

We celebrate seasonality,
our local farms & farmers



Spring Brunch
2025

(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)
- Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 10.95 (GF)
- 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
- 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)

MARKET SALADS

- Harvest Salad** baby spinach, strawberries, toasted almonds, pickled red spring onions, radish, goat cheese & cocoa fritter, 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 Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 19.95

EGGS AND SKILLET

- “Chicken or The Egg”** fried chicken, sunny-side egg, tater tot waffle, Calabrian chili honey, hollandaise, mixed green salad 19.95
- Tostadas** crispy fried tortilla shells, sunny-side-up eggs, black bean purée, queso fresco, salsa verde, avocado, pico de gallo, crema 16.95
- Sunrise over Idaho** crispy tater tots, sunny-side eggs, diced Nueske’s applewood smoked bacon, chipotle hollandaise, 19.95
- Crab Cake Benedict** toasted English muffins, colossal lump crab cakes, poached eggs, classic hollandaise, petite arugula salad. 28.95
- French Toast Waffles** waffle-style French toast, mixed berry compote, fresh Chantilly cream, and citrus-bourbon maple syrup 17.95

HOUSE SPECIALTIES

- 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
- Grain Bowl** wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables 18.⁹⁵ (V)
- Prime Rib French Dip** herbed salt-crusted prime rib, Gruyère cheese, & horseradish aioli on a French roll, au jus 25.95

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.