We celebrate seasonality,
our local farms & farmers



Autumn
DINNER
2026

STARTERS

Just Baked Parker House Rolls *honey buttered, sea salt* 6.95 (5pc)

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

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

TAVERNE SPECIALTIES

Harvest Pork Chop *plum BBQ, cider braised red cabbage, Mongolian mustard whipped potatoes* 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 Brussels sprouts, bordelaise sauce* 45.95

Lobster & Shrimp Carbonara *house-made fettuccine, peas, pancetta, pecorino romano —limited availability!* 36.95

Faroe Island Salmon [GF] *cauliflower purée, Romanesco cauliflower, sautéed garlic, caper beurre blanc, lemon, parsley* 36.95

East Coast Halibut *parsnip purée, black garlic beurre blanc, roasted Romanesco, baby carrots, herb oil, micro parsley, lemon* 38.95

The Huntley Burger *crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites* 25.95

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

Glazed Prime Short Rib *parmesan grits, delicata squash, roasted Brussels sprouts, red wine demi, fried leeks, herb oil, microgreens* 38.95

SIDES

Mac & Cheese 9.95

Buttery Whipped Potatoes 9.95

Pan Roasted Brussels Sprouts [VG][GF] 10.95

Broccolini
evoo & garlic confit 9.95

Pommes Frites 10.95

Truffle Pommes Frites 11.95

[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. W47