

We celebrate seasonality,
our local farms & farmers



Spring Dinner 2024

(V)—Vegetarian
(VG)—Vegan
(GF)—Gluten Free
(GFA)—Gluten Free Available

STARTERS

Just Baked Parker House Rolls Honey buttered, sea salt 6.95 (5pc) / 4.95 (3pc)

Creamy Clam Chowder with Nashville Hot Crackers and crispy bacon 11.95 (GFA)

Rosie's Chicken Soup Goffle Farm's Chicken, spring vegetables, rice 10.95

Creamy Burrata Warm blistered heirloom tomatoes, basil-arugula pesto, garlic bread crumbs, balsamic glaze 15.95 (GFA)

Petite Maine Lobster Bites lemon garlic, beurre blanc, gruyere and bread crumbs 24.95

Yellowfin Tuna Tartare Smashed crispy tater tots, avocado smash, yuzu ponzu drizzle, furikake, pickled ginger 17.95

Sesame Crusted Chicken Potstickers Chili crisp & yuzu ponzu 15.95

Angry Shrimp Spring Rolls Julienned vegetables, miso dressing 16.95

Warm Lump Crab & Gruyere "Fondue" Dip house made Old Bay crisps 20.95

General Tso's Cauliflower sweet chili glaze, sesame seeds, scallions 15.95 (V)

SALADS

Crispy Calamari Salad Frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 16.95

Harvest Spring Salad Baby greens, fava beans, asparagus, shaved radish, Tumbleweed cheddar & rose vinaigrette 15.95

Caesar Salad romaine, classic Caesar dressing, garlic bread crumbs, parmesan 13.95 (GFA)

Chopped Mediterranean Salad crispy chickpea, soppressata, creamy Italian vinaigrette, parmesan 13.95 (GFA)

Fried Chicken Chopped Romaine, tomatoes, cucumber, avocado, cheddar, house ranch 25.95 (GFA)

WOOD-FIRED FLATBREAD

Truffled Mushroom Cremini mushroom, garlic, mozzarella, truffle oil 19.95 (V)

Pepperoni & Hot Honey Crushed NJ Tomatoes, basil, crispy pepperoni, Charlie's high octane ranch 19.95

Gettin' Figgy with It Braised short ribs, caramelized onions, sharp Vermont white cheddar, fig jam, horseradish aioli, arugula 19.95

Creamy Burrata Margherita Crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 19.95 (V)

TAVERNE SPECIALTIES

Harvest Pork Chop Plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce 32.95

Grilled 8 oz Filet Mignon Whipped Yukon gold potatoes, crispy agrodolce Brussels sprouts, sauce bordelaise 45.95

Pepper Crusted Faroe Island Salmon over colcannon potatoes with dill and lemon beurre blanc 34.95 (GFA)

NY Strip Teriyaki prime strip, pineapple-shrimp fried rice 40.95

Viking Village Scallops lemon-butter basted, vibrant spring vegetables, savory pea puree 36.95 (GF)

Flaky Farmhouse Chicken Pot Pie Goffle Road Farm chicken, autumn vegetable velouté, herb-butter puff pastry 31.95

Gruyère Crusted Halibut asparagus, leek fondue, with a sunchoke, fennel, and parsley sauce 38.95

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

Red Wine Glazed Short Rib Castle Valley Cheddar Grits, buttery fava beans, salsa verde, crispy onion rings 36.95

Lobster Fettucine Cherry heirloom tomatoes, basil, garlic, red pepper flakes, parmesan 39.⁹⁵

COMPLEMENTS

Truffle Pommes Frites 10.95

Truffle Mac & Cheese 11.95

Castle Valley Mills Cheddar Grits 9.95

Sauteed Brussels Sprouts with pancetta 9.95

Mac & Cheese 9.95

Fava Beans with buttery leeks & thyme 9.95^V

Buttery Whipped Potatoes 9.95

Pommes Frites 9.95

Asparagus with bearnaise aioli 9.95

Please Make Sure Your Server is Aware of Any Allergies or Dietary Restrictions

Sparkling Wines

100 Dom Perignon, Champagne, FR '12	
102 Veuve Clicquot 'Yellow Label', Champagne, FR NV	166
103 Pol Roger, Champagne, FR NV	

Chardonnay

229 Cakebread, Napa, CA '21	
221 Far Niente, Napa, CA '21	
228 Duckhorn, Napa, CA '22	
229 Balancing Act, WA '21	
325 Puligny-Montrachet, Jean Chartno, FR '15	113
330 Meursault, Jean-Michel Ganoux, Burgundy, FR '20	162
331 Chablis, Colombier Premier Cru 'Fourchaume', FR '22	91

Worldly Whites

300 Sauvignon Blanc, Cloudy Bay, Marlborough, NZ '22	91
312 Sauvignon Blanc, Cliff Lede, Napa, CA '22	74
326 Sancerre, Daniel Crochet, FR '22	84
327 Sancerre, Domaine Girard, FR '22	65
321 Pinot Grigio, Livio Felluga, IT '21	62
322 Soave, Pieropan, IT '21	62
324 Albarino, Vinos Marinos 'el Neptuno', ES '21	48

Pinot Noir

701 Domaine Coillot 'Les Ouzelois', Burgundy, FR '20	131
707 Illahe, Willamette Valley, OR '22	62
709 Belle Glos 'Las Alturas', Santa Barbara, CA '21	126
720 Etude, Carneros, CA '19	95
721 Penner Ash Pinot Noir, Willamette, Oregon '21	168

Red Blends

1111 Dragon's Tooth, Napa '19	
1113 Hourglass 'HG 111', Napa '18	
1118 The Prisoner, Napa '22	
1120 Overture, Napa NV	225

Cabernet Sauvignon

504 Caymus, Napa '21	252
505 Scribe 'Atlast West', Napa '19	147
507 Duckhorn, Napa '21	182
509 Lyndenhurst by Spottswoode, Napa '19	198
512 Paul Hobbs 'Crossbarn', Napa '19	113
522 Silver Oak, Alexander Valley, CA '19	249
524 Groth, Napa '19	170
526 Owen Roe, WA '18	86
528 Stag's Leap 'Artemis', Napa '20	168
531 Caymus 'Special Selection', Napa '17	483
540 Fisher 'Unity', Napa '19	130
542 Iconoclast by Chimney Rock, Napa '20	74
553 Mount Veeder, Napa '21	131
554 Salvetrin, Napa '20	94
555 Harper Oak, Alexander Valley, CA '21	66
556 Jordan, Alexander Valley, CA '19	156
557 Poppy, Paso Robles, CA '21	65

Worldy Reds

911 Barolo, Damilano "Lecinquevigne", IT '19	90
912 Amarone, Santi, Veneto, IT '17	94
1100 Brunello di Montalcino, Carpineto, IT '18	130
921 Tempranillo, Vina Bujanda, Rioja, ES '14	63
924 Malbec, Bramare By Paul Hobbs, AR '21	94
926 Chateauneuf-du-Pape, Clos St. Antonin, FR '21	101
1117 Cabernet Franc, Château De Targé, Loire, FR '18	62
1115 Bordeaux, Bouquet de Monbrison, Margaux, FR '20	84
1116 Bordeaux, Chateau Lajarre, FR '20	61
999 Super Tuscan, Casa Raia 'Bevilo', IT '13	69

Syrah, Merlot & Zinfandel

803 Duckhorn '3 Palms Vineyard', Merlot, Napa '19	231
804 Northstar, Merlot, Columbia Valley, WA '20	79
806 Crozes-Hermitage, Louis Barruo 'Tiercerolles', FR '20	88
603 Turley 'Old Vines' Zinfandel, Napa '21	70

Cabernet Sauvignon Magnum

3005 Cabernet, Quilt by Caymus, Napa Valley '21	252
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