

We celebrate seasonality,
our local farms & farmers



WINTER BRUNCH

2023

(V)—Vegetarian

(VG)—Vegan

(GF)—Gluten Free

(GFA)—Gluten Free Available

STARTERS

Just Baked Parker House Rolls (3) Honey buttered, sea salt 3.95

Creamy Broccoli and Vermont Cheddar Soup crispy tempura broccoli 9.95 (V)

Blistered Shishito Peppers Lime miso glaze, furikake, spicy sambal aioli 12.95

Creamy Burrata Warm blistered baby heirloom tomatoes, basil-arugula pesto, garlic bread crumbs, balsamic glaze 14.95(GFA)

Tuna Tartare Waffle Tots Ponzu, avocado, Calabrian chili aioli, crispy tater tot waffle 16.95 (GF)

Sesame Wings Asian BBQ rubbed, Applewood smoked, sweet soy glazed, buttermilk ranch 15.95

Coconut Lemongrass Mussels PEI mussels, cilantro, chili crisp, grilled sourdough 16.95 (GFA)

Edamame Dumplings Steamed, truffled mushroom broth 15.95 (VG)

Angry Shrimp Spring Rolls Julienned vegetables, miso dressing 15.95

Warm Lump Crab & Gruyere "Fondue" Dip house made Old Bay crisps 19.95

WOOD-FIRED FLATBREADS

Pepperoni & Hot Honey Crushed NJ Tomatoes, basil, crispy pepperoni, Charlie's high octane ranch 18.95

Creamy Burrata Margherita Crushed NJ tomatoes, basil, oregano, balsamic drizzle, baby arugula 18.95 (V)

Gettin' Figgy With It Braised short ribs, caramelized onions, sharp Vermont white cheddar, fig jam, horseradish aioli, arugula 18.95

Truffled Mushroom Cremini & maitake mushroom, mozzarella, truffle oil 18.95 (V)

"The Great NJ Debate" Flatbread Taylor Ham or "Pork Roll"???, mornay sauce, three cheeses, Calabrian chili aioli, sunny egg 16.95

SALADS

The Huntley Salad Winter vegetables, crispy pancetta, mixed greens, buttermilk blue cheese, spicy candied walnuts, apples, cider vinaigrette 12.95 (GF)

Taverne Chopped Salad Organic chopped greens, cherry tomatoes, cucumber, avocado, feta, white balsamic vinaigrette 12.95 (GF)

Crispy Calamari Salad Frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 15.95

Grilled Salmon Salad Mixed greens, cucumber, avocado, grapefruit, lemon caper aioli, maple mustard vinaigrette 19.95(GF)

Caesar Salad Little gem, classic caesar dressing, garlic bread crumbs, parmesan 12.95 (GFA)

BRUNCH ITEMS

"Chicken or The Egg"

Crispy buttermilk fried chicken, sunny egg, cheddar & herb waffles, calabrian chili honey, ranch butter 26.95

Crème Bruleé Waffles

Berries, mint, whipped cream
16.95

Croque Madame

Black Forest ham, gruyere, French Toasted, mornay sauce, sunny egg, house made chips
19.95

HOUSE SPECIALTIES

Maine Lobster Roll Griddled buttery potato bun, house made Old Bay chips 24.95 (GFA)

Warm Smoked Turkey & Brie Sandwich Sage mayo, arugula, cherry chutney, raisin pecan bread, house made chips 14.95 (GFA)

Tarragon-Dijon Chicken Salad Sandwich Arugula, tomato, sherry vinaigrette, raisin-pecan bread, house made chips 14.95 (GFA)

Crispy Chicken Sandwich Brioche bun, gruyere, creamy ranch slaw, pickles, tomatoes, frites 19.95

Crunchy Point Pleasant Flounder Sandwich Creamy ranch slaw, baby arugula, tomato, house made Old Bay chips 18.95

Cubano Panini Ciabatta, roasted pork loin, Swiss cheese, Black Forest ham, pickles, mustard & mayo, house made chips 18.95

Soy Ginger Glazed Salmon Chili crisp kale, jasmine rice, wasabi aioli, fried wontons 32.95 (GFA)

The Huntley Burger Crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 19.95 (GFA)

Vermont Cheddar Burger Brioche bun, lettuce, tomato, pickles, frites 16.95 (GFA)

Filet Wrap Pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips 18.95