

We celebrate seasonality,
our local farms & farmers



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

STARTERS

- Just Baked Parker House Rolls honey buttered, sea salt 4.95
- 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 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

- Pepperoni & Hot Honey crushed NJ Tomatoes, basil, crispy pepperoni, Charlie’s high octane ranch 19.95
- Short Rib BBQ Flatbread house made BBQ sauce, smoked gouda & cheddar cheese, pulled beef short ribs, pickled red onions, herbs 19.95
- Fig Flatbread fig jam, Speck, duck fat potatoes, Fontina cheese, rosemary 19.95
- Creamy Burrata Margherita crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 19.95 (V)

MARKET SALADS

- Roasted Beet and Blood Orange Salad baby arugula, radishes, pistachios, yogurt 15.95 (GF/V)
- 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 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
- Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 19.95

HUNTLEY TRIO 19.95

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

HOUSE SPECIALTIES

- Warm Smoked Turkey & Brie Sandwich sage mayo, arugula, cherry chutney, raisin pecan bread, house made chips 15.95
- Tarragon-Dijon Chicken Salad Sandwich arugula, tomato, sherry vinaigrette, raisin-pecan bread, house made chips 15.95
- 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
- Faroe Island Salmon mushroom risotto, butternut squash, broccolini, lemon caper sauce 34.95 (GF)
- The Huntley Burger crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95
- Warm Buttered Lobster Roll Connecticut style, toasted brioche roll, chives, old bay seasoned fries 29.95
- Vermont Cheddar Burger brioche bun, lettuce, tomato, pickles, frites 20.95
- Filet Wrap pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips 19.95
- Grain Bowl wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, crispy fried brussels sprout leaves 18.⁹⁵ (V)
- Spaghetti Squash & Chicken Ricotta Meatballs charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, 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.