

Taboras

DINNER

Getting Started

Caprese Tartine 41

*Grilled House Made Sour Dough | "Buffalo De Latte" | Slow Roasted Tomato
| Basil from Our Garden | Pesto*

House Made Ricotta 38

Roasted Eggplant | Rustic Romesco | Charred Naan Bread | Gremolata

Jumbo Crab Cake 53

*Coconut Curry Emulsion | Smoked Chili Oil
| Local Fruit Salsa*

From The Garden

Mediterranean Salad 36

*Marinated Tomato & Cucumber | Roasted Sweet Peppers | Pickled Red Onion
Marinated Olives | Feta | Torn Herbs*

Classic Caesar Salad 45

*Torn Bread Garlic Crouton | Shaved Grana Padano
| Smoked Bacon | Lemon Roasted Garlic Dressing | Preserved Tomato*

Main Event

Daily Local Catch 55

Blackened or Grilled | Local | Seasonal | Inspired

Pan Roasted Organic King Salmon 58

Garlic Roasted Broccoli | Spiced Chimichurri | Braised Spinach | Organic Quinoa

Chef's Daily Pasta Creation 51

Ever Changing | Inspired

Grilled Flat Iron Steak 99

*Truffle Fried New Potatoes | Roasted Carrots
Onion Frits | Sherry Jus*

Half Roasted Bajan Chicken 67

*Sweet Potato & Brown Butter Crush | Fried Plantain
| Okra | Pan Jus*

Butchers Featured Cut

Truffle Fries | Chimichurri