

We celebrate seasonality,
our local farms & farmers



SPRING 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
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
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
Lobster & Shrimp Carbonara *house-made fettuccine, peas, pancetta, pecorino romano —limited availability!* 36.95
Faroe Island Salmon [GF] *mushroom risotto, butternut squash, broccolini, lemon caper sauce* 34.95
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 fries* 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
Snake River Farms Wagyu Flank Steak *hand-rolled cheesy disco potato tots, roasted sweet peppers and onions, gravy* 42.95
12 Layer Lasagna *veal, pork, beef bolognese, basil pasta, melted mozzarella* 31.95
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
Buttery Whipped Potatoes 9.95

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

Broccolini
evoo & garlic confit 9.95

Pommes Frites 9.95
Truffle Pommes Frites 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.