



APPETIZERS

BANG BANG SHRIMP

Gulf shrimp • bang bang sauce • Anson Mills Carolina smoked Gouda grit cake • green onion • 19

BREAD BOARD

Roasted garlic and rosemary focaccia • whipped feta cream cheese spread • 12

CRAB & AVOCADO CROSTINI

Jumbo lump crab • creamy avocado mousse • pickled radish • microgreens • citrus aioli • toasted crostini • 18

CHEF'S CHARCUTERIE

Gourmet selection of fine cured meats • hand-made cheese • dried fruit • nuts • olives • pickles • crostini • 28

SALADS

add Chicken 9 • Shrimp 12

TABOR HOUSE SALAD

Local greens • Michigan apples • heirloom tomatoes • red onion • candied walnuts • crumbled Gorgonzola • toasted walnut apple vinaigrette • Small 11 / Large 16

COBB SALAD

Local greens • roasted sweet corn • bacon • avocado • heirloom tomatoes • hard-boiled egg • crumbled Gorgonzola • Gorgonzola dressing • 19

HOUSE-MADE SOUP

Ask about today's selection • 9

ENTRÉES

PRIME FILET

Center-cut prime filet • Anson Mills Carolina smoked gouda grit cake • seasonal vegetables • red wine demi-glace. • 59 Add Lobster Tail 20

CHILEAN SEA BASS

Pistachio crust • coconut cream beurre blanc • roasted fingerling potatoes • haricot vert green beans • chive oil • 52

CANADIAN WALLEYE

Pan-seared or fried Canadian walleye • black truffle polenta cake • Dijon cream sauce • seasonal vegetables 42

RASPBERRY CHICKEN

Our classic raspberry chicken • pecan encrusted • flash-fried • garlic mashed potatoes • seasonal vegetables • 34

CHICKEN & GNOCCHI

Grilled boneless chicken thighs • asiago potato gnocchi • basil pistachio pesto • haricot vert green beans • white wine velouté sauce • 34

TABOR HILL BURGER

Snake River Farms American Wagyu • caramelized onions • smoked Gouda • Round Barn Baroda Bourbon pure cane sorghum mayo • French fries • 24

TOP SIRLOIN

Black Angus top sirloin • garlic mashed potatoes • seasonal vegetables • red wine demi-glace • 40

WILD MUSHROOM & TRUFFLE TAGLIATELLE

Tagliatelle pasta • sautéed wild mushrooms • garlic • shallots • spinach • parmesan cream sauce • white truffle oil • fresh herbs • 30 • Add chicken 9 • shrimp 12

 VEGETARIAN OPTION

 GLUTEN-FREE

Our menu has been thoughtfully curated to ensure the best dining experience. We kindly ask that no substitutions be made.

3.00 Plate Sharing Fee (Max 2 plates) Ask your server about splittable items.

Checks may be split a maximum of 2 ways. Gratuity will automatically be added for groups of 8 or more.

Food Allergies? We are happy to make modifications when possible.

Consuming undercooked meats or eggs may increase your risk of foodborne illness.

LUNCH AVAILABLE UNTIL 4PM

TABOR HILL BURGER

Snake River Farms American Wagyu • caramelized onions • smoked Gouda • Round Barn Baroda Bourbon pure cane sorghum mayo • French fries • 24

FARMHOUSE CRISPY CHICKEN WRAP

Farm-raised Amish chicken breast • buttermilk brine • artisan lettuce • avocado • pickled red cabbage • pepper jack cheese • bacon • sriracha honey mayo • spinach tortilla • French fries • 24

GRILLED SALMON BURGER

Faroe Island salmon • basil pistachio pesto • Boursin cheese • artisan lettuce • heirloom tomatoes • French fries • 22

BISTRO PRIME FILET STEAK SANDWICH

Prime filet • whipped Boursin cheese • caramelized onion bacon jam • arugula • heirloom tomatoes • French fries • 25

FLATBREADS

BURRATA CAPRESE

Sun-dried tomato pesto • fresh burrata • heirloom tomatoes • fresh basil • balsamic glaze • 24

TRUFFLE AND WILD MUSHROOM

Truffle oil • thyme • wild mushrooms • garlic • parmesan • fontina • 24

KIDS MENU

CHEESE BURGER

With French fries. 12

MAC AND CHEESE 9

CHICKEN TENDERS

With French fries. 12

GRILLED CHEESE

With French fries. 12





SPARKLING

GLASS | BOTTLE

GRAND MARK LMS

16 | 50

RS 0.5% • Biscuit • Lemon Curd • Baked Apple

BRUT ROSÉ LMS

11 | 28

RS 1.25% • Strawberry • Watermelon • Raspberry

BRUT RIESLING LMS

11 | 28

RS 2.5% • Apple • Pear • White Blossom

DRY WHITES

SAUVIGNON BLANC LMS

10 | 20

RS 0% • Lemongrass • Gooseberry • Pineapple

DRY RIESLING LMS

10 | 20

RS 0% • White Peach • Lemon • White Blossom

DRY GEWÜRZTRAMINER LMS

10 | 20

RS 0% • Rose Petal • Spice • Pineapple

ALBARIÑO LMS

10 | 20

RS 0% • Honeycrisp Apple • Lemon • White Blossom

PINOT BLANC LMS

10 | 20

RS 0% • Green Apple • Lime Zest • Pear • Lemon Curd

PINOT GRIGIO LMS

10 | 20

RS 0% • Graphite • Lime • Green Apple

CHARDONNAY LMS

10 | 20

RS 0% • Pineapple • Vanilla • Papaya

DRY REDS

ROSÉ LMS

10 | 23

RS 0% • Strawberry • Passion Fruit • Pomegranate

MERLOT LMS

14 | 25

RS 0% • Red Cherry • Pomegranate • Cedar

CABERNET FRANC LMS

14 | 31

RS 0% • Bramble • Eucalyptus • Blackberry

SANGIOVESE LMS

16 | 50

RS 0% • Black Cherry • Oregano • Pomegranate

CABERNET SAUVIGNON LMS

14 | 35

RS 0% • Blackberry • Blackcurrant • Dark Chocolate

LEMBERGER LMS

14 | 35

RS 0% • Forest Floor • Bramble • Cedar

PINOT NOIR LMS

14 | 37

RS 0% • Black Cherry • Pomegranate • Leather

SYRAH LMS

14 | 37

RS 0% • Peppercorn • Red Cherry • Sweet Basil



SEMI-DRY

GEWÜRZTRAMINER LMS 10 | 20

RS 2.5% • Rose Petal • Peach • Lychee

RIESLING LMS 10 | 17

RS 2.75% • Spiced Pear • Apricot • Orange Blossom

SEMI-DRY ALBARIÑO LMS 10 | 22

RS 3% • Citrus • Apple • Crisp Minerality

CLASSIC DEMI-SEC 9 | 15

RS 3.5% • Baked Apple • Pear • Pineapple

CLASSIC DEMI-RED 9 | 15

RS 4% • Sour Cherry • Pomegranate • Raspberry

FRUIT & SPECIALTY

BLUEBERRY DEMI-SEC 8 | 17

RS 5.5% • Blueberry • Blackberry • Red Plum

RED SANGRIA 8

RS 7% • Sparkling • Refreshing • Fruity

WHITE SANGRIA 8

RS 7% • Sparkling • Juicy • Tropical

CHERRY 8 | 17

RS 10% • Cherry • Cinnamon • Allspice

CRANBERRY 8 | 16

RS 12.5% • Cranberry • Hibiscus • Spice

SWEET

MOSCATO AMERICAN 10 | 18

RS 7.8% • Golden Apple • Green Pear • White Peach

CHERRYSCATO 10 | 18

RS 8.8% • Red Cherry • Strawberry • Watermelon

LIBRARY WINES

Winemaker's reserves from outstanding vintages, bottle-aged to perfection.

SYRAH VARYING VINTAGES 14 | 40

CABERNET SAUVIGNON VARYING VINTAGES 16 | 50



Join **Vineyard Premier** and receive exclusive member pricing on wine. Look for special member pricing designated with the **VIP** icon.

SCAN TO LEARN MORE & JOIN TODAY!

HANDCRAFTED COCKTAILS

All of our cocktails are made with Round Barn Distillery spirits

- BLUSH & BLOOM SPRITZ** 14
Rosé • Elderflower Syrup • Fresh Lemon •
Topped with Brut Rosé
- SPRING GARDEN GIMLET** 15
269 Gin • Lime Juice • Basil Simple Syrup • Cucumber Juice
- BLACKBERRY ROSEMARY OLD FASHIONED** 16
Baroda Straight Bourbon • Muddled Blackberry • Rosemary
Syrup • Angostura Bitters
- HONEY LAVENDER LEMONADE** 15
DiVine™ Vodka • Fresh Lemonade • Honey &
Lavender Syrup
- ESPRESSO MARTINI** 14
DiVine™ Vodka • Coffee Liqueur • Fresh Espresso • Coffee Beans
- ADD BLACK WALNUT CREAM** 1

CRAFT BEER

- VACATION** Wheat Ale 7
5.1% ABV • 12 IBU • 4 SRM
Fruit • Orange • Lemon
- KÖLSCH** Michigan Kölsch-Style Ale 7
5.2% ABV • 12 IBU • 5 SRM
Malty sweetness • Biscuit • Honey
- KÖLSCH LIGHT** Michigan Kölsch-Style Ale 7
4% ABV • 8 IBU • 4 SRM
Malty sweetness • Biscuit • Honey
- DAY DRINKER** American Pilsner 7
4% ABV • 16 IBU • 3 SRM
Floral • Fruity • Mild Hops
- DUNE HOPPER** American IPA 8
5.36% ABV • 55 IBU • 6 SRM
Citrus • Pear • Stone Fruit
- INDECISION** American Amber Ale 7
5.4% ABV • 15 IBU • 15 SRM
Malty • Sweetness • Roasted Malt

ZERO-PROOF

STRAWBERRY BASIL REFRESHER 8
Strawberry Purée • Basil Simple Syrup • Fresh
Lemon Juice • Soda Water

LAVENDER SPRING FIZZ 8
Honey & Lavender Syrup • Fresh
Lemon Juice • Soda Water

HOUSEMADE LEMONADE

ORIGINAL 7

PEACH 9

RASPBERRY 9

STRAWBERRY 9

FRESH BREWED ICED TEA

ORIGINAL 4

PEACH 8

RASPBERRY 8

STRAWBERRY 8

SPARKLING WATER

SAN PELLEGRINO 375ML 5

AFTER DINNER DRINKS

**ASK ABOUT OUR FEATURED AFTER
DINNER COCKTAIL**

COFFEE & CREAM

House Brewed Forté Coffee finished with your
choice of Round Barn Cream | 7

CREAM OPTIONS: SALTED CARAMEL CREAM, FRENCH VANILLA
CREAM, ESPRESSO CREAM, BLACK WALNUT CREAM

{ALLERGY WARNING} CONTAINS MILK

TABOR HILL COFFEE 3

Roasted by our friends at Forté Coffee in
Benton Harbor and St. Joseph, Michigan

TAZO TEA 3

Ask your server about featured selections



CHECKS MAY BE SPLIT A MAXIMUM OF 2 WAYS

Please note: a 3% service fee will be added to all checks.