We celebrate seasonality,
our local farms & farmers

Autumn 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 garlic parmesan croutons 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)

Tuna Tartare Crisps avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.95 (GFA)

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)

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)

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, salami, 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)

Autumn Harvest Salad mixed greens, butternut squash, blue cheese, Honeycrisp apples, walnuts, dried cherries, rosé vinaigrette 15.95

HOUSE SPECIALTIES

Maine Lobster Roll fresh lobster, griddled buttery potato bun, house made Old Bay chips 29.95 (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

Pepper Crusted Salmon parsnip purée, rainbow swiss chard, red wine reduction, basil oil 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 Noodle Bowl ramen noodles, baby bok choy, shimeji mushrooms, snap peas, red pepper, asparagus, miso broth 21.95 (VG)

HUNTLEY TRIO 18.95

SOUP	*SALAD*	*CHOICE OF*
Creamy Clam Chowder	Mixed Greens with Apple Cider Vinaigrette	Crispy Chicken Slider
OR	OR	Cheddar Burger Slider
Butternut Squash Soup (V)	Classic Caesar	Grilled Atlantic Salmon

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.