

# Tabor Hill

## CHEESE & CHARCUTERIE

*choose*  
3 for 12 • 5 for 20

*with bread & accompaniments*

PECORINO ROMANO • Sardinia, Italy

PENTA CRÈME BLUE • Carr Valley Cheese • LaValle, WI

GOUDA • Marieke Gouda • Thorpe, Wisconsin

BRIE • Old Europe Cheese • Benton Harbor, MI

CABECOU • Sonoma, California

CAPICOLLA PICCANTE • Zick's Specialty Meats • Berrien Springs, MI

SAUCISSON D'ALSACE • Olympia Provisions • Portland, OR

STAGBERRY ELK SALAME • Smoking Goose • Indianapolis, IN

DUCK PROSCIUTTO • Zick's Specialty Meats • Berrien Springs, MI

NDUJA • Nduja Artisans • Chicago, IL

## WINE PAIRINGS

Need help deciding which wine  
is perfect with your meal?  
Ask your server for suggestions!

### Food Allergies?

We are happy to make  
modifications when possible.  
Please check with your server.

Ask your server about menu items that are cooked-to-order.  
Consuming undercooked meats or eggs may increase your risk of foodborne illness.

## TASTES

CHICKPEA FRITTER pecorino romano, lemon zest, piquillo pepper aioli 8

CARAMELIZED BRUSSELS SPROUTS whiskey barrel aged maple syrup, sherry vinegar 8

DUCK LIVER PÂTÉ brandied cherry compote, baguette 9

POMEGRANATE CHICKEN SKEWERS bulgur wheat salad, pistachios, mint, currants 11

OYSTERS ON THE HALF SHELL champagne mignonette 3 ea.

SMOKED SALMON SPREAD everything bagel chips, capers, red onions 10

CAULIFLOWER STIR FRY house kimchi, crushed peanuts 8

POTATO & BLUE CHEESE PIEROGI brown butter, sour cream 10

BUTTERNUT SQUASH RISOTTO pecorino romano, sage 8

KOBE BEEF SLIDERS shishito peppers, onions, blue cheese 8

FRESH CAPUNTI PASTA local pork cheek ragu 11

ARBORIO RICE CRUSTED CALAMARI habanero honey, roasted garlic aioli 10

GRILLED & CHILLED SHRIMP COCKTAIL tomato syrup, horseradish cream, lemon 15

## GREENS

~ add a chicken skewer 5

BUTTERNUT & ARUGULA SALAD goat cheese, pecans, bacon, barrel-aged maple vinaigrette 10

BLACK GARLIC CAESAR romaine, anchovies, parmesan crostini, black garlic dressing 8

## ENTRÉES

RASPBERRY CHICKEN mashed potatoes, seasonal vegetable 25

SEARED RAINBOW TROUT smashed yukon potato, capers, lump crab, riesling beurre blanc 29

22 OZ. PAN-SEARED COWBOY RIBEYE mashed potatoes, seasonal vegetable 51

FRIED CHICKEN THIGHS mashed potatoes, black peppercorn gravy 21

CEDAR WRAPPED SALMON mustard & maple glaze, bulgur wheat salad 26

VEAL OSSO BUCO mashed potatoes, lemon gremolata, seasonal vegetable 31

# Tabor Hill

## SPECIALTY COCKTAILS 10

*Made with spirits from Round Barn Distillery*

### DIVINE MULE

*light twist on a bar favorite*

DiVine Vodka, fresh lime, and ginger syrup shaken and served with a splash of Grand Mark

### 269 OLD FASHION

*herbaceous and refreshing*

269 Gin, bitters, and fresh fruit

### RED SKY GAZER

*a winter delight*

Red Sky Rum and Tabor Hill Chardonnay paired with pineapple and a hint of vanilla

### BERRIEN RIDGE WONDER

*the name says it all*

Berrien Ridge Whiskey, spice, and red wine

### BLUE FLAME PEPPER

*let it light the way*

Blue Flame Agave, housemade sour, spice, and a splash of Grand Mark

## SPARKLING

GRAND MARK the hallmark of Tabor Hill! 10 | 35

## DRY WHITES

PINOT GRIS light-bodied, clean, crisp 6 | 20

DRY RIESLING floral, green apple 6 | 20

VIOGNIER lemon grass, citrus 7 | 20

DRY TRAMINETTE floral, spicy, peach 6 | 18

CHARDONEL oak, melon, lemon 6 | 16

CHARDONNAY lemon, apple, pear, oak 7 | 21

BARREL SELECT CHARDONNAY toasty oak, creamy, vanilla 8 | 25

## DRY REDS

LEMBERGER oak, cherry/berry, chocolate finish 7 | 21

MERLOT smoky, tart cherry, soft tannins 11 | 30

RED ARROW RED cedar, cherry, leather 7 | 21

CABERNET FRANC plum, cherry, oak 8 | 28

SYRAH fruity, dark chocolate, pepper 12 | 38

## SEMI-DRY

VALVIN MUSCAT fruity, citrus, hints of rose 6 | 20

GEWÜRZTRAMINER orange blossom, spicy 7 | 20

KERNER white peach, elderflower 6 | 15

RIESLING pear, apple, floral 7 | 21

TRAMINETTE blood orange, honeysuckle 6 | 20

CLASSIC DEMI-SEC sweet apple, pear, citrus 6 | 15

SPECIAL SELECT DEMI-SEC apricot, peach, honey 6 | 15

CLASSIC DEMI-RED cherry, plum, mild tannins 6 | 18

## CRAFT BEER

### KÖLSCH

German kölsch-style ale 5

### HOP DEALER

American IPA 6

*Ask your server about our seasonal taps*

## SPECIALTY

### SANGRIA

sparkling & refreshing 5

## AFTER DINNER

### MICHIGAN CHERRY WINE

pure, sweet cherry 6 | 18

### BLACK WALNUT CRÈME

mocha, toffee, espresso 8 | 27

ALLERGY WARNING: CONTAINS MILK & TREE NUTS

### APPLE BRANDY XO

calvados-style, apple, vanilla, caramel 15

### MICHIGAN BRANDY XO

cognac-style, raisin, vanilla 15

### GRAPPA

no oak; floral, full, fruity 8

## LIBRARY WINES

2008 LEMBERGER | 50

2007 MERLOT | 75

2007 RED HERITAGE | 40

2005 RED ARROW RED | 50

2005 CABERNET SAUVIGNON | 110