

We celebrate seasonality,
our local farms & farmers



Fall Brunch
2025

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

STARTERS

- Just Baked Parker House Rolls** honey buttered, sea salt 4.95 (3pc)
- New England Corn & Clam Chowder** roasted local sweet corn, garlic parmesan croutons, crispy bacon 11.95
- Candy Roaster Squash and Coconut Soup** tamarind, cilantro 10.95 (VG)
- Angry Shrimp Spring Rolls** julienned vegetables, lime miso & sweet chili dipping sauces 16.95
- Local NJ Burrata** figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast 16.95 (V)
- Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.95
- 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

- Pepperoni & Hot Honey** crushed NJ Tomatoes, basil, crispy pepperoni, Charlie’s high octane ranch 19.95
- Short Rib BBQ Flatbread** house made BBQ sauce, smoked gouda & cheddar cheese, pulled beef short ribs, pickled red onions, herbs 19.95
- Fig Flatbread** fig jam, Speck, duck fat potatoes, Fontina cheese, rosemary 19.95
- Creamy Burrata Margherita** crushed NJ tomatoes, basil, oregano, balsamic glaze, arugula 19.95 (V)

MARKET SALADS

- Harvest Salad** young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette 15.95
- Roasted Beet and Blood Orange Salad** baby arugula, radishes, pistachios, yogurt 15.95 (GF/V)
- 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
- Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 19.95

EGGS AND SKILLET

- “Chicken or The Egg ”** fried chicken, sunnyside egg, tater tot waffle, Calabrian chili honey, hollandaise, mixed green salad 19.95
- Tostadas** crispy fried tortilla shells, sunny-side-up eggs, black bean purée, queso fresco, salsa verde, avocado, pico de gallo, crema 16.95
- Sunrise over Idaho** crispy tater tots, sunnyside eggs, diced Nueske’s applewood smoked bacon, chipotle hollandaise 19.95

HOUSE SPECIALTIES

- Warm Smoked Turkey & Brie Sandwich** sage mayo, arugula, cherry chutney, raisin pecan bread, house made chips 15.95
- 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
- Faroe Island Salmon** baby bok choy, shiitake mushrooms, sauteed spinach, roasted garlic cream 34.95 (GF)
- Tarragon-Dijon Chicken Salad Sandwich** arugula, tomato, sherry vinaigrette, raisin-pecan bread, house made chips 15.95
- The Huntley Burger** crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95
- Vermont Cheddar Burger** brioche bun, lettuce, tomato, pickles, frites 19.95
- Filet Wrap** pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips 19.95
- Warm Buttered Lobster Roll** Connecticut style, toasted brioche roll, chives, old bay seasoned fries 29.95
- Grain Bowl** wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas 18.⁹⁵ (V)
- Zucchini Spaghetti & Chicken Ricotta Meatballs** charred tomato sauce, parmesan 24.95 (GF)

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.