

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 Nashville Hot Crackers and crispy bacon 11.95 (GFA)
Jersey Corn Chowder basil oil 10.95 (VG)
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 colcannon potatoes with dill and lemon beurre blanc 34.95 (GFA)
NY Strip Teriyaki prime strip, pineapple, shrimp & Chinese sausage 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, Spring 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
Miso Glazed Monkfish curried-peanut Israeli couscous, coconut lemongrass broth 35.⁹⁵

COMPLEMENTS

- | | |
|---|--|
| Truffle Pommes Frites 10.95 | Fava Beans buttery leeks & thyme 9.95 ^V |
| Truffle Mac & Cheese 11.95 | Buttery Whipped Potatoes 9.95 |
| Castle Valley Mills Cheddar Grits 9.95 | Pommes Frites 9.95 |
| Sauteed Brussels Sprouts with pancetta 9.95 | Asparagus bearnaise aioli 9.95 |
| Mac & Cheese 9.95 | Fried Rice pineapple, Chinese sausage 9.95 |

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