



## Getting Started

Angry Shrimp Spring Rolls, Lime miso dipping sauce.....	11. <sup>95</sup>
Huntley Mixed Bean & Grain Salad, mixed beans, quinoa, local farro berries, bulgar, local vegetables, sherry vinaigrette.....	6. <sup>95</sup>
Spicy Tuna Tartare, lime-miso vinaigrette, wasabi aioli, crispy sesame wontons.....	12. <sup>95</sup>
House Made Hummus, Olives & Crisps.....	8. <sup>95</sup>
Mixed Olives, sourdough crisps.....	8. <sup>95</sup>
Crab Cake, fresh Blue crab, watercress, Creole remoulade.....	14. <sup>95</sup>



## Salads

Crispy Calamari Salad, frisee, radicchio, sesame seeds & Thai chili miso vinaigrette.....	10. <sup>95</sup>
Asian Chicken Sesame Noodle Salad, Asian slaw, peanuts, wontons, orange, cilantro, Thai miso & sesame dressing.....	10. <sup>95</sup>
Caesar Salad, romaine lettuce & Grana Padano polenta croutons.....	8. <sup>95</sup>
Mixed Greens, local greens & carrot ribbons, croutons, cider dijon vinaigrette.....	8. <sup>95</sup>
Mixed Greens or Caesar Salad with:	
grilled Goffle Road Farm lemon marinated chicken breast.....	16. <sup>95</sup>
grilled Black Pearl organic salmon or shrimp.....	18. <sup>95</sup>
Goffle Road Farm sliced smoked turkey breast.....	14. <sup>95</sup>



## Wood Fired Pizza

House Made Mozzarella, grana, oregano, basil, crushed NJ tomatoes, EVOO.....	10. <sup>95</sup>
Mushroom, four varieties, Vermont cheddar, thyme, truffle oil, sautéed Vidalia onions.....	14. <sup>95</sup>
House Made BBQ Pulled Pork Pizza, Smoked Gouda cheese, finished with traditional cole slaw & watercress.....	14. <sup>95</sup>



## Mains

*\*\*All burgers are made with Grass Fed Beef from Rosencrantz Ranch, Finger Lakes NY\*\**

The Huntley Burger, grilled red onions, pancetta, crumbled blue cheese, truffled house cut frites.....	14. <sup>95</sup>
Smokey Chipotle Turkey Burger, from Goffle Road Farm, caramelized onions, chervil aioli, house cut frites.....	14. <sup>95</sup>
Organic Salmon Wrap, salmon pieces, sliced red onion, local greens & vegetable, lemon caper dill, grilled whole wheat wrap.....	18. <sup>95</sup>
Vermont Cheddar Burger, house cut frites.....	12. <sup>95</sup>
Humboldt Fog Goats Cheese Burger, smoked bacon, caramelized onions, fire roasted peppers, grana truffled frites.....	16. <sup>95</sup>
Soup & Half a Sandwich, your choice of a cup of soup and half either a Chicken Salad, Turkey & Brie or Ham & Gruyere... ..	12. <sup>95</sup>
Crab Cake Sandwich, on a brioche roll, lemon caper dill remoulade, local lettuce, tomato, chips, & coleslaw.....	16. <sup>95</sup>
Cuban Pork Sandwich, cumin Niman Ranch roasted pork loin, Black Forest ham, pickles, gruyere cheese, mustard, mayo.....	12. <sup>95</sup>
Tarragon Dijon Chicken Salad Sandwich, on walnut raisin toast with house made chips.....	10. <sup>95</sup>
House Smoked Barbecue Pulled Pork Sandwich, on a brioche bun with house made cole slaw & chips.....	11. <sup>95</sup>
Grilled Black Forest Ham & Gruyere Sandwich, on rye with grainy mustard & baby arugula greens.....	10. <sup>95</sup>
Chicken Breast Panini, rosemary foccacia, fresh mozzarella, sundried tomatoes, baby arugula, pesto, balsamic vinaigrette.....	11. <sup>95</sup>
Grilled Smoked Turkey & Brie Sandwich, bread, chervil aioli, baby arugula, cranberry chutney.....	11. <sup>95</sup>

## Sides

Vermont Cheddar & Apple wood smoked Bacon Local Castle Valley Mills Grits.....	7. <sup>95</sup>
Truffled Mac n' Cheese, Vermont cheddar, smoked Gouda & Gruyere.....	7. <sup>95</sup>
Fresh Cut Frites, rosemary, crispy garlic.....	7. <sup>95</sup>
Pulled Pork Mac n' Cheese, Vermont cheddar, smoked Gouda & Gruyere.....	9. <sup>95</sup>

# HUNTLEY TAVERNE



TheHuntleyTaverne



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• We celebrate seasonality, our local farms and farmers •

*Please notify your server as to any allergies or dietary restrictions*