

We celebrate seasonality,
our local farms & farmers



Spring Lunch 2024

(V)—Vegetarian
(VG)—Vegan
(GF)—Gluten Free
(GFA)—Gluten Free Available

STARTERS

- Just Baked Parker House Rolls** Honey buttered, sea salt 4.95
- Creamy Clam Chowder** with Nashville Hot Crackers and crispy bacon 11.95 (GFA)
- Rosie's Chicken Soup** Goffle Farm's Chicken, spring vegetables, rice 10.95
- Creamy Burrata** Warm blistered baby heirloom tomatoes, basil-arugula pesto, garlic bread crumbs, balsamic glaze 15.95 (GFA)
- Yellowfin Tuna Tartare** Smashed crispy tater tots, avocado smash, yuzu ponzu drizzle, furikake, pickled ginger 17.95
- Sesame Crusted Chicken Potstickers** Chili crisp & yuzu ponzu 17.95
- Angry Shrimp Spring Rolls** Julienned vegetables, miso dressing 16.95
- General Tso's Cauliflower** sweet chili glaze, sesame seeds, scallions 15.95 (V)

WOOD-FIRED FLATBREADS

- Truffled Mushroom** Cremini mushroom, garlic, mozzarella, truffle oil 19.95 (V)
- Pepperoni & Hot Honey** Crushed NJ Tomatoes, basil, crispy pepperoni, Charlie's high octane ranch 19.95
- Gettin' Figgy with It** Braised short ribs, caramelized onions, sharp Vermont white cheddar, fig jam, horseradish aioli, arugula 19.95
- Creamy Burrata Margherita** Crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 19.95 (V)

SALADS

- Chopped Mediterranean Salad** crispy chickpea, soppressata, creamy Italian vinaigrette, parmesan 13.95 (GFA)
- Crispy Calamari Salad** Frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 16.95
- Grilled Salmon Salad** Mixed greens, cucumber, avocado, grapefruit, lemon caper aioli, maple mustard vinaigrette 20.95 (GF)
- Caesar Salad** romaine, classic caesar dressing, garlic parmesan croutons, parmesan 13.95 (GFA)
- Chicken Cobb Salad** Buttermilk blue cheese, tomato, slab bacon, hard boiled egg, avocado, house ranch 19.95 (GF)
- Harvest Spring Salad** Baby greens, fava beans, asparagus, shaved radish, Tumbleweed cheddar & rose vinaigrette 15.95

HOUSE SPECIALTIES

- Maine Lobster Roll** Griddled buttery potato bun, house made Old Bay chips 26.95 (GFA)
- Warm Smoked Turkey & Brie Sandwich** Sage mayo, arugula, cherry chutney, raisin pecan bread, house made chips 15.95 (GFA)
- Tarragon-Dijon Chicken Salad Sandwich** Arugula, tomato, sherry vinaigrette, raisin-pecan bread, house made chips 15.95 (GFA)
- Crispy Chicken Sandwich** Brioche bun, gruyere, creamy ranch slaw, pickles, tomatoes, frites 20.95
- Cubano Panini** Ciabatta, roasted pork loin, Swiss cheese, Black Forest ham, pickles, mustard & mayo, house made chips 19.95
- Pepper Crusted Faroe Island Salmon** over colcannon potatoes with dill and lemon beurre blanc 34.95 (GFA)
- The Huntley Burger** Crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95 (GFA)
- Vermont Cheddar Burger** Brioche bun, lettuce, tomato, pickles, frites 20.95 (GFA)
- Filet Wrap** Pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips 19.95
- Shanghai Street Noodles** Sun ramen noodles, crushed peanuts, crispy maitake, bok-choy, pickled shiitake, sesame mimi sauce 19.95 (V)

Add Tempura Shrimp 9.95

Add Fried Chicken 7.95

HUNTLEY TRIO

17.95

SOUP

Creamy Clam Chowder
Or
Rosie's Chicken Soup

SALAD

Mixed Greens with apple cider Vinaigrette
or Classic Caesar

CHOICE OF

Crispy Chicken Slider
Cheddar Burger Slider
Grilled Atlantic Salmon

Please Make Sure Your Server is Aware of Any Allergies or Dietary Restrictions

Sparkling Wines

- 100 Dom Perignon, Champagne, FR '12
102 Veuve Clicquot 'Yellow Label', Champagne, FR NV
103 Pol Roger, Champagne, FR NV

Chardonnay

- 229 Cakebread, Napa, CA '21
221 Far Niente, Napa, CA '21
228 Duckhorn, Napa, CA '22
229 Balancing Act, WA '21
325 Puligny-Montrachet, Jean Chartno, FR '15
330 Meursault, Jean-Michel Ganoux, Burgundy, FR '20
331 Chablis, Colombier Premier Cru 'Fourchaume', FR '22

Worldly Whites

- 300 Sauvignon Blanc, Cloudy Bay, Marlborough, NZ '22
312 Sauvignon Blanc, Cliff Lede, Napa, CA '22
326 Sancerre, Daniel Crochet, FR '22
327 Sancerre, Domaine Girard, FR '22
321 Pinot Grigio, Livio Felluga, IT '21
322 Soave, Pieropan, IT '21
324 Albarino, Vinos Marinos 'el Neptuno', ES '21

Pinot Noir

- 701 Domaine Coillot 'Les Ouzelois', Burgundy, FR '20
707 Illahe, Willamette Valley, OR '22
709 Belle Glos 'Las Alturas', Santa Barbara, CA '21
720 Etude, Carneros, CA '19
721 Penner Ash Pinot Noir, Willamette, Oregon '21

Red Blends

- 1111 Dragon's Tooth, Napa '19
1113 Hourglass 'HG 111', Napa '18
1118 The Prisoner, Napa '22
1120 Overture, Napa NV

Cabernet Sauvignon

- 504 Caymus, Napa '21
505 Scribe 'Atlast West', Napa '19
507 Duckhorn, Napa '21
509 Lyndenhurst by Spottswoode, Napa '19
512 Paul Hobbs 'Crossbarn', Napa '19
522 Silver Oak, Alexander Valley, CA '19
524 Groth, Napa '19
526 Owen Roe, WA '18
528 Stag's Leap 'Artemis', Napa '20
531 Caymus 'Special Selection', Napa '17
540 Fisher 'Unity', Napa '19
542 Iconoclast by Chimney Rock, Napa '20
553 Mount Veeder, Napa '21
554 Salvetrin, Napa '20
555 Harper Oak, Alexander Valley, CA '21
556 Jordan, Alexander Valley, CA '19
557 Poppy, Paso Robles, CA '21

Worldy Reds

- 911 Barolo, Damilano "Lecinquevigne", IT '19
912 Amarone, Santi, Veneto, IT '17
1100 Brunello di Montalcino, Carpineto, IT '18
921 Tempranillo, Vina Bujanda, Rioja, ES '14
924 Malbec, Bramare By Paul Hobbs, AR '21
926 Chateauneuf-du-Pape, Clos St. Antonin, FR '21
1117 Cabernet Franc, Château De Targé, Loire, FR '18
1115 Bordeaux, Bouquet de Monbrison, Margaux, FR '20
1116 Bordeaux, Chateau Lajarre, FR '20
999 Super Tuscan, Casa Raia 'Bevilo', IT '13

Syrah, Merlot & Zinfandel

- 803 Duckhorn '3 Palms Vineyard', Merlot, Napa '19
804 Northstar, Merlot, Columbia Valley, WA '20
806 Crozes-Hermitage, Louis Barruo 'Tiercerolles', FR '20
603 Turley 'Old Vines' Zinfandel, Napa '21

Cabernet Sauvignon Magnum

- 3005 Cabernet, Quilt by Caymus, Napa Valley '21

