

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

<b>Mac &amp; Cheese</b> 9.95	<b>Roasted Brussels Sprouts, Grapes &amp; Shallots</b> [VG/GF] 9.95 <i>caraway-mustard vinaigrette</i>	<b>Pommes Frites</b> 9.95
<b>Buttery Whipped Potatoes</b> 9.95	<b>Broccolini</b> <i>evoo &amp; garlic confit</i> 9.95	<b>Truffle Pommes Frites</b> 10.95

[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.