ASPARAGUS 9.95 <i>arugula & basil pesto, parmesan cheese</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.