

We celebrate seasonality,  
our local farms & farmers



SPRING BRUNCH  
2026

### WARM CINNAMON ROLLS

cream cheese icing 13.95

## EGGS & SKILLET

- Eggs Any Style Over Idaho eggs, hand-rolled cheesy potato tots, Nueske's smoked bacon, arugula, chives, side of chipotle hollandaise 19.95  
Taylor Ham, Egg & Cooper Sharp Cheese Sandwich toasted brioche bun, hand-rolled cheesy potato tots, arugula salad 14.95  
Spinach, Mushroom & 3 Cheese Quiche leeks, salsa verde, arugula salad 19.95  
Eggs Benedict two poached eggs, toasted english muffin, Canadian bacon, hollandaise sauce, hand-rolled cheesy potato tots, arugula salad 19.95  
Avocado Toast [V] smashed avocado, radish, feta cheese, pickled red onion, sourdough (add 2 eggs 18.95) 13.95

### HARVEST 3 EGG OMELET

choose three toppings, additional toppings +1, served with hand-rolled cheesy potato tots & arugula salad 16.95  
cheddar • sautéed onion • red pepper • spinach • Gruyère cheese • fingerling potato • mushrooms • bacon • ham • tomato

## 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  
Beef & Mushroom Barley Soup filet mignon, mushrooms, chipotle, herbs 13.95  
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, sourdough 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, sautéed 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.