

We celebrate seasonality,  
our local farms & farmers



AUTUMN DINNER  
2022

## STARTERS

- Just Baked Parker House Rolls** Honey buttered, sea salt 5.95
- Autumn Kielbasa Soup** Seasonal vegetables, gnocchi, salsa verde 9.95
- Roasted Honeynut Squash Soup** Pomegranate drizzle, pistachio brittle dust 9.95
- Blistered Shishito Peppers** Lime miso glaze, furikake, spicy sambal aioli 12.95
- Creamy Burrata** Warm blistered baby heirloom tomatoes, basil-arugula pesto, garlicky bread crumbs, balsamic glaze 14.95
- Coconut Lemongrass Mussels** PEI mussels, cilantro, chili crisp, grilled sourdough 16.95
- Zeke's Treat!** Crispy pineapple soy braised pork belly, red pepper peri peri sauce 15.95
- Angry Shrimp Spring Rolls** Julienned vegetables, miso dressing 15.95
- Edamame Dumplings** Steamed, truffled mushroom broth 15.95
- Spicy Tuna Tartare** Lime-miso vinaigrette, wasabi aioli, pickled ginger, crispy sesame wontons 16.95
- Colossal Lump Crab Cake** Shaved apple fennel & orange salad, lemon caper dill aioli 23.95

## SALADS

- Crispy Calamari Salad** Frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 14.95
- The Huntley Salad** Butternut, pancetta, mixed greens, buttermilk blue cheese, spicy candied walnuts, apples, apple cider vinaigrette 12.95
- Caesar Salad** Romaine, classic caesar dressing, garlic bread crumbs, parmesan 12.95

## WOOD-FIRED FLATBREADS

- Autumn in Vermont** Honeycrisp apples, black forest ham, sharp Vermont white cheddar, basil, arugula 16.95
- Gettin' Figgy with it** Braised short ribs, caramelized onions, sharp Vermont white cheddar, fig jam, horseradish aioli, arugula 16.95
- Creamy Burrata Margherita** Crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 16.95
- Truffled Mushroom** Cremini mushroom, garlic, mozzarella, truffle oil 16.95
- Sausage & Peppers Flatbread** Sweet Italian sausage, Shishito peppers, Jersey crushed tomatoes, burrata, balsamic drizzle 16.95

## TAVERNE SPECIALTIES

- Bourbon-Ancho Filet Mignon** Bourbon-ancho butter basted, creamy sweet potato au gratin 42.95
- Soy Ginger Glazed Salmon** Chili crisp kale, jasmine rice, wasabi aioli, fried wontons 32.95
- Pomegranate Braised Short Rib** Sweet potato mashed, crispy shallots 34.95
- Barneget Sea Scallop "Chowder"** Braised fennel, yukon potatoes, slab bacon, touch of New England style chowder, puff pastry 34.95
- Harvest Pork Chop** Butternut squash & crispy maitake fried rice, baby bok choy, plum wine bbq sauce 30.95
- Sweet Potato Crusted Halibut** Roasted cauliflower & buttery leek risotto, light curry beurre blanc 36.95
- The Huntley Burger** Crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 19.95
- Fried Chicken Chopped Salad**, Romaine, baby tomatoes, cucumber, avocado, Vermont sharp cheddar, apple-maple vinaigrette 23.95
- Point Pleasant Flounder Francaise** Jasmine rice, lemon beurre blanc, broccolini 30.95
- Shanghai Street Noodles (Vegan)** Sun ramen noodles, crispy maitake, bok choy, pickled shiitake, JustEgg, Mimi Sauce 21.95  
Add Crispy Pork Belly 8.95      Add Chopped Fried Chicken 6.95      Add Tempura Baby Shrimp 8.95

## COMPLEMENTS

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| <b>Asian Chili Crisp Lacinato Kale 8.95</b>      | <b>Buttery Whipped Potatoes 8.95</b>                |
| <b>Pommes Frites 8.95</b>                        | <b>Buttery Whipped Sweet Potatoes 8.95</b>          |
| <b>Truffle Pommes Frites 9.95</b>                | <b>Balsamic Glazed Crispy Brussels Sprouts 8.95</b> |
| <b>Crispy Miso Glazed Maitake Mushrooms 8.95</b> | <b>Mac &amp; Cheese 8.95</b>                        |
| <b>Truffle Mac &amp; Cheese 10.95</b>            | <b>Butternut-Maitake Fried Rice 8.95</b>            |

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