

We celebrate seasonality,
our local farms & farmers



Fall 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)
- Roasted Butternut Squash & Coconut Soup Pomegranate drizzle & pistachio brittle dust 9.⁹⁵ V
- Angry Shrimp Spring Rolls Julienned vegetables, lime miso & sweet chili dipping sauces 15.95
- Edamame Dumplings Steamed, truffled mushroom broth 15.95 (VG)
- Creamy Burrata Warm blistered baby heirloom tomatoes, basil-arugula pesto, garlic bread crumbs, balsamic glaze 14.95 GFA
- Yellowfin Tuna Tartare Smashed crispy tater tots, avocado smash, yuzu ponzu drizzle, furikake, pickled ginger 16.⁹⁵
- Petite Maine Lobster Bites lemon garlic, beurre blanc, gruyere and bread crumbs 22.95
- You Say Tomato...Fried Green Tomato, roasted tomato-basil ricotta, tomato seed-sherry vinaigrette 13.95 (V)
- Warm Lump Crab & Gruyere “Fondue” Dip house made Old Bay crisps 19.95

SALADS

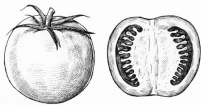
- Crispy Calamari Salad Frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 14.95
- Farmers Harvest Salad Baby greens, toasted pumpkin seeds, shaved radish, roasted Brussels sprouts, honeycrisp apple, cider vinaigrette 14.⁹⁵
- Caesar Salad Romaine, classic Caesar dressing, garlic bread crumbs, parmesan 12.95 (GFA)
- Fried Chicken Chopped Romaine, tomatoes, cucumber, avocado, apples, cheddar, Charlie’s high octane ranch 23.95(GFA)

WOOD-FIRED FLATBREAD

- 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
- Roasted Butternut Squash, Honeycrisp & Prosciutto Flatbread Apple butter, Vermont cheddar
- Creamy Burrata Margherita Crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 18.95 (V)

TAVERNE SPECIALTIES

- Harvest Pork Chop Plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce 30.⁹⁵
- Grilled Filet Mignon Whipped Yukon gold potatoes, crispy agrodolce Brussels sprouts, sauce bordelaise 42.⁹⁵
- Soy Ginger Glazed Salmon Chili crisp kale, jasmine rice, wasabi aioli, fried wontons 32.95 GFA
- Harvest 14oz. Ribeye Pineapple, soy & ginger marinade, 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 (GF)
- Flaky Farmhouse Chicken Pot Pie Goffle Road Farm chicken, autumn vegetable velouté, herb-butter puff pastry 29.⁹⁵
- Lemon Butter Basted Halibut Whipped white beans, grilled broccolini, Calabrian chili oil 36.⁹⁵
- The Huntley Burger Crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 23.95
- Pomegranate Glazed Short Rib Low & slow, sweet potato mashed, roasted carrots, crispy onion rings 32.⁹⁵
- Lobster Fettucine Cherry heirloom tomatoes, basil, garlic, parmesan 38.95



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COMPLEMENTS

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- Truffle Pommes Frites 9.95
- Truffle Mac & Cheese 10.95
- Cider Braised Red Cabbage 8.95
- Balsamic Glazed Crispy Brussels Sprouts 8.95
- Sweet Potato Mashed 8.95

- Mac & Cheese 8.95
- Asian Lacinato Kale with Chili Crisp 8.95
- Three Meadows Swiss Chard, Bacon sherry vinaigrette 9.95
- Buttery Whipped Potatoes 8.95
- Pommes Frites 8.95

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

Early Fall Minestrone Ratatouille vegetables, gnocchi dumplings, pesto 9.95 (V)

Sausage & Peppers Blistered Shishito peppers, sweet Italian sausage aioli 15.95 (GF)

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 13.95 (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

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 Huntley Salad Strawberries, radishes, pancetta, blue cheese, spicy candied walnuts, green goddess 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 parmesan croutons, parmesan 12.95 (GFA)

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 (V)

Add Fried Chicken 6.95

16.95

CHOICE OF

Crispy Chicken Slider
Cheddar Burger Slider
Grilled Atlantic Salmon



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Early Fall 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 13.95 (V)

Truffled Mushroom	Cremini mushroom, garlic, mozzarella, truffle oil	18.95	(V)
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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)
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Creamy Burrata Margherita	Crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula	18.95 (V)
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"The Great NJ Debate" Flatbread Taylor Ham or "Pork Roll"???, mornay sauce, three cheeses, Calabrian chili aioli, sunny egg 18.95

The Huntley Salad Strawberries, radishes, pancetta, blue cheese, spicy candied walnuts, green goddess 12.95 (GF)

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

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“Chicken or The Egg” Benedict

Crispy buttermilk fried chicken,
sunny egg, tater tot waffle, calabrian
chili honey, hollandaise, spring kale
salad 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

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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

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Sparkling Wines

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

Chardonnay

202	Banshee, Sonoma, CA ‘21
208	Kistler, Sonoma, CA ‘20
229	Cakebread, Napa, CA ‘21
325	Puligny-Montrachet, Vincent Girardin, FR ‘20
221	Far Niente, Napa, CA ‘21
228	Duckhorn, Napa, CA ‘22
330	Meursault, Jean-Michel Ganoux, Burgundy, FR '20
331	Chablis, Colombier Premier Cru ’Fourchaume’, FR ’22

Worldly Whites

300	Sauvignon Blanc, Cloudy Bay, Marlborough, NZ ‘22
312	Sauvignon Blanc, Cliff Lede, Napa, CA ’22
316	Dry Riesling, Ravines, ‘Estate Grown’, NY ‘19
326	Sancerre, Daniel Crochet, FR ‘22
327	Sancerre, Domaine Girard, FR ‘22

Pinot Noir

698	Sea Smoke 'Southing', Santa Rita Hills, CA ‘20
701	Domaine Coillot ‘Les Ouzelois’, Burgundy, FR ‘20
707	Illahe, OR ‘21
706	Carabella, Chehalem Mountians, OR ‘21
703	Goldeneye, Anderson Valley, CA’20
708	Belle Glos ‘Las Alturas’, Santa Barbara, CA ‘21
720	Etude, Carneros, CA ‘19

Red Blends

1114	Robert Foley ‘The Griffin’, CA ‘17
1118	The Prisoner, Napa ‘21
1120	Overture, Napa NV
1119	Hedges Estate, WA ‘20
1111	Threadcount, CA
1112	Dragon’s Tooth, Napa ‘19
1113	Darioush ‘Caravan’, Napa ‘18



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 ‘20	173
	509 Lydenhurst by Spottswoode, Napa ‘19/’17	188
	512 Paul Hobbs ‘Crossbarn’, Napa ‘19	107
45	522 Silver Oak, Alexander Valley, CA ‘17	340
131	531 Caymus ‘Special Selection’, Napa ‘17	460
107	524 Groth, Napa ‘19	161
168	527 Ghost Block Estate, Napa ‘20	156
154	547 Grgich Hills, Napa ‘18	176
86	542 Iconoclast by Chimney Rock, Napa ‘20	70
136	540 Fisher ‘Unity’, Napa ‘19	123
63	553 Mount Veeder, Napa ‘19	111
	554 Jax Vineyards, Napa ‘ 19	94
	555 Salvetrin, Napa ‘20	89
	556 Harper Oak, Alexander Valley, CA ‘21	62

Worldly Reds

	912 Santi, Amarone, Veneto, IT ‘17	89
	1100 Carpineto,Brunello di Montalcino ‘18	123
	900 Sassicaia, Super Tuscan, IT ‘18	470
	921 Vina Bujanda, Tempranillo, Rioja, ES ‘14	63
202	1115 Bouquet de Monbrison, Bordeaux, Margaux, FR ‘18	80
124	924 Bramare By Paul Hobbs, Malbec, AR ‘19	89
56	926 Chateauneuf-du-Pape, Clos St. Antonin, FR ‘18	88
76	1117 Château De Targé, Cabernet Franc, Loire, FR ‘18	57
123	911 Barolo, Damilano “Lecinquevigne”, IT ’18	85
120	912 Super Tuscan, Casa Raia 'Bevilo', IT '15	65
90	903 Super Tuscan, Lucente, IT ‘19	65

Syrah, Merlot & Zinfandel

80	806 Crozes-Hermitage, Louis Barruol“Tiercerolles’,FR’17	83
132	610 DuMol, Syrah, Russian River Valley, CA ‘20/ ‘16	128
204	803 Duckhorn ‘3 Palms Vineyard’, Merlot, Napa ‘19	220
67	804 Northstar, Merlot, Columbia Valley, WA ‘19/ ‘20	75
57	603 Turley ‘Pesenti’ Zinfandel, Napa ‘21	89

Cabernet Sauvignon Magnum

	3005 Stag’s Leap Artemis, Napa ‘18	235
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