

We celebrate seasonality,
our local farms & farmers



DINNER
2026

STARTERS

- Just Baked Parker House Rolls** *honey buttered, sea salt* 6.95 (5pc)
- Corn & Clam Chowder** *New England style, brioche croutons, parsley, crispy bacon* 13.95
- Crispy Chicken Cigars** *corn tortilla, pulled chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxaca cheese, cilantro* 16.95
- Local NJ Burrata** [V] *oven roasted flavor bomb tomato, balsamic glaze, sunflower seed pesto, extra virgin olive oil, baguette* 17.95
- Tuna Tartare Crisps** *avocado smash, wasabi aioli, pickled ginger, sesame crisps* 20.95
- 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** [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* 28.95

WOOD-FIRED FLATBREAD

- Pepperoni & Hot Honey** *crushed NJ tomatoes, basil, crispy pepperoni, Charlie’s high octane ranch* 20.95
- 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

TAVERNE SPECIALTIES

- Harvest Pork Chop** *plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce* 34.95
- Roasted Stuffed Chicken** [GF] *prosciutto, spinach, leeks, Gruyère, cauliflower puree, glazed carrots, sherry vinegar pan sauce* 32.95
- Grilled Filet Mignon** [GF] *whipped yukon gold potatoes, roasted asparagus, arugula & basil pesto, parmesan, bordelaise sauce* 45.95
- Lobster & Shrimp Carbonara** *house-made fettuccine, peas, pancetta, pecorino romano —limited availability!* 36.95
- Faroe Island Salmon** [GF] *zucchini fritters, Jersey corn, zucchini, flavor bomb tomatoes, beurre blanc* 36.95
- East Coast Halibut** *creamy yellow grits, roasted corn, bacon vinaigrette, toasted bread crumbs, herb oil* 38.95
- The Huntley Burger** *crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites* 25.95
- Zucchini Noodles & Chicken Ricotta Meatballs** [GF] *charred tomato sauce, basil, parmesan* 28.95
- Glazed Prime Short Rib** *corn, zucchini, leeks, potato, cherry tomatoes, spinach, frizzled onions* 38.95
- Snake River Farms Wagyu Flank Steak** *hand-rolled cheesy disco potato tots, roasted sweet peppers and onions, gravy* 42.95
- Grain Bowl** [GF][VG] *quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado* 28.95

SIDES

Mac & Cheese 9.95	Roasted Asparagus [V/GF] 9.95	Pommes Frites 10.95
Buttery Whipped Potatoes 9.95	<i>arugula & basil pesto, parmesan cheese</i>	Truffle Pommes Frites 11.95
	Broccolini	
	<i>evoo & garlic confit</i> 9.95	

[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. W39