



STARTERS & SALADS

Angry Shrimp Spring Rolls, lime miso dipping sauce	11. ⁹⁵
Mixed Bean & Grain Salad, mixed beans, quinoa, local farro berries, Bulgar, local vegetables, sherry vinaigrette	6. ⁹⁵
Spicy Tuna Tartare, lime-miso vinaigrette, wasabi aioli, crispy sesame wontons	12. ⁹⁵
Taveme Chopped Salad, (<i>Goffle Road Farm</i>) herb roasted chicken breast, local vegetables, romaine lettuce, HT bacon, blue-cheese.....	17. ⁹⁵
Lump Crab Cake, (<i>MSC certified</i>) shaved vegetable slaw, Creole remoulade, dressed herb salad.....	14. ⁹⁵
Crispy Calamari Salad, frisee, radicchio, sesame seeds & Thai chili miso vinaigrette	10. ⁹⁵
Asian Chicken Sesame Noodle Salad, Asian slaw, peanuts, wontons, orange, cilantro, Thai miso & sesame dressing	10. ⁹⁵
Salmon Niscoise Salad, served chilled with Dijon & herb crust, boiled farm egg, tomatoes, green beans, olives, capers & confit potato.....	19. ⁹⁵
Caesar Salad, romaine lettuce & Grana Padano polenta croutons.....	9. ⁹⁵
HT Baby Greens, local greens & carrot ribbons, cider Dijon vinaigrette	9. ⁹⁵
Baby Greens or Caesar Salad with:	
grilled Goffle Road Farm lemon marinated chicken breast.....	16. ⁹⁵
grilled Wester Ross organic salmon or shrimp.....	18. ⁹⁵
Goffle Road Farm sliced smoked turkey breast.....	14. ⁹⁵

WOOD FIRED PIZZA

House Made Mozzarella, grana, oregano, basil, crushed NJ tomatoes, EVOO.....	10. ⁹⁵
Sausage & Peppers, sweet Italian sausage, pickled chilies, onions, Vampire Slayer cheese.....	14. ⁹⁵
House Made BBQ Pulled Pork Pizza, Smoked Gouda cheese, finished with traditional cole slaw & watercress.....	14. ⁹⁵

MAINS

The Huntley Burger, grilled red onions, pancetta, crumbled blue cheese, truffled house cut frites.....	15. ⁹⁵
Smokey Chipotle Turkey Burger, from Goffle Road Farm, caramelized onions, chervil aioli, house cut frites	14. ⁹⁵
Vermont Cheddar Burger, lettuce & tomato, house cut frites, potato roll.....	12. ⁹⁵
Humboldt Fog Goats Cheese Burger, smoked bacon, caramelized onions, fire roasted peppers, brioche roll.....	17. ⁹⁵
Morning After Breakfast Burger, HT bacon, onion soup mayo, sunny farm egg, brioche roll.....	18. ⁹⁵
Steak Frites, (<i>10 oz Niman Ranch</i>) grilled & sliced hanger, house cut frites, dressed HT baby greens & honey sambal butter.....	19. ⁹⁵
Soup & Half a Sandwich, your choice of a cup of soup and half of either a Chicken Salad or Turkey & Brie.....	12. ⁹⁵
Lump Crab Cake Sandwich, potato roll, lemon caper dill remoulade, local lettuce, tomato, chips, & coleslaw.....	16. ⁹⁵
Buttermilk Fried Chicken Sandwich, panko crusted, shaved vegetable slaw, jalapeno ranch, potato roll	14. ⁹⁵
Filet Mignon Tips Wrap, (<i>8oz</i>) local arugula, caramelized onions, horseradish aioli, crushed truffled chips, house cut frites.....	18. ⁹⁵
Cuban Pork Sandwich, (<i>Niman Ranch</i>) cumin roasted pork loin & Black Forest ham, pickles, gruyere cheese, mustard, mayo.....	12. ⁹⁵
Tarragon Dijon Chicken Salad Sandwich, walnut raisin toast & house made chips	10. ⁹⁵
House Smoked Barbecue Pulled Pork Sandwich, brioche bun, house made Cole slaw & chips.....	11. ⁹⁵
Veggie Melt Sandwich, roasted eggplant & red peppers, fontina cheese, basil mayo, house focaccia.....	11. ⁹⁵
Chicken Breast Panini, rosemary foccacia, fresh mozzarella, sundried tomatoes, baby arugula, pesto, balsamic vinaigrette	12. ⁹⁵
Grilled Smoked Turkey & Brie Sandwich, bread, chervil aioli, baby arugula, cranberry chutney.....	12. ⁹⁵

All burgers are made with Grass Fed Beef from Rosencrantz Ranch, Finger Lakes NY

SIDES

Truffled Mac n' Cheese, Vermont cheddar, smoked Gouda & Gruyere	7. ⁹⁵
Sliced Tomato & Onion Plate, olive oil & sea salt.....	7. ⁹⁵
Fresh Cut Frites, rosemary, crispy garlic.....	6. ⁹⁵
Pulled Pork Mac n' Cheese, Vermont cheddar, smoked Gouda & Gruyere.....	9. ⁹⁵
Local Green Vegetable, daily preparation.....	8. ⁹⁵

HUNTLEY TAVERNE

• We celebrate seasonality, our local farms and farmers •

Please notify your server as to any allergies or dietary restrictions