

We celebrate seasonality,
our local farms & farmers



WINTER BRUNCH
2026

CINNAMON ROLLS
cream cheese icing 13.95

EGGS & SKILLET

- Eggs Any Style Over Idaho 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

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 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
- Grilled Salmon Salad [GF] mixed greens, cucumber, avocado, grapefruit, lemon caper aioli, maple mustard vinaigrette 20.95
- 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

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 demi baguette, 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.