

We celebrate seasonality,
our local farms & farmers



Spring Dinner
2025
(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)
- Shrimp Casino lemon garlic, beurre blanc, gruyere, bacon and bread crumbs 18.95
- 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 baby spinach, strawberries, almonds, pickled red onions, radish, goat cheese & cocoa fritters, rosé vinaigrette 15.95(V)
- Caesar Salad romaine, classic Caesar dressing, garlic parmesan croutons, 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 34.95
- 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)
- 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 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
- Grain Bowl wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables 24.⁹⁵ (V)

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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

- Truffle Pommes Frites 10.95
- Buttery Whipped Potatoes 9.95
- “Loaded” Whipped Potatoes 10.95
- Bacon, scallions, & Vermont white cheddar
- Broccolini EVOO & Garlic Confit 9.95

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering, as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.