

We celebrate seasonality,
our local farms & farmers



SUMMER LUNCH
2026

STARTERS

Just Baked Parker House Rolls *honey buttered, sea salt* 4.95

Corn & Clam Chowder *New England style, brioche croutons, parsley, crispy bacon* 11.95

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

Zucchini & Tomato Flatbread [V] *three cheeses & sunflower seed basil pesto* 18.95

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

HUNTLEY TRIO

*Corn & Clam Chowder, petite mixed salad, choice of crispy chicken slider,
cheddar burger slider or grilled petite Atlantic salmon* 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, fries* 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] *zucchini fritters, Jersey corn, zucchini, flavor bomb tomatoes, beurre blanc* 34.95

The Huntley Burger *crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle fries* 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, fries* 20.95

Filet Wrap *pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips* 19.95

Zucchini Noodles & Chicken Ricotta Meatballs [GF] *charred tomato sauce, basil, parmesan* 24.95

Grain Bowl [GF][VG] *quinoa, wild rice medley, behuga 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.*