

## STARTERS & SALADS

**Huntley's Chicken & Vegetable Soup 7.95**

Wild Rice & Grains, Chickpeas, Tuscan Kale & Sunflower Seed Pesto

**Wood-Baked Fontina Fondue 11.95**

Shishito, Black Pepper, Cranberry-Walnut Toast

**Spicy Tuna Tartare 15.95**

Lime-Miso Vinaigrette, Wasabi Aioli, Pickled Ginger, Crispy Sesame Wontons

**Crab Huntley 15.95**

Colossal Crab, Crispy Avocado, Frisée, Radicchio, Grapefruit, Louie Dressing

**Crispy Shrimp Spring Rolls 13.95**

Julienned Vegetables, Miso Dressing

**Taverne Chopped Salad 12.95**

Chopped Greens, Heirloom Cherry Tomatoes, Cucumber, Avocado, Asparagus, Feta, Green-Goddess Dressing

**The Huntley Salad 12.95**

Baby Tuscan Kale, Dried Cranberries, Spiced Almonds, Danish Blue Cheese, Smoked Bacon, Maple-Mustard Vinaigrette

**Crispy Calamari Salad 13.95**

Frisée, Radicchio, Sesame Seeds & Thai Lime Chili Vinaigrette

## WOOD-FIRED FLATBREADS

**Crushed Jersey Tomato 14.95**

Fresh Mozzarella & Basil Pesto

**Farmer's 15.95**

Garlicky-Spinach Purée, Spring Onion, Fontina, Sweet Sausage

**Pulled Pork 15.95**

Smoked Pork Shoulder, Chipotle-Honey BBQ, Aged Cheddar, Shishito Peppers

## ENTREES

**Harvest Pork Chop 26.95**

*(A Guest Favorite for Over 20 Years)*

Braised Red Cabbage, Pommery Mustard Chive Whipped Potatoes, Plum Wine BBQ Sauce

**Mushroom & Spinach Cannelloni 21.95**

Ricotta, Truffle Oil, Parmesan-Mornay Sauce

**Center Cut Filet Mignon 34.95**

Whipped Potatoes, Grilled Asparagus

**Cornmeal-Crusted Monkfish 26.95**

Curried Israeli Couscous, Golden Raisins, Peanuts, Lemongrass-Coconut Broth

**The Huntley Burger 19.95**

Smoked Bacon, Danish Blue Cheese, Balsamic-Red Onions, Truffle Fries

**Wood-Roasted Salmon 27.95**

Chermoula, Spring Vegetable Tabbouleh, Greek Yogurt

**Buttermilk Fried Chicken Breast 22.95**

Savoy Cabbage Slaw, Chili-Lime Cornbread

**Blackened Barnegat Sea Scallops 32.95**

Onion Soubise, Shaved Brussels Sprouts & Smoked Bacon, Charred Lemon

## SIDES

Shaved Brussels & Bacon 8.95

Mac & Cheese 8.95

Whipped Potatoes 7.95

French Fries 7.95

Spring Vegetable Tabbouleh 7.95

Shishito Peppers, Togarashi 8.95

Grilled Asparagus, Parmesan 8.95

## DESSERT

**Warm Flourless Chocolate Cake 8.95**

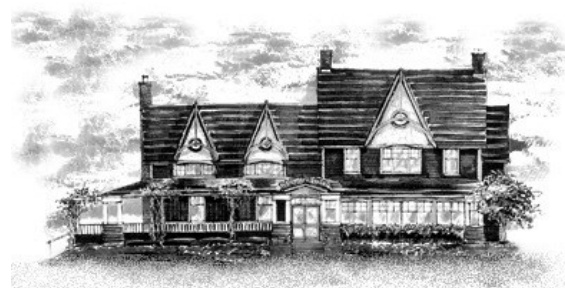
*Salted Caramel Sauce*

**Summer Berry Crisp 8.95**

*Vanilla Bean Gelato*

A 20% Service Charge Will Be Added to All Checks

Please Make Your Server Aware of Any Allergies  
or Dietary Restrictions



## STARTERS & SALADS

**Huntley's Chicken & Vegetable Soup 7.95**  
Wild Rice & Grains, Chickpeas, Tuscan Kale  
& Sunflower Seed Pesto

**Crispy Shrimp Spring Rolls 13.95**  
Julienned Vegetables, Miso Dressing

**Spicy Tuna Tartare 15.95**  
Lime-Miso Vinaigrette, Wasabi Aioli,  
Pickled Ginger, Crispy Sesame Wontons

**Crab Huntley 15.95**  
Colossal Crab, Crispy Avocado, Frisée, Radicchio,  
Grapefruit, Louie Dressing

**Taverne Chopped Salad 12.95**  
Chopped Greens, Heirloom Cherry Tomatoes,  
Cucumber, Avocado, Asparagus, Feta, Green  
Goddess Dressing

**The Huntley Salad 12.95**  
Baby Tuscan Kale, Dried Cranberries, Spiced  
Almonds, Danish Blue Cheese, Smoked Bacon  
Maple-Mustard Vinaigrette

**Crispy Calamari Salad 13.95**  
Frisée, Radicchio, Sesame Seeds & Thai Lime Chili  
Vinaigrette

**Wood-Roasted Salmon Salad 18.95**  
Baby Tuscan Kale, Cucumber, Avocado,  
Grapefruit, Maple Mustard Vinaigrette

## WOOD-FIRED FLATBREADS

**Crushed Jersey Tomato 14.95**  
Fresh Mozzarella & Basil Pesto

**Farmer's 15.95**  
Garlicky-Spinach Purée, Spring Onion, Fontina,  
Sweet Sausage

**Pulled Pork 15.95**  
Smoked Pork Shoulder, Chipotle-Honey BBQ,  
Aged Cheddar, Shishito Peppers



## HUNTLEY TRIO

SOUP

Huntley's Chicken & Vegetable Soup

SALAD

Mixed Greens with Maple-Mustard Vinaigrette

CHOICE OF ENTRÉE

Spring Vegetable Tabbouleh

Crispy Chicken Slider

Cheddar Burger Slider

Chermoula Crusted Salmon

16.95

## ENTREES

**Crispy Chicken Sandwich 18.95**  
Brioche Bun, Gruyere, Savoy Cabbage Slaw,  
Pickles, House Ranch

**The Huntley Burger 19.95**  
Brioche Bun, Grilled Red Onions, Smoked Bacon,  
Crumbled Blue Cheese, Truffle Frites

**Warm Smoked Turkey & Brie 14.95**  
Cranberry-Mustard, Arugula, Raisin-Walnut Bread

**Vermont Cheddar Burger 16.95**  
Brioche Bun, Lettuce, Tomato, Pickles, Frites

**Cornmeal-Crusted Monkfish 19.95**  
Curried Israeli Couscous, Golden Raisins, Peanuts,  
Lemongrass-Coconut Broth

**Blackened Barnegat Sea Scallops 21.95**  
Onion Soubise, Shaved Brussels Sprouts &  
Smoked Bacon, Charred Spring Onions

**Filet Mignon 34.95**  
Truffle Frites, Grilled Asparagus

## SIDES

Shaved Brussels & Bacon 8.95

Mac & Cheese 8.95

Whipped Potatoes 7.95

French Fries 7.95

Spring Vegetable Tabbouleh 7.95

Shishito Peppers, Togarashi 8.95

Grilled Asparagus, Parmesan 8.95

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# COCKTAILS, BEER & WINE

## COCKTAILS

*Hand crafted individual cocktails for  
your enjoyment*

### Crushed Watermelon Lemonade \$12.95

Watermelon Infused Vodka, Homemade Lemonade, Fresh  
Mint, Sliced Lemon

### New Orleans Sazerac \$ 13.95

Makers Mark Bourbon, Absinthe, Orange Simple Syrup,  
Orange Bitters, Orange Peel

### Springtime Manhattan \$ 13.95

Old Overholt Rye Whiskey, Carpano Antica Vermouth,  
Aperol, Orange Bitters, Orange Twist

### Strawberry Rosé Sangria \$ 9.95

Rose Wine, Triple Sec, Peach Vodka, Brandy, Apple Juice,  
Lemon Juice, Strawberry Simple Syrup, Pineapple Juice

### Citrus and Mint Prosecco \$10.95

Oola Gin, Mint Simple Syrup, Lemon Juice, Lime Juice,  
Prosecco

### Sucker Punch \$11.95

Bacardi Rum, 360 Limon Vodka, Lime Juice, Apple Cider,  
Ruby Sipper Tea, Ginger Syrup

### La Paloma \$ 12.95

Destilador Tequila, Freshly Squeezed Grapefruit Juice,  
Lime Juice, Simple Syrup

## BEER MENU

### DRAFT

Ghost Pony 6.75

Hathor Red 6.75

Carton 'The Hook' Pale Ale 7.95

### BOTTLE \$6.95

Coors Light

Amstel Light

Brooklyn Lager

Becks NA

Left Hand Nitro Milk Stout

Ommegang Witte

## WINE LIST

### WHITE & ROSE WINE BY THE GLASS

Rosé, St. Roch, Cotes de Provence, FR '18	10.95
Pinot Grigio, Guliano Rosati, IT '18	8.95
Riesling, Selbach Piesporter, Germany '17	10.95
Sauvignon Blanc, Astrolabe, Marlborough, NZ	13.95
Sancerre, Baron-Foucher, Loire '18	16.95
White Blend, Salidini, Pilastrini, IT '18	10.95
Chardonnay, Bon Anno, CA '18	14.95
Chardonnay, Rombauer, Carneros, CA '18	19.95

### RED WINE BY THE GLASS

Pinot Noir, Folk Tree, CA '18	14.95
Merlot, Alexander Valley Vineyards, Sonoma '17	13.95
Malbec, Goulart, Argentina '18	12.95
Sangiovese, Le Papesse de Papiano, IT '18	12.95
Red Blend, Barossa Valley Estate, AU '16	10.95
Cabernet, Ramsay, Central Coast, CA '17	14.95
Cabernet, Terra Valentine, Napa '18	19.95

## BY THE BOTTLE\*

### White Wine

101 Cava, Roger Goulart 'Grand Reserva' '11	58
307 Pinot Grigio, Livio Felluga, Italy '17	51
300 Sauvignon Blanc, Cloudy Bay, NZ '19	64
202 Chardonnay, Bouchaine Aine et Fils '17	60
204 Chardonnay, Frog's Leap, Napa '17	62
214 Chardonnay, Frank Family, Napa '16	78

### Red Wine

533 Cabernet, Silverado, Napa '14	72
503 Cabernet, Ravel & Stitch, Central Coast '17	61
504 Cabernet, Stag's Leap 'Artemis', Napa '57	119
520 Cabernet, Trig Point, Alexander Valley '17	58
706 Pinot Noir Carabella, Estate Grown, '15	76
715 Pinot Noir, Paul Prieur, Sancerre '16	48
602 Zinfandel, Tilth, 'Del Barba', CA '16	67
909 Chateauneuf du Pape, Charbonniere, FR '16	71
914 Rioja, Vina Real 'Reserva', Spain '14	59

\*Please inquire as to our full wine list