

We celebrate seasonality,
our local farms & farmers



Autumn 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)
Butternut Squash Soup maple mascarpone cream & pumpkin seeds 10.95 (V)
Local NJ Burrata tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.95 (GFA)
Petite Maine Lobster Bites lemon garlic, beurre blanc, gruyere and bread crumbs 24.95
Tuna Tartare Crisps avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.95 (GFA)
Sesame Crusted Chicken Potstickers chili crisp & yuzu ponzu 15.95
Angry Shrimp Spring Rolls julienned vegetables, miso dressing 16.95
Cape May Clams little neck clams, asparagus, broccolini & tomatoes, white wine, toasted baguette 16.95
Colossal Lump Crab Cake savoy and red cabbage slaw, remoulade sauce 21.95 (GF)
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
Autumn Harvest Salad mixed greens, butternut squash, blue cheese, Honeycrisp apples, walnuts, dried cherries, rosé 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, bordelaise 45.95 (GF)
Pepper Crusted Salmon parsnip purée, rainbow Swiss chard, red wine reduction, & basil oil 34.95 (GF)
Moroccan Spiced Scallops dusted with smoked paprika, currant cauliflower rice, red pepper emulsion & beurre blanc 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, pumpkin seed romesco, roasted smashed potatoes, sautéed broccolini 38.95
The Huntley Burger crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95
Pomegranate Glazed Short Rib sweet potato purée, crispy brussels sprouts, roasted carrots, frizzled onion rings 36.95
Miso Glazed Monkfish pan-fried, curried-peanut Israeli couscous, coconut lemongrass broth 35.⁹⁵
Steak Au Poivre peppercorn crusted Prime NY strip, "loaded" whipped potatoes, classic peppercorn sauce 40.95 (GF)
Lobster & Shrimp Carbonara house-made fettuccine, peas, pancetta, pecorino romano —*limited availability!* 36.⁹⁵

COMPLEMENTS

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Mac & Cheese 9.95

Pommes Frites 9.95

Sweet Potato Purée 9.95

Truffle Pommes Frites 10.95

Candied Walnuts

Buttery Whipped Potatoes 9.95

Sauteed Brussels Sprouts with pancetta 9.95

"Loaded" Whipped Potatoes 10.95

Tri-Colored Roasted Carrots 10.95
honey glazed, whipped feta, pomegranate & pumpkin seeds

Bacon, scallions, & Vermont white cheddar

Asparagus fresh Parmesan 9.95

Broccolini EVOO & Garlic Confit 9.95

We are concerned for your well being; if you have allergies, please alert us as not all ingredients are listed. Consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.