

STARTERS

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

SALADS

CAESAR	parmesan croutons, romaine lettuce, caesar dressing	13.95
CHICKEN KATSU SALAD	mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno	28.95
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

HARVEST PORK CHOP	plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce	34.95
PAN SEARED FAROE ISLAND SALMON [GF]	zucchini fritters, Jersey corn, zucchini, flavor bomb tomatoes, beurre blanc	36.95
ROASTED STUFFED CHICKEN [GF]	prosciutto, spinach, leeks, Gruyère, cauliflower puree, glazed carrots, sherry vinegar sauce	32.95
BEEF WELLINGTON	puff pastry wrapped filet with mushroom duxelles, parma ham, broccolini, hollandaise sauce	41.95
GLAZED PRIME SHORT RIB	corn, zucchini, leeks, potato, cherry tomatoes, spinach, frizzled onions	38.95
EAST COAST HALIBUT	creamy yellow grits, roasted corn, bacon vinaigrette, toasted bread crumbs, herb oil	38.95
GRAIN BOWL	quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado	28.95
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
SNAKE RIVER FARMS WAGYU FLANK STEAK	hand-rolled cheesy disco potato tots, roasted sweet peppers and onions, gravy	42.95
ZUCCHINI NOODLES & CHICKEN RICOTTA MEATBALLS [GF]	tomato sauce, basil, parmesan	28.95

VEGETABLE SMALL PLATES

POMMES FRITES 10.95 add parmesan truffle + \$1.00	WHIPPED YUKON POTATOES 8.95	MAC & CHEESE 9.95 four cheese
ROASTED ASPARAGUS 9.95 arugula & basil pesto, parmesan cheese	“LOADED” WHIPPED POTATOES 9.95 bacon, scallions & Vermont white cheddar	BROCCOLINI 9.95 miso purée & feta cheese

[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