

We celebrate seasonality,
our local farms & farmers



Summer 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)
- New England Corn & Clam Chowder** roasted local sweet corn, garlic parmesan croutons, 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 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)
- Stuffed Zucchini Blossoms** tempura fried, ricotta, mascarpone and parmesan cheese, tomato and peach gazpacho 17.95 (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)
- Heirloom Tomato BLT Salad** plum puree, bacon lardons, arugula, sherry vinaigrette, grilled garlic toast 15.95 (GFA)
- Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 24.95

WOOD-FIRED FLATBREAD

- Pepperoni & Hot Honey** crushed NJ Tomatoes, basil, crispy pepperoni, Charlie’s high octane ranch 19.95
- Roasted Zucchini and Heirloom Cherry Tomato Flatbread** ricotta, mascarpone and parmesan cheeses, pesto, basil 19.95 (V)
- Short Rib BBQ Flatbread** house made BBQ sauce, smoked gouda & cheddar cheese, pulled beef short ribs, pickled red onions, herbs 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 (GF)
- 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)

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COMPLEMENTS

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- 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.