

We celebrate seasonality,
our local farms & farmers



Spring Brunch
2025

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

STARTERS

- Just Baked Parker House Rolls** honey buttered, sea salt 4.95 (3pc)
- Creamy Clam Chowder** garlic parmesan croutons and crispy bacon 11.95 (GFA)
- Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 10.95 (GF)
- Angry Shrimp Spring Rolls** julienned vegetables, lime miso & sweet chili dipping sauces 16.95
- Local NJ Burrata** tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.95 (GFA)
- Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.95 (GFA)
- Sesame Crusted Chicken Potstickers** chili crisp & yuzu ponzu 17.95
- General Tso’s Cauliflower** sweet chili glaze, sesame seeds, scallions 15.95 (V)
- Colossal Lump Crab Cake** savoy and red cabbage slaw, remoulade sauce 21.95 (GF)

WOOD-FIRED FLATBREADS

- 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)

SALADS

- Harvest Salad** mixed greens, butternut squash, blue cheese, Honeycrisp apples, walnuts, dried cherries, rosé vinaigrette 15.95
- Chopped Mediterranean Salad** crispy chickpea, salami, creamy Italian vinaigrette, parmesan 13.95 (GFA)
- Crispy Calamari Salad** frisée, radicchio, sesame seeds & Thai lime chili vinaigrette 16.95
- Grilled Salmon Salad** mixed greens, cucumber, avocado, grapefruit, lemon caper aioli, maple mustard vinaigrette 20.95 (GF)
- Caesar Salad** romaine, classic Caesar dressing, garlic parmesan croutons, parmesan 13.95 (GFA)
- Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 19.95

BRUNCH ITEMS

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<u>“Chicken or The Egg” Benedict</u>	<u>Crème Bruleé Waffles</u>	<u>Sunrise over Idaho</u>
Crispy buttermilk fried chicken, sunnyside egg, tater tot waffle, Calabrian chili honey, hollandaise, Spring mixed green salad	Berries, mint, whipped cream	Crispy tater tots, sunnyside eggs, diced Nueske’s applewood smoked bacon, chipotle hollandaise, chives
28.95	17.95	19.95
		

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HOUSE SPECIALTIES

- Warm Smoked Turkey & Brie Sandwich** sage mayo, arugula, cherry chutney, raisin pecan bread, house made chips 15.95 (GFA)
- Crispy Chicken Sandwich** brioche bun, gruyere, creamy ranch slaw, pickles, tomatoes, frites 20.95
- Marinated Chicken Panini** fresh mozzarella, shaved tomato, Calabrian chili aioli, basil pesto, baby arugula on a baguette 19.95
- Pepper Crusted Salmon** parsnip purée, rainbow swiss chard, red wine reduction, basil oil 34.95 (GF)
- Tarragon-Dijon Chicken Salad Sandwich** arugula, tomato, sherry vinaigrette, raisin-pecan bread, house made chips 15.95 (GFA)
- The Huntley Burger** crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95 (GFA)
- Vermont Cheddar Burger** brioche bun, lettuce, tomato, pickles, frites 19.95 (GFA)
- Filet Wrap** pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips 19.95
- Grain Bowl** wild rice medley, quinoa, avocado, roasted cauliflower, seasonal vegetables 18.⁹⁵ (V)

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering, as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.