We celebrate seasonality,
our local farms & farmers



Autumn
LUNCH
2026

STARTERS

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

Cream of Mushroom Soup *button mushrooms, onions, cream* 11.95

French Onion Soup *gruyère & croutons* 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

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 tomatoes, basil, crispy pepperoni, Charlie's high octane ranch* 20.95

Getting Figgy With It *braised short ribs, caramelized onions, sharp Vermont white cheddar, fig jam, horseradish aioli, arugula* 20.95

Creamy Burrata Margherita [V] *crushed tomatoes, basil, oregano, balsamic glaze, arugula* 19.95

HUNTLEY TRIO

Cream of Mushroom Soup or French Onion Soup +2, petite mixed salad, choice of crispy chicken slider, cheddar burger slider or grilled petite Atlantic salmon 20.95

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

Cheddar Burger *Cooper sharp, 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

Spaghetti Squash Cacio e Pepe with Pesto Chicken Meatballs [GF] *parmesan, basil, black pepper* 28.95

HARVEST 3 EGG OMELET

choose three toppings, additional toppings +1, served with hand-rolled cheesy potato tots & arugula salad (sub egg whites +2) 16.95

cheddar • sautéed onion • red pepper • spinach • Gruyère cheese • fingerling potato • mushrooms • bacon • ham • tomato

[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. W47