DINNER

Starters

Tavern Chips | 10
w/ Lobster | 16
w/ Crispy Buffalo Chicken | 13

Shrimp Cocktail (3) | 15
lemon, cocktail, court boullion

Calamari | 17
cornmeal breading, pomodoro, lemon aioli

Lobster Chowder | 13/8
house lobster stock, bacon, sherry, cream

French Onion Soup | 10.50
three onion, beef stock, crostini, crisp cheese

Chicken Thigh Wings | 13
tossed with bbq, buffalo, thai chili, garlic parmesan; served w/ blue cheese and crudite

Ploughman's Platter | 22
Vegetarian Ploughman's Platter | 18
seasonal salad, selection of meats, cheeses, breads and crackers, spreads, pickles, ferments

Buffalo Chicken Egg Rolls | 11
buffalo chicken, fried wonton, blue cheese

Frites Du Jour | 7
our shoestring fries with chef's seasoning of the week

Salads

Century Caesar | 12/6
house caesar dressing, herb brioche croutons, parmesan crisp

Century Chop | 12/7
fruit preserve balsamic, cabbage, romaine, tomato, onion, garbanzo bean, basil, carrot

Century Wedge | 12/7
blue cheese, bacon, tomato, onion

Arugula Salad | 12/7
goat cheese, strawberries, blueberries, almonds, herb vinaigrette

Tavern Entrées

Hot Lobster Roll | 39
drawn butter, sherry poached, fries

Lobster Mac n Cheese | 26
mornay, parmesan, lobster, penne

Prime Rib Sandwich | 21
oversized roll, mushroom, onion, beer cheese, fries

CAB House Burger | 16.75
8 oz. burger, herbed aioli, greens, tomato, Cabot cheddar, charred onion bacon jam, fries
(add Yellow Bell Farm Egg for 2.50)

Buffalo Mac n Cheese | 16
crispy chicken, blue cheese, mornay, buffalo sauce

Entrées

OUR AWARD WINNING PRIME RIB - 14 oz. chef potato, vegetable du jour, popover, au jus (horsey cream $.50) ... 32
20 oz ... 39

Surf and Turf - prime rib, lobster tail, vegetable du jour, mashed potato, popover 59

Unparm - breaded chicken cutlet, house pesto, burrata, penne 26

Lobster Tail - 7 oz. cold water tail, rice pilaf, asparagus, drawn butter 41

Scallops - pan seared, lemon parsley risotto, prosciutto chips, parsley oil, carrot puree 36

Pan Seared Salmon - sauce soubise, roasted vegetables, black lava salt 28

Yellow Bell Farms Roasted Chicken - vegetable du jour, roasted red potatoes, roasted shallot butter 29

Spaccatelli - NYS Organic - oyster mushrooms, pea tendrils, crème fraiche, pecorino 19

CAB Prime Steak Frites - 14 oz. NY strip, hand cut, vegetable du jour, spiced shoestring fries
(ask your server for this week's sauces and spices) 45

Bacon Wrapped Filet - 8 oz. hand cut CAB filet, local maple bacon, vegetable du jour, roasted potatoes 45

ENHANCEMENTS:
(Add to any full size salad or pasta entree)

Grilled Chicken | 6
Crispy Chicken | 7
Buffalo Chicken | 7
(crispy or grilled)
Lobster Tail | 29
Chilled Shrimp (3) | 13
Scallops (3) | 24
Pan Seared Salmon | 16

ADD A SIDE:

Frites | 5
Mac n Cheese | 6
Buffalo Mac n Cheese | 7
Lobster Mac n Cheese | 15
Mushrooms and Onions | 6
Garlic Spinach | 7
Roasted Asparagus | 6
Mashed Potato | 4
Vegetable Du Jour | 4

LOCAL NOTE: We partner with NYS farms to bring you the bounty of our local fields.

ALLERGEN NOTE: Many items on our menu can be or are allergen-free. Please alert your server to any food sensitivities and allergies.