

We celebrate seasonality,
our local farms & farmers



Spring Lunch 2024

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

STARTERS

Just Baked Parker House Rolls honey buttered, sea salt 4.95

Creamy Clam Chowder Nashville Hot Crackers and crispy bacon 11.95 (GFA)

Jersey Corn Chowder basil oil 10.95 (VG)

Creamy Burrata warm blistered baby heirloom tomatoes, basil-arugula pesto, garlic bread crumbs, balsamic glaze 15.95 (GFA)

Yellowfin Tuna Tartare smashed crispy tater tots, avocado smash, yuzu ponzu drizzle, furikake, pickled ginger 17.95

Sesame Crusted Chicken Potstickers chili crisp & yuzu ponzu 17.95

Angry Shrimp Spring Rolls julienned vegetables, miso dressing 16.95

General Tso's Cauliflower sweet chili glaze, sesame seeds, scallions 15.95 (V)

Warm Lump Crab & Gruyere "Fondue" Dip house made Old Bay crisps 20.95

Crispy Tempura Zucchini Blossoms stuffed with ricotta cheese, Calabrian chili aioli 16.95 (V)

WOOD-FIRED FLATBREADS

Truffled Mushroom Cremini mushroom, garlic, mozzarella, truffle oil 19.95 (V)

Pepperoni & Hot Honey crushed NJ Tomatoes, basil, crispy pepperoni, Charlie's high octane ranch 19.95

Gettin' Figgy with It braised short ribs, caramelized onions, sharp Vermont white cheddar, fig jam, horseradish aioli, arugula 19.95

Creamy Burrata Margherita crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 19.95 (V)

SALADS

Chopped Mediterranean Salad crispy chickpea, soppressata, creamy Italian vinaigrette, parmesan 13.95 (GFA)

Crispy Calamari Salad frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 16.95

Grilled Salmon Salad mixed greens, cucumber, avocado, grapefruit, lemon caper aioli, maple mustard vinaigrette 20.95 (GF)

Caesar Salad romaine, classic caesar dressing, garlic parmesan croutons, parmesan 13.95 (GFA)

Chicken Cobb Salad buttermilk blue cheese, tomato, slab bacon, hard boiled egg, avocado, house ranch 19.95 (GF)

Harvest Spring Salad baby greens, fava beans, asparagus, radish, cheddar, carrots, sunflower seeds & rose vinaigrette 15.95

HOUSE SPECIALTIES

Maine Lobster Roll griddled buttery potato bun, house made Old Bay chips 26.95 (GFA)

Warm Smoked Turkey & Brie Sandwich sage mayo, arugula, cherry chutney, raisin pecan bread, house made chips 15.95 (GFA)

Tarragon-Dijon Chicken Salad Sandwich arugula, tomato, sherry vinaigrette, raisin-pecan bread, house made chips 15.95 (GFA)

Crispy Chicken Sandwich brioche bun, gruyere, creamy ranch slaw, pickles, tomatoes, frites 20.95

Marinated Chicken Panini fresh mozzarella, shaved tomato, Calabrian chili aioli, basil pesto, baby arugula on a baguette 19.95

Faroe Island Salmon garlic scape chimichurri, tomato vinaigrette, marble potatoes, grilled zucchini 34.95 (GF)

The Huntley Burger crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95 (GFA)

Vermont Cheddar Burger brioche bun, lettuce, tomato, pickles, frites 20.95 (GFA)

Filet Wrap pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips 19.95

Miso Ramen Bowl baby bok choy, shimeji mushrooms, snap peas, red pepper, asparagus, miso broth 21.95 (VG)

HUNTLEY TRIO 18.95

SOUP

Creamy Clam Chowder

OR

Jersey Corn Chowder (VG)

SALAD

Mixed Greens with Apple Cider Vinaigrette

OR

Classic Caesar

CHOICE OF

Crispy Chicken Slider

Cheddar Burger Slider

Grilled Atlantic Salmon

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