

We celebrate seasonality,
our local farms & farmers



Winter Dinner
2025
(V)—Vegetarian
(VG)— Vegan
(GF)—Gluten Free

STARTERS

- Just Baked Parker House Rolls** honey buttered, sea salt 6.95 (5pc)
- New England Clam Chowder** garlic parmesan croutons & crispy bacon 11.95
- Candy Roaster Squash and Coconut Soup** tamarind, cilantro 10.95 (VG)
- Crispy Chicken Cigars** corn tortilla, pulled chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro 16.⁹⁵
- Local NJ Burrata** figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast 16.95 (V)
- Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.95
- 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** young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette 15.95
- Caesar Salad** romaine, classic Caesar dressing, garlic parmesan croutons, parmesan 13.95
- Roasted Beet and Blood Orange Salad** baby arugula, radishes, pistachios, yogurt 15.95 (GF/V)
- 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
- Fig Flatbread** fig jam, Speck, duck fat potatoes, Fontina cheese, rosemary 19.95
- 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
- Grilled Filet Mignon** whipped Yukon gold potatoes, roasted Brussels sprouts, grapes and shallots, Caraway-mustard vinaigrette 45.95 (GF)
- Faroe Island Salmon** mushroom risotto, butternut squash, broccolini, lemon caper sauce 34.95 (GF)
- Chicken Pot Pie** flaky puff pastry crust, butternut squash, mushrooms, potatoes, english peas, herbs 32.95
- East Coast Halibut** delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote 38.95 (GF)
- The Huntley Burger** crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95
- Spaghetti Squash & Chicken Ricotta Meatballs** charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan 28.95 (GF)
- Glazed Prime Short Rib** butternut-pumpkin seed puree, baby carrots, brussels sprouts, pomegranate 36.95
- 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, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, crispy fried brussels sprout leaves 24.⁹⁵ (V)

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COMPLEMENTS

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Mac & Cheese 9.95

Pommes Frites 9.95

Truffle Pommes Frites 10.95

Buttery Whipped Potatoes 9.95

Roasted Brussels Sprouts, Grapes and Shallots 10.95 (VG/GF)
Caraway-mustard vinaigrette

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.