

We celebrate seasonality,  
our local farms & farmers



## Autumn Brunch 2024

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

### STARTERS

- Just Baked Parker House Rolls** honey buttered, sea salt 4.95 (3pc)
- Creamy Clam Chowder** garlic parmesan croutons and crispy bacon 11.95 (GFA)
- Butternut Squash Soup** maple mascarpone cream & pumpkin seeds 10.95 (V)
- Angry Shrimp Spring Rolls** julienned vegetables, lime miso & sweet chili dipping sauces 16.95
- 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
- Cape May Clams** little neck clams, asparagus, broccolini & tomatoes, white wine, toasted baguette 16.95
- General Tso's Cauliflower** sweet chili glaze, sesame seeds, scallions 15.95 (V)
- 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

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

### BRUNCH ITEMS

#### "Chicken or The Egg" Benedict

Crispy buttermilk fried chicken, sunnyside egg, tater tot waffle, Calabrian chili honey, hollandaise, Spring mixed green salad

28.95

#### Crème Bruleé Waffles

Berries, mint, whipped cream

17.95



#### Sunrise over Idaho

Crispy tater tots, sunnyside eggs, diced Nueske's applewood smoked bacon, chipotle hollandaise, chives

19.95

### 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)
- 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)
- Tarragon-Dijon Chicken Salad Sandwich** arugula, tomato, sherry vinaigrette, raisin-pecan bread, house made chips 15.95 (GFA)
- 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 19.95 (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)

*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.*