



Friday, May 26th, 2017

STARTERS

Crispy Calamari Salad, (<i>RI, fresh caught</i>) frisée, radicchio, sesame seeds & Thai lime chili vinaigrette.....	10. ⁹⁵
NJ Asparagus Toast, (<i>Sheppard Farms, Cumberland County</i>) truffled fried egg, raisin walnut toast, onion jam, smoked goat cheese.....	13. ⁹⁵
Greek Salad, HT spring mix, cucumbers, olives, Fulper's feta cheese, compressed hot house tomatoes.....	13. ⁹⁵
Wild Blue Mussels, (<i>Harrington River, ME</i>) cilantro chimichurri, crème fraîche, HT bacon, grilled bread.....	14. ⁹⁵
Burrata, (<i>Buffalo Girl Creamery</i>) heirloom cherry tomatoes, torn NJ basil, focaccia crisps & piperade.....	14. ⁹⁵
Dayboat Scallop Crudo, (<i>Barneget Light, FV Lindsey L</i>) lemon cured, Aleppo pepper & strawberry, chive blossoms.....	14. ⁹⁵
Lump Crab Cake, (<i>MSC certified</i>) parsnip puree, chicory salad, fried capers.....	14. ⁹⁵
Angry Shrimp Spring Rolls, lime -miso dipping sauce.....	12. ⁹⁵
Caesar Salad, Romaine, Pecorino Romano, polenta croutons	8. ⁹⁵
Huntley Salad, mixed local lettuces, pancetta, apple, candied pecans, blue cheese, cider vinaigrette	12. ⁹⁵
Buffalo Girl Baby Provola, melted rarebit style, local apple honey, grain mustard, mixed pickles & crusty breads.....	11. ⁹⁵
Spicy Tuna Tartare, lime-miso vinaigrette, wasabi aioli, house-made pickled ginger, crispy sesame wontons	12. ⁹⁵
Appetizer Trio, MSC certified mini crab cakes, Asian vegetable spring rolls, tuna tartare	19. ⁹⁵
Manhattan Clam Chowder, parsley & garlic crostini.....	7. ⁹⁵
Creamy Tomato Soup, mini grilled chesse, fried basil.....	7. ⁹⁵
Sampling of Chowder & Tomato.....	7. ⁹⁵

WOOD FIRED PIZZA

NJ Tomato, crushed tomatoes, shaved red onion, basil pesto, balsamic reduction, house made mozzarella.....	12. ⁹⁵
Sausage & Peppers, sweet Italian sausage, pickled chilies, onion, Vampire Slayer cheese.....	14. ⁹⁵
Prosciutto Cotto, Fennel & Apples, fennel cream, roasted apples, apple slaw.....	14. ⁹⁵

MAINS

Grilled Salmon, (<i>Skuna Bay</i>) lemon & herb marinated, chopped vegetable giardiniera, roasted red pepper & fennel.....	27. ⁹⁵
Asian Plum Pork Chop, (<i>Niman Ranch</i>) bacon braised escarole, charred poblano, NJ strawberry relish.....	25. ⁹⁵
East Coast Halibut, fennel & tomato broth, heirloom tomato panzanella salad, grilled spring onion pesto.....	31. ⁹⁵
Wild Shrimp & Grits, (<i>Dayboat</i>) heirloom grits, HT bacon, panko crusted egg, grilled scallions, sundried tomato.....	29. ⁹⁵
Filet Mignon, melted leek crust, whipped potato, grilled asparagus, toasted almond romesco.....	33. ⁹⁵
Yellowfin Tuna, seared rare, vanilla parsnip puree, local spring vegetable succotash.....	28. ⁹⁵
Taveme Chopped Salad, (<i>Goffle Road Farm</i>) roasted spring chicken, local radishes & tomatoes, HT bacon, blue-cheese.....	19. ⁹⁵
Blackened Swordfish, (<i>Dayboat</i>) marinated hothouse cucumbers & heirloom cherry tomatoes, Hudson Valley black beans.....	29. ⁹⁵
Grilled Ribeye, (<i>Niman Ranch</i>) fresh beet horseradish, roasted parsnips, marinated red onion, Birchrun blue cheese, watercress	34. ⁹⁵
Crispy Miso Monkfish, (<i>Point Pleasant</i>) lemongrass coconut broth, curried peanut Israeli couscous	25. ⁹⁵
Local Mushroom Cavatelli, 5 local mushrooms varieties, Valley Shepherd Tartufo fondue.....	19. ⁹⁵

SIDES

Whipped Potatoes, crème fraîche & green onions.....	6. ⁹⁵
BBQ Pork Mac & Cheese, vermont cheddar, smoked gouda & gruyere, honey chipotle bbq	9. ⁹⁵
Grilled NJ Asparagus, Toasted almond romesco.....	7. ⁹⁵
Truffled Mac & Cheese, vermont cheddar, smoked gouda & gruyere, & black truffle.....	7. ⁹⁵
Local Mushrooms, 5 varieties, melted smoked onion butter.....	7. ⁹⁵
Smoked Bacon Baked Beans, herbs, garlic oil	7. ⁹⁵