



Wednesday, June 28th, 2017

STARTERS

Taverne Board, Serrano ham (<i>Salumeria Biellese</i>), oxtail rillettes, HT pickles & giardiniera, radishes, berries, local cheeses.....	18. ⁹⁵
Crispy Calamari Salad, (<i>RI, fresh caught</i>) frisée, radicchio, sesame seeds & Thai lime chili vinaigrette.....	10. ⁹⁵
Frito Misto, tempura fried green beans, chilli dusted, ginger Sriracha aioli.....	11. ⁹⁵
NJ Asparagus Toast, (<i>Sheppard Farms, Cumberland County</i>) truffled fried egg, raisin walnut toast, onion jam, smoked goat cheese.....	13. ⁹⁵
PEI Mussels, confit redskin potatoes, piperade, chorizo oil, garlic-scapes, fried parsley, grilled lemon.....	14. ⁹⁵
Lump Crab Cake, (<i>MSC certified</i>) heirloom carrot 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
Buffalo Girl Baby Provola, melted rarebit style, local apple honey, grain mustard, mixed pickles & crusty breads.....	11. ⁹⁵
Huntley Salad, mixed local lettuces, pancetta, NJ blueberries, candied pecans, blue cheese, cider vinaigrette.....	12. 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
Potato & Bacon Soup, crumbled HT bacon.....	7. ⁹⁵
Halibut Chowder, paprika croutons & chives.....	7. ⁹⁵
Sampling of Potato Soup & Chowder.....	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, onions, Vampire Slayer cheese.....	14. ⁹⁵
Local Asparagus & Ricotta, local ricotta, shaved green garlic, fennel cream, lemon dressed herbs.....	14. ⁹⁵

MAINS

Crispy Miso Monkfish, (<i>Point Pleasant, F.V. Thumper</i>) lemongrass coconut broth, curried peanut Israeli couscous.....	26. ⁹⁵
East Coast Halibut, (<i>Dayboat</i>) rainbow swiss-chard, chopped olives & golden raisins, purple carrots & lemon emulsion.....	31. ⁹⁵
Pan Seared Scallops, (<i>Point Pleasant, F.V. Jamie Heather</i>) local strawberry & prosecco gazpacho, pan roasted zucchinis, spring pickles.....	29. ⁹⁵
Cavatelli Carbonara, farm egg yolk, wild green garlic, fresh fava beans, asparagus, cherry tomatoes & Pecorino Romano.....	19. ⁹⁵
Wild Shrimp & Grits, (<i>Dayboat</i>) heirloom grits, HT bacon, panko crusted egg, fried brussels sprouts, sundried tomato.....	29. ⁹⁵
Filet Mignon, whipped potato, roasted NJ asparagus, early summer blueberry bordelaise.....	33. ⁹⁵
Slow Roasted Salmon, (<i>Faroe Island</i>) Maitake mushroom crusted, seared snow peas, grilled wild green onions, tart cherry butter.....	27. ⁹⁵
Hanger Steak, (<i>Niman Ranch</i>), roasted NJ corn succotash, charred poblano salsa verde, crumbled farmer's cheese.....	26. ⁹⁵
Taverne Chopped Salad, (<i>Goffle Road Farm</i>) roasted spring chicken, local vegetables, HT bacon, blue-cheese.....	19. ⁹⁵
Asian Plum Pork Chop, (<i>Niman Ranch</i>) soy & sesame seed marinated seasonal vegetables, heirloom purple carrot puree.....	25. ⁹⁵

SIDES

Braised Collard Greens, HT bacon & onions, red pepper flakes.....	7. ⁹⁵
Whipped Potatoes, crème fraîche & green onions.....	6. ⁹⁵
Grilled NJ Asparagus, Birchrun blue butter.....	8. ⁹⁵
BBQ Pork Mac & Cheese, Vermont cheddar, smoked gouda & gruyere, HT BBQ sauce.....	9. ⁹⁵
Stir-Fried Cauliflower, apple teriyaki, sesame & scallions.....	8. ⁹⁵
Truffled Mac & Cheese, Vermont cheddar, smoked gouda & gruyere & black truffle.....	7. ⁹⁵

• We celebrate seasonality, our local farms & farmers •

Please notify your server as to any allergies or dietary restrictions