

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
- Carrot Cake Pancakes** coconut cream cheese frosting, golden raisins, bourbon-passion fruit caramel, toasted coconut 18.95
- 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] oven roasted flavor bomb tomato, balsamic glaze, sunflower seed pesto, extra virgin olive oil, baguette 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** [GF/V] young lettuces, fresh strawberries, dried blueberries, radishes, Camembert cheese, rosé vinaigrette, toasted almonds 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] celery root puree, red pepper sauce, celery root slaw, sunchoke chips 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** [GF][VG] quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado 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.