

We celebrate seasonality,  
our local farms & farmers



## Summer Dinner 2024

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

## STARTERS

- Just Baked Parker House Rolls** honey buttered, sea salt 6.95 (5pc) / 4.95 (3pc)  
**Creamy Clam Chowder** Nashville Hot Crackers and crispy bacon 11.95 (GFA)  
**Jersey Corn Chowder** basil oil 10.95 (VG)  
**Creamy Burrata** warm blistered heirloom tomatoes, basil-arugula pesto, garlic bread crumbs, balsamic glaze 15.95 (GFA)  
**Petite Maine Lobster Bites** lemon garlic, beurre blanc, gruyere and bread crumbs 24.95  
**Tuna Tartare Tostadas** avocado smash, roasted corn, pico de gallo, chipotle aioli, cilantro 17.95 (GFA)  
**Sesame Crusted Chicken Potstickers** chili crisp & yuzu ponzu 15.95  
**Angry Shrimp Spring Rolls** julienned vegetables, miso dressing 16.95  
**Summer Clams** littleneck clams, New Jersey corn & tomatoes, zucchini, white wine, toasted baguette 16.95  
**Crispy Tempura Zucchini Blossoms** stuffed with ricotta cheese, Calabrian chili aioli 16.95 (V)  
**General Tso's Cauliflower** sweet chili glaze, sesame seeds, scallions 15.95 (V)

## SALADS

- Crispy Calamari Salad** frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 16.95  
**Harvest Summer Salad** baby greens, fava beans, asparagus, radish, cheddar, carrots, sunflower seeds & rose vinaigrette 15.95  
**Caesar Salad** romaine, classic Caesar dressing, garlic bread crumbs, parmesan 13.95 (GFA)  
**Chopped Mediterranean Salad** crispy chickpea, salami, creamy Italian vinaigrette, parmesan 13.95 (GFA)

## WOOD-FIRED FLATBREAD

- 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)

## TAVERNE SPECIALTIES

- Harvest Pork Chop** plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce 32.95  
**Grilled 8 oz Filet Mignon** whipped Yukon gold potatoes, crispy agrodolce Brussels sprouts, sauce bordelaise 45.95  
**Faroe Island Salmon** garlic scape chimichurri, tomato vinaigrette, marble potatoes, grilled zucchini 34.95 (GF)  
**Prime Strip Steak** "loaded" whipped potatoes, New Jersey Asparagus 40.95  
**Viking Village Scallops** lemon-butter basted, vibrant spring vegetables, savory pea puree 36.95 (GF)  
**Southern Fried Chicken Milanese** local asparagus salad, hearts of palm, olives, creamy Italian vinaigrette, baguette croutons 29.95  
**Local Line Caught Halibut** pan seared, sauteed Summer vegetables, sweet corn puree 38.95 (GF)  
**The Huntley Burger** crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95  
**Red Wine Glazed Short Rib** Castle Valley cheddar grits, buttery fava beans, salsa verde, crispy onion rings 36.95  
**Miso Glazed Monkfish** pan-fried, curried-peanut Israeli couscous, coconut lemongrass broth 35.<sup>95</sup>  
**Lobster & Shrimp Carbonara** house-made fettuccine, peas, pancetta, pecorino romano —*limited availability!* 36.<sup>95</sup>

## COMPLEMENTS

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**Mac & Cheese** 9.95  
**Castle Valley Mills Cheddar Grits** 9.95  
**Sauteed Brussels Sprouts** with pancetta 9.95  
**Roasted Corn** basil, heirloom tomato & shallots 9.95  
**Asparagus** fresh Parmesan 9.95

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**Pommes Frites** 9.95  
**Truffle Pommes Frites** 10.95  
**Buttery Whipped Potatoes** 9.95  
**"Loaded" Whipped Potatoes** 10.95  
Bacon, scallions, & Vermont white cheddar

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