

We celebrate seasonality,  
our local farms & farmers



WINTER DINNER  
2026

## 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 & 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 15.95

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

## TAVERNE SPECIALTIES

**Harvest Pork Chop** plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce 34.95

**Grilled Filet Mignon** [GF] whipped Yukon gold potatoes, roasted Brussels sprouts, grapes and shallots, Caraway-mustard vinaigrette 45.95

**Faroe Island Salmon** [GF] mushroom risotto, butternut squash, broccolini, lemon caper sauce 34.95

**Chicken Pot Pie** flaky puff pastry crust, butternut squash, mushrooms, potatoes, english peas, herbs 32.95

**East Coast Halibut** [GF] delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote 38.95

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

**Spaghetti Squash & Chicken Ricotta Meatballs** [GF] charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan 28.95

**Glazed Prime Short Rib** butternut-pumpkin seed puree, baby carrots, brussels sprouts, pomegranate 36.95

**Grilled NY Strip Steak** [GF] maître d'hôtel compound butter, crispy fried fingerling potatoes, grilled marinated broccoli rabe 40.95

**Lobster & Shrimp Carbonara** house-made fettuccine, peas, pancetta, pecorino romano —limited availability! 36.95

**Grain Bowl** [V] wild rice, quinoa, sauteed kale, roasted cauliflower, cranberries, cashews, avocado, crispy fried brussels sprout leaves 24.95

## SIDES

**Mac & Cheese** 9.95

**Roasted Brussels Sprouts,  
Grapes & Shallots** [VG/GF] 9.95  
caraway-mustard vinaigrette

**Pommes Frites** 9.95

**Buttery Whipped Potatoes** 9.95

**Truffle Pommes Frites** 10.95

**Broccolini**  
evoo & garlic confit 9.95

[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.