

## STARTERS & SALADS

- White Asparagus Soup 8.95**  
Mascarpone, Spiced Almonds, Ramp Oil
- Roasted Chicken Soup 8.95**  
Kale, Pickled Pearl Onions, Crispy Shallots
- Crispy Shrimp Spring Rolls 14.95**  
Julienned Vegetables, Miso Dressing, Thai Chili Sauce
- Spicy Tuna Tartare 15.95**  
Lime-Miso Vinaigrette, Wasabi Aioli, Pickled Ginger, Crispy Sesame Wontons
- Huntley Crab Cake 20.95 (Current MP)**  
Colossal Crab, Blood Orange Aioli, Apple Fennel Salad
- Taverne Chopped Salad 12.95**  
Organic Chopped Greens, Heirloom Cherry Tomatoes, Delicata Squash, Cucumber, Avocado, Feta, White Balsamic Vinaigrette
- The Huntley Salad 12.95**  
Baby Tuscan Kale, Dried Cranberries, Spiced Almonds, Port Wine Poached Pears, Danish Blue Cheese, Smoked Bacon  
Maple-Mustard Vinaigrette
- Crispy Calamari Salad 14.95**  
Frisée, Radicchio, Sesame Seeds & Thai Lime Chili Vinaigrette
- Flame Grilled 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
- Fig & Pear 15.95**  
Danish Bleu Cheese, Preserved Fig Jam, Port Wine Poached Pears, Crispy Prosciutto, Arugula
- Ricotta & Spring Vegetable 15.95**  
Green Asparagus, Caramelized Cipollini Onion, Grana Padano, Ramp Gremolata

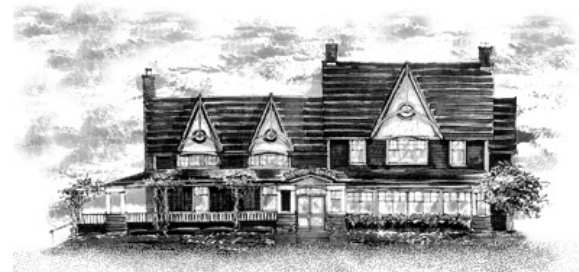
Please Make Your Server Aware of Any Allergies or  
Dietary Restrictions

## HUNTLEY TRIO

- 16.95**  
*SOUP*  
White Asparagus Soup  
Roasted Chicken Soup
- SALAD*  
Mixed Greens with Maple-Mustard Vinaigrette
- CHOICE OF ENTRÉE*  
Crispy Chicken Slider  
Cheddar Burger Slider  
Grilled Atlantic Salmon

## ENTREES

- Crispy Chicken Sandwich 18.95**  
Brioche Bun, Gruyere, Savoy Cabbage Slaw, Pickles, Tomato, House Ranch, Frites
- The Huntley Burger 19.95**  
Brioche Bun, Nueske Bacon, Danish Blue Cheese, Balsamic Red Onions, Garlic Aioli, Truffle Frites
- Vermont Cheddar Burger 16.95**  
Brioche Bun, Lettuce, Tomato, Frites
- Cornmeal-Crusted Monkfish 19.95**  
Curried Israeli Couscous, Golden Raisins, Peanuts, Lemongrass-Coconut Broth
- Barnegat Sea Scallops 21.95**  
White Asparagus Purée, Grilled Fennel, Salt Baked Beet, Orange, Apple, Hazelnut
- Filet Wrap 18.95**  
Char-Broiled Filet Mignon, Caramelized Onions, Arugula, Horseradish Aioli, House Made Truffle Potato Chips, Frites
- Warm Smoked Turkey & Brie 14.95**  
Sage Mayo, Arugula, Raisin-Pecan Bread
- Tarragon-Dijon Chicken Salad Sandwich 14.95**  
Arugula, Sherry Vinaigrette, Tomato, Raisin-Pecan Bread



All reservations are limited to 90 minutes total.

This policy is in effort to extend Harvest hospitality to all those who wish to dine with us. Thank you in advance for adhering to this new policy.