



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]	CRISPY CALAMARI
whipped maple butter (2pc) 4.95 / (4pc) 5.95 / (6pc) 6.95	Point Judith RI, hot cherry peppers, sriracha aioli 19.95
CORN & CLAM CHOWDER	TUNA TARTARE CRISP
New England style, brioche croutons, parsley, crispy bacon 13.95	avocado smash, wasabi aioli, pickled ginger, sesame crisps 20.95
BUFFALO CHICKEN MEATBALLS	WARM HOMEMADE PRETZELS
celery & bleu cheese 14.95	ghost pony beer cheese & whole grain maple-mustard 14.95
CRISPY CHICKEN CIGARS	NJ LOCAL BURRATA [V]
corn tortilla, chicken, charred tomatillo & avocado salsa	oven roasted flavor bomb tomatoes, balsamic glaze,
lime crema, shaved cabbage, Oaxaca cheese, cilantro 16.95	sunflower seed pesto, extra virgin olive oil, baguette 17.95
GENERAL TSO'S CAULIFLOWER	COLOSSAL LUMP CRAB CAKE [GF]
sweet and sour chili glaze, sesame seeds, scallions 15.95	savoy and red cabbage slaw, remoulade sauce 21.95
CRISPY WAGYU DUMPLINGS	CRUNCHY SHRIMP SPRING ROLLS
truffle ponzu & mustard sauce 19.95	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	28.95
SALMON SALAD [GF]	mixed greens, tomato, avocado, pickled red onion, honey lemon vinaigrette	25.95
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	20.95
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	25.95
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. W31