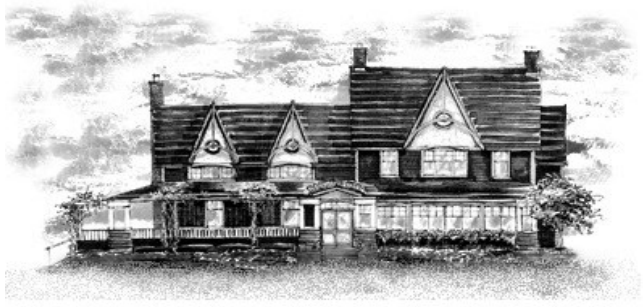
We celebrate seasonality,
our local farms & farmers



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)

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)

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)

MARKET SALADS

Crispy Calamari Salad frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 16.95

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)

Chopped Mediterranean Salad crispy chickpea, salami, creamy Italian vinaigrette, parmesan 13.95 (GFA)

Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 24.95

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

Hardwood Grilled Filet Mignon whipped Yukon gold potatoes, roasted asparagus, black garlic-miso puree, feta cheese, bordelaise 45.95 (GF)

Faroe Island Salmon baby bok choy, shiitake mushrooms, sauteed spinach, roasted garlic cream 34.95 (GF)

Pan Roasted Chicken Breast sauteed spinach, crispy fried smashed fingerling potatoes, mushroom cream 29.95 (GF)

East Coast Halibut zucchini ribbons, English pea puree, charred Vidalia onion salsa, basil and mint 38.95 (GF)

The Huntley Burger crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95

Zucchini Spaghetti & Chicken Ricotta Meatballs charred tomato sauce, parmesan 28.95

Red Wine Braised Short Rib creamy cheesy grits, snow peas, sugar snap peas, sweet and sour pearl onion, frizzled carrots 36.95 (GFA)

Grilled NY Strip Steak maître d'hôtel compound butter, crispy fried fingerling potatoes, grilled marinated broccoli rabe 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 broccoli, heirloom cherry tomatoes, snow and snap peas 24.95 (V)

COMPLEMENTS

Mac & Cheese 9.95

Creamy Cheesy Grits 10.95

Pommes Frites 9.95

Truffle Pommes Frites 10.95

Buttery Whipped Potatoes 9.95

Roasted Asparagus 10.95
Black garlic-miso puree, feta cheese crumbles

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.