

We celebrate seasonality,
our local farms & farmers



Autumn
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)

Cream of Mushroom Soup button mushrooms, onions, cream 13.95

French Onion Soup gruyère & croutons 11.95

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

Chicken Orzo Salad arugula, radicchio, romaine, orzo pasta, grilled chicken, ricotta salata, red onion, olives, sun dried tomato vinaigrette 26.95

Grilled Salmon Salad [GF]mixed greens, cucumber, avocado, grapefruit, lemon caper aioli, maple mustard vinaigrette 25.95

Harvest Salad [GF/V]blue cheese, walnuts, roasted butternut squash, fuji apple, dried cherries, shaved Brussels sprouts, 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 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

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]cauliflower purée, Romanesco cauliflower, sautéed garlic, caper beurre blanc, lemon, parsley 36.95

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 24.95

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 28.95

Grain Bowl [GF][VG]quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado 28.95

[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. W41