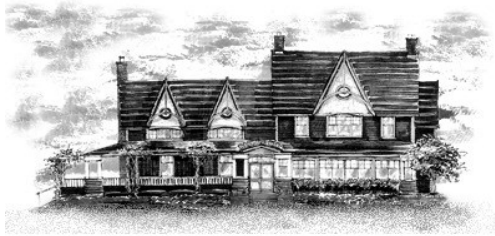


We celebrate seasonality,
our local farms & farmers



SUMMER DINNER
2023

(V)—Vegetarian
(VG)— Vegan
(GF)—Gluten Free
(GFA)—Gluten Free Available

STARTERS

- Just Baked Parker House Rolls** Honey buttered, sea salt 5.95 (5pc)/3.95 (3pc)
- Early Summer Minestrone**, ratatouille vegetables, gnocchi dumplings, pesto 9.95 (V)
- Sausage & Peppers** Blistered Shishito peppers, sweet Italian sausage aioli 15.95
- Angry Shrimp Spring Rolls** Julienned vegetables, lime miso & sweet chili dipping sauces 15.95
- You Say Tomato...**Fried Green Tomato, roasted tomato-basil ricotta, tomato seed-sherry vinaigrette 16.95 (V)
- Edamame Dumplings** Steamed, truffled mushroom broth 15.95 (VG)
- Crispy Tempura Squash Blossoms** Stuffed with Fulpers Farm ricotta, sweet Italian sausage & pesto 14.95
- Tuna Tartare Waffle Tots** Ponzu, avocado, Calabrian chili aioli, crispy tater tot waffle 16.95 (GF)
- Maine Lobster-Cargot** brioche crouton, garlicky butter sauce, gruyere 32.95

SALADS

- Creamy Burrata** Warm blistered baby heirloom tomatoes, basil-arugula pesto, garlic bread crumbs, balsamic glaze 14.95(GFA)
- Crispy Calamari Salad** Frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 14.95
- The Huntley Salad** strawberries, breakfast radishes, pancetta, mixed greens, buttermilk blue cheese, spicy candied walnuts, green goddess 12.95
- Caesar Salad** Romaine, classic caesar dressing, garlic bread crumbs, parmesan 12.95 (GFA)
- Fried Chicken Chopped** Romaine, tomatoes, cucumber, avocado, apples, Vermont cheddar, Charlie’s high octane ranch 23.95 (GFA)

WOOD-FIRED FLATBREADS

- Truffled Mushroom** Cremini mushroom, garlic, mozzarella, truffle oil 18.95 (V)
- Pepperoni & Hot Honey** Crushed NJ Tomatoes, basil, crispy pepperoni, Charlie’s high octane ranch 18.95
- Eggplant & Bruschetta Flat** Roasted tomato-basil ricotta, crispy eggplant, NJ tomato bruschetta, balsamic glaze 18.95 (V)
- Creamy Burrata Margherita** Crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 18.95 (V)

TAVERNE SPECIALTIES

- Grilled Filet Mignon** Caramelized Onion and Blue Cheese Au Gratin, Herb Compound Butter 42.95 (GF)
- Soy Ginger Glazed Salmon** Chili crisp kale, jasmine rice, wasabi aioli, fried wontons 32.95 (GFA)
- Harvest 14oz. Ribeye** pineapple. soy & ginger marinate, buttery whipped potatoes, Three Meadows Swiss Chard 39.95 (GF)
- Seafood Paella** Pan seared Viking Village Barnegat scallops, PEI mussels, rock shrimp, saffron broth 32.95
- Harvest Pork Chop Grilled**, chimichurri mash, grilled summer squash, house made mustard sauce 30.95 (GFA)
- “Bone In” Short rib Tacos** Birria braised short ribs, bibb lettuce tortillas, pineapple-chili consommé 45.95 (GF)
- Crispy Buttermilk Fried Chicken** Vermont cheddar & herb waffle, Blueberry-chili honey, ranch butter, summer slaw 26.95
- Potato Crusted Halibut** Spring pea & roasted cipollini risotto, Meyer lemon beurre blanc 36.95 (GFA)
- The Huntley Burger** Crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 22.95
- Garlic Bread Crusted Local Flounder** Swiss chard & parmesan Florentine risotto 30.95
- Ricotta Gnocchi** Roasted heirloom cherry tomatoes, cipollini onions, pancetta, truffle butter, parmesan, chili oil 26.95

COMPLEMENTS

Truffle Pommes Frites 9.95	Mac & Cheese 8.95
Truffle Mac & Cheese 10.95	Asian Lacinato Kale with Chili Crisp 8.95
Grilled Balsamic Summer Squash 8.95	Three Meadows Swiss Chard, Bacon sherry vinaigrette 9.95
Balsamic Glazed Crispy Brussels Sprouts 8.95	Buttery Whipped Potatoes 8.95
Ratatouille Pot Pie (Voulavant) 8.95	Pommes Frites 8.95

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SUMMER LUNCH
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(GF)—Gluten Free
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STARTERS

- Just Baked Parker House Rolls** (3) Honey buttered, sea salt 3.95
- Early Summer Minestrone**, ratatouille vegetables, gnocchi dumplings, pesto 9.95 (V)
- Sausage & Peppers** Blistered Shishito peppers, sweet Italian sausage aioli 15.95
- 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)
- You Say Tomato...**Fried Green Tomato, roasted tomato-basil ricotta, tomato seed-sherry vinaigrette 16.95 (V)
- 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

- Truffled Mushroom** Cremini mushroom, garlic, mozzarella, truffle oil 18.95 (V)
- Pepperoni & Hot Honey** Crushed NJ Tomatoes, basil, crispy pepperoni, Charlie’s high octane ranch 18.95
- Eggplant & Bruschetta Flat** Roasted tomato-basil ricotta, crispy eggplant, NJ tomato bruschetta, balsamic glaze 18.95 (V)
- Creamy Burrata Margherita** Crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 18.95 (V)

SALADS

- The Huntley Salad** strawberries, breakfast radishes, pancetta, mixed greens, buttermilk blue cheese, spicy candied walnuts, green goddess 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 parmesan croutons, 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
- Farro Island Salmon** Soy ginger glazed, Three Meadows kale, chili crisp, 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

Early Summer Minestrone

SALAD

Mixed Greens with apple cider Vinaigrette
or Classic Caesar

CHOICE OF

Crispy Chicken Slider
Cheddar Burger Slider
Grilled Atlantic Salmon

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SUMMER BRUNCH
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STARTERS

- Just Baked Parker House Rolls** (3) Honey buttered, sea salt 3.95
- Early Summer Minestrone**, ratatouille vegetables, gnocchi dumplings, pesto 9.95 (V)
- Sausage & Peppers** Blistered Shishito peppers, sweet Italian sausage aioli 15.95
- 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)
- 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
- You Say Tomato...**Fried Green Tomato, roasted tomato-basil ricotta, tomato seed-sherry vinaigrette 16.95 (V)

WOOD-FIRED FLATBREADS

- Truffled Mushroom** Cremini mushroom, garlic, mozzarella, truffle oil 18.95 (V)
- Pepperoni & Hot Honey** Crushed NJ Tomatoes, basil, crispy pepperoni, Charlie’s high octane ranch 18.95
- Eggplant & Bruschetta Flat** Roasted tomato-basil ricotta, crispy eggplant, NJ tomato bruschetta, balsamic glaze 18.95 (V)
- Creamy Burrata Margherita** Crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 18.95 (V)
- “The Great NJ Debate” Flatbread** Taylor Ham or "Pork Roll"???, mornay sauce, three cheeses, Calabrian chili aioli, sunny egg 18.95

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 parmesan croutons, parmesan 12.95 (GFA)

BRUNCH ITEMS

<u>“Chicken or The Egg” Benedict</u>		<u>Croque Madame</u>
Crispy buttermilk fried chicken, sunny egg, tater tot waffle, calabrian chili honey, hollandaise, spring kale salad 26.95	<u>Crème Bruleé Waffles</u> Berries, mint, whipped cream 16.95	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
- Farro Island Salmon** Soy ginger glazed, Three Meadows kale, chili crisp, 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

Sparkling Wines & Rose

100	Dom Perignon, Champagne, FR ‘12
102	Veuve Clicquot ‘Yellow Label’, Champagne, FR NV
103	Pol Roger, Champagne, FR NV
106	Castellroig, Cava, ES ‘19

Chardonnay / Worldly Whites

202	Banshee, Sonoma, CA ‘21
208	Kistler, Sonoma, CA ‘20
229	Cakebread, Napa, CA ‘21
228	Duckhorn, Napa, CA ‘21
325	Puligny-Montrachet, Vincent Girardin, FR ‘20
316	Dry Riesling, Ravines, ‘Estate Grown’, NY ‘19
321	Pinot Grigio, Livio Felluga, IT ‘21
221	Far Niente, Napa, CA ‘21
330	White Burgundy, Meursault, FR ‘20

Sauvignon Blanc & Sancerre

300	Cloudy Bay, Marlborough, NZ ‘22
310	Sancerre, Comte Lafond, FR ‘22
311	Sancerre, Lauverjat, FR ‘22
312	Cliff Lede, Napa, CA ‘22

Pinot Noir

698	Sea Smoke 'Southing', Santa Rita Hills, CA ‘20
699	Sea Smoke 'TEN', Santa Rita Hills, CA ‘20
701	Domaine Coillot ‘Les Ouzelois’, Burgundy, FR ‘20
720	Etude, Carneros, CA ‘19
706	Carabella, Chehalem Mountians, OR ‘21
703	Goldeneye, Anderson Valley, CA’19
708	Kistler, Russian River Valley, CA’20

Red Blends

1114	Robert Foley ‘The Griffin’, CA ‘17
1113	Darioush ‘Caravan’, Napa ‘18
1118	The Prisoner, Napa ‘21
1120	Overture, Napa NV
1119	Hedges Estate, WA ‘20
1111	Threadcount, CA

Cabernet Sauvignon

507	505 Scribe ‘Atlast West’, Napa ‘19	140
158	504 Caymus, Napa ‘20	214
118	506 Postmark, Paso Robles ‘20	80
45	507 Duckhorn, Napa ‘19	173
	509 Lydenhurst by Spottswoode, Napa ‘19	188
	512 Paul Hobbs ‘Crossbarn’, Napa ‘19	107
	522 Silver Oak, Alexander Valley, CA ‘17	340
	531 Caymus ‘Special Selection’, Napa ‘17	460
45	524 Groth, Napa ‘18	161
131	527 Ghost Block Estate, Napa ‘20	156
107	547 Grgich Hills, Napa ‘18	176
86	540 Fisher ‘Unity’, Napa ‘19	123
168	542 Iconoclast by Chimney Rock, Napa ‘20	70
48	553 Mount Veeder, Napa ‘19	111
59	554 Jax Vineyards, Napa ‘18	94
154		
136		

Cabernet Sauvignon Magnum

3005	Stag’s Leap Artemis, Napa ‘18	235
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Worldly Reds

86		
85		
65		
70	912 Santi, Amarone, Veneto, IT ‘17	89
	1100 Carpineto,Brunello di Montalcino ‘17	123
	900 Sassicaia, Super Tuscan, IT ‘18	470
	901 Macan by Vega Sicilia, Tempranillo, Rioja, ES ‘18	125
	921 Vina Bujanda, Tempranillo, Rioja, ES ‘14	63
202	1115 Bouquet de Monbrison, Bordeaux, Margaux, FR ‘17	80
202	924 Bramare By Paul Hobbs, Malbec, AR ‘19	89
124	926 Chateauneuf-du-Pape, Clos St. Antonin, FR ‘18	88
90	1117 Château De Targé, Cabernet Franc, Loire, FR ‘18	57
76	911 Barolo, Damilano “Lecinquevigne”, IT ‘18	85
123		
125		

Syrah, Merlot & Zinfandel

	806 Crozes-Hermitage, Louis Barruol“Tiercerolles’,FR’17	83
80	610 DuMol, Syrah, Russian River Valley, CA ‘20	128
132	803 Duckhorn ‘3 Palms Vineyard’, Merlot, Napa ‘19	220
132	804 Northstar, Merlot, Columbia Valley, WA ‘19	75
204	604 Turley ‘Estate’ Zinfandel, Napa ‘20	80
67		
57		

