



Friday, August 18th, 2017

STARTERS

Crispy Calamari Salad, (<i>RJ, fresh caught</i>) frisée, radicchio, sesame seeds & Thai lime chili vinaigrette.....	10. ⁹⁵
NJ Heirloom Tomato Plate, crumbled Birchrun blue cheese, shaved radishes, pickled local peppers, sherry vinaigrette.....	16. ⁹⁵
Nose To Tail Taverne Board, (<i>Whipple farms, Seneca Falls NY</i>) various preparations, accoutrements & garnishes.....	18. ⁹⁵
Lump Crab Cake, (<i>MSC certified</i>) local marinated cucumber & peppers, crema, herb salad.....	14. ⁹⁵
Local Watermelon Salad, (<i>Profeta farms</i>) crumbled Fulper's feta, bitter greens, crisp pancetta, tom mint, black berry vinaigrette.....	14. ⁹⁵
Angry Shrimp Spring Rolls, lime -miso dipping sauce	12. ⁹⁵
PEI Mussels, piperade, sweet corn, garlic, fried parsley, grilled lemon, grilled bread.....	14. ⁹⁵
Wild Shrimp Toast (<i>Dayboat</i>) grilled sourdough bread, soy, ginger & sesame, cilantro, scallions, & shrimp togarashi aioli.....	14. ⁹⁵
Caesar Salad, romaine lettuce, Pecorino Romano, polenta croutons.....	8. ⁹⁵
Huntley Salad, local lettuces, pancetta, blueberries, spicy 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, (<i>MSC certified</i>) mini crab cakes, Asian vegetable spring rolls, tuna tartare.....	19. ⁹⁵
White Bean & Kale Minestrone, local basil pesto.....	7. ⁹⁵
Salmon Chowder & Corn, crostini & chives.....	7. ⁹⁵
Sampling of Minestrone & Chowder Soup.....	7. ⁹⁵

WOOD FIRED PIZZA

Late Summer Pie, sliced heirloom tomatoes, NJ sweet corn, roasted red pepper ricotta, crumbled HT bacon.....	14. ⁹⁵
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

MAINS

East Coast Halibut, (<i>Dayboat</i>) pan seared, spicy tomato broth, grilled local eggplant, mussels, calamari, fine herbs & garlic oil.....	31. ⁹⁵
Pan Roasted Salmon, (<i>Faroe Island</i>) confit baby carrots, grilled spring onion, green bell pepper coulis, smoked tomato butter.....	27. ⁹⁵
Crispy Miso Monkfish, (<i>Point Pleasant, F.V. Thumper</i>) lemongrass coconut broth, curried peanut Israeli couscous.....	26. ⁹⁵
Filet Mignon, confit fingerling potatoes, rainbow swiss chard, blue cheese crusted broiled NJ heirloom tomato, demi-glace	33. ⁹⁵
Wild Shrimp & Grits, (<i>Dayboat</i>) C.V.M. grits, HT bacon, tempura fried string beans, sundried tomato & leeks.....	29. ⁹⁵
Taverne Chopped Salad, (<i>Goffle Road Farm</i>) herb roasted chicken breast, local vegetables, HT bacon, blue-cheese.....	19. ⁹⁵
Asian Plum Pork Chop, (<i>Niman Ranch</i>) local black berry compote & crushed purple potatoes.....	25. ⁹⁵
Day-boat Scallops, pan seared, grapefruit beurre-blanc, sautéed Tuscan kale, grapefruit brûlée, crispy carrots.....	29. ⁹⁵
Huntley Ramen Bowl, shoyu broth, pork belly, wild mussels, clams & shrimp, house kimchi, shiso leaf, local noodles.....	24. ⁹⁵
Grilled Hanger Steak, (<i>Niman Ranch</i>) charred poblano salsa verde, local corn & pepper succotash, crumbled Fulper's feta.....	27. ⁹⁵

SIDES

Roasted Eggplant, (<i>Buzby farm</i>) gremolata, roasted tomatoes & oregano.....	8. ⁹⁵
Local Long Hot Peppers, (<i>Formisano farm</i>) brown butter bread crumbs & garlic confit.....	6. ⁹⁵
Whipped Potatoes, crème fraîche & green onions.....	6. ⁹⁵
BBQ Pork Mac & Cheese, Vermont cheddar, smoked gouda & gruyere, HT BBQ sauce.....	9. ⁹⁵
Sautéed Tuscan Kale, (<i>Marolda farm</i>) onion, bacon, red pepper flakes.....	8. ⁹⁵
NJ Heirloom Tomatoes, (<i>Abma farm</i>) Cape May sea salt.....	6. ⁹⁵
Truffled Mac & Cheese, Vermont cheddar, smoked gouda & gruyere & black truffle.....	7. ⁹⁵