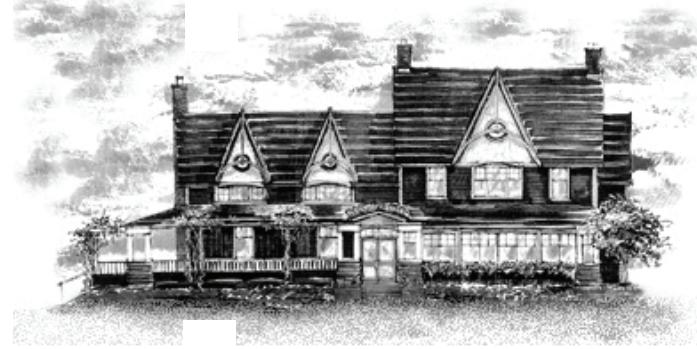


We celebrate seasonality,  
our local farms & farmers



WINTER BRUNCH  
2026

## STARTERS

**Just Baked Parker House Rolls** honey buttered, sea salt 4.95 (3pc) / 6.95 (5pc)

**New England Clam Chowder** garlic parmesan croutons & crispy bacon 11.95

**Candy Roaster Squash & Coconut Soup** [VG] tamarind & cilantro 10.95

**Crispy Chicken Cigars** corn tortilla, pulled chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro 16.95

**Local NJ Burrata** [V] figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast 16.95

**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** [GF] savoy and red cabbage slaw, remoulade sauce 21.95

**General Tso's Cauliflower** [V] sweet chili glaze, sesame seeds, scallions 15.95

## 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 & Blood Orange Salad** [GF/V] baby arugula, radishes, pistachios, yogurt 15.95

**Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian sesame dressing, peanuts, jalapeno 19.95

## 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** [V] crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 19.95

## BUTTERED CINNAMON ROLL

cream cheese icing 12.95

## EGGS & SKILLET

**Eggs Any Style Over Idaho** organic eggs, crispy tater tots, Nueske's smoked bacon, arugula, chives, side of chipotle hollandaise 19.95

**Bacon, Egg & Cheese Sandwich** french made croissant, havarti dill cheese, Roots Steak Sauce glazed bacon, arugula salad 19.95

**Toasted Monte Cristo Sandwich** Virginia ham, roasted turkey, gruyere cheese, whole grain mustard, eggs over easy, arugula salad 19.95

**The Golden Pancake** honey maple butter & honey maple syrup 17.95

**Spinach, Mushroom & 3 Cheese Quiche** leeks, salsa verde, arugula salad 19.95

**Avocado Toast** [V] smashed avocado, radish, feta cheese, pickled red onion, filone (add 2 eggs 18.95) 13.95

## TAVERNE 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** [GF] mushroom risotto, butternut squash, broccolini, lemon caper sauce 34.95

**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

**Spaghetti Squash & Chicken Ricotta Meatballs** [GF] charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan 24.95

**Grain Bowl** [V] wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, crispy fried Brussels sprout leaves 18.95

[GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN

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 or eggs may increase your risk of a foodborne illness.