

We celebrate seasonality,
our local farms & farmers



Spring Lunch
2025
(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)
- Lemon Chicken Soup** spinach, orzo, chicken meatballs, parsley 10.95 (GFA)
- 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)
- 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

- 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)
- Harvest Salad** baby spinach, strawberries, toasted almonds, pickled red spring onions, radish, goat cheese & cocoa fritter, rosé vinaigrette 15.95
- 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

HOUSE SPECIALTIES

Warm Smoked Turkey & Brie Sandwich sage mayo, arugula, cherry chutney, raisin pecan bread, house made chips 15.95 (GFA)

HUNTLEY TRIO 19.95

Choice of soup, petite mixed salad, choice of crispy chicken slider, cheddar burger slider or grilled petite Atlantic salmon

- “Chicken or The Egg”** fried chicken, sunnyside egg, tater tot waffle, Calabrian chili honey, hollandaise, mixed green salad 19.95
- 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
- Tostadas** crispy fried tortilla shells, sunny-side-up eggs, black bean purée, queso fresco, salsa verde, avocado, pico de gallo, crema 16.95
- Marinated Chicken Panini** fresh mozzarella, shaved tomato, Calabrian chili aioli, basil pesto, baby arugula on a baguette 19.95
- Faroe Island Salmon** baby bok choy, shiitake mushrooms, sauteed spinach, roasted garlic cream 34.95 (GF)
- The Huntley Burger** crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95 (GFA)
- Sunrise over Idaho** crispy tater tots, sunnyside eggs, diced Nueske’s applewood smoked bacon, chipotle hollandaise, 19.95
- 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
- Grain Bowl** wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas 18.⁹⁵ (V)
- Prime Rib French Dip** herbed salt-crusted prime rib, Gruyère cheese, & horseradish aioli on a French roll, au jus 25.95
- Crab Cake Benedict** toasted English muffins, colossal lump crab cakes, poached eggs, classic hollandaise, petite arugula salad. 28.95
- Zucchini Spaghetti & Chicken Ricotta Meatballs** charred tomato sauce, parmesan 24.95 (GF)

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.