

We celebrate seasonality,
our local farms & farmers



Winter 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 garlic parmesan croutons and crispy bacon 11.95 (GFA)
Old Fashioned Chicken Soup wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 10.95 (GF)
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
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
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)
Viking Village Scallops creamy mushroom risotto, crispy Maitake mushrooms, caper dill butter, chili & basil oil 36.95
Flaky Farmhouse Chicken Pot Pie Goffle Road Farm roasted chicken, winter vegetable velouté, herb butter puff pastry 32.95
East Coast Halibut pan seared, cauliflower purée, spiced tri-color carrots, potato croquette, beurre blanc 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, roasted carrots, frizzled onion rings 36.95
Grilled NY Prime Strip Steak maître d'hôtel compound butter, "loaded" whipped potatoes, charred mini sweet peppers 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
Sweet Potato Purée 9.95
Candied Walnuts
Sauteed Brussels Sprouts with pancetta 9.95
Tri-Colored Roasted Carrots 10.95
honey glazed, whipped feta, pomegranate & pumpkin seeds
Pommes Frites 9.95

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