

We celebrate seasonality,  
our local farms & farmers



## SPRING LUNCH 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 Mushrooms Bisque** Crispy maitake mushrooms, red sorrel 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)

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

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

**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

**Spring Flatbread** Grilled ramps, asparagus, mushrooms, fontina, mozzarella, truffle oil 18.95 (V)

**Creamy Burrata Margherita** Crushed NJ tomatoes, basil pesto, garlicky bread crumbs, balsamic glaze, baby arugula 18.95

**Gettin' Figgy With It** Braised short ribs, caramelized onions, sharp Vermont white cheddar, fig jam, horseradish aioli, arugula 16.95

**Truffled Mushroom** Cremini & maitake mushroom, mozzarella, truffle oil 16.95 (V)

### SALADS

**The Huntley Salad** Grilled asparagus, spring peas, pancetta, mixed greens, buttermilk blue cheese, spicy candied walnuts, spring berry vinaigrette 12.95

**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)

**Chicken Cobb Salad** Buttermilk blue cheese, tomato, slab bacon, hard boiled egg, avocado, house ranch 18.95 (GF)

### 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 23.95 (GFA)

**Vermont Cheddar Burger** Brioche bun, lettuce, tomato, pickles, frites 19.95 (GFA)

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

**Shanghai Street Noodles** Sun ramen noodles, crushed peanuts, crispy maitake, bok choy, pickled shiitake, Sesame Mimi Sauce 18.95(VG)

Add Tempura Shrimp 8.95

Add Fried Chicken 6.95

### HUNTLEY TRIO

16.95

#### SOUP

Creamy Mushrooms Bisque

#### SALAD

Mixed Greens with apple cider Vinaigrette

or Classic Caesar

#### CHOICE OF

Crispy Chicken Slider

Cheddar Burger Slider

Grilled Atlantic Salmon