

We celebrate seasonality,
our local farms & farmers



SPRING LUNCH
2026

STARTERS

- Just Baked Parker House Rolls *honey buttered, sea salt* 4.95
- New England Clam Chowder *garlic parmesan croutons & crispy bacon* 11.95
- Beef & Mushroom Barley Soup *filet mignon, mushrooms, chipotle, herbs* 13.95
- Crispy Chicken Cigars *corn tortilla, pulled chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro* 16.95
- Local NJ Burrata [V] *figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, sourdough toast* 15.95
- Tuna Tartare Crisps *avocado smash, wasabi aioli, pickled ginger, sesame crisps* 17.95
- Sesame Crusted Chicken Potstickers *chili crisp & yuzu ponzu* 15.95
- Angry Shrimp Spring Rolls *julienned vegetables & miso dressing* 16.95
- Colossal Lump Crab Cake [GF] *savoy and red cabbage slaw, remoulade sauce* 21.95
- General Tso's Cauliflower [V] *sweet chili glaze, sesame seeds, scallions* 15.95

MARKET SALADS

- Crispy Calamari Salad *frisée, radicchio, sesame seeds & Thai lime chili vinaigrette* 16.95
- Grilled Salmon Salad [GF] *mixed greens, cucumber, avocado, grapefruit, lemon caper aioli, maple mustard vinaigrette* 20.95
- Harvest Salad *young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette* 15.95
- Caesar Salad *romaine, classic Caesar dressing, garlic parmesan croutons, parmesan* 13.95
- Roasted Beet & Blood Orange Salad [GF/V] *baby arugula, radishes, pistachios, yogurt* 15.95
- Chicken Katsu Salad *mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian sesame dressing, peanuts, jalapeno* 19.95

WOOD-FIRED FLATBREAD

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

HUNTLEY TRIO

*Choice of soup, petite mixed salad, choice of crispy chicken slider,
cheddar burger slider or grilled petite Atlantic salmon 19.95*

TAVERNE SPECIALTIES

- Warm Smoked Turkey & Brie Sandwich *sage mayo, arugula, cherry chutney, raisin pecan bread, house made chips* 15.95
- Tarragon-Dijon Chicken Salad Sandwich *arugula, tomato, sherry vinaigrette, raisin-pecan bread, house made chips* 15.95
- Crispy Chicken Sandwich *demi baguette, gruyere, creamy ranch slaw, pickles, tomatoes, fries* 20.95
- Marinated Chicken Panini *fresh mozzarella, shaved tomato, Calabrian chili aioli, basil pesto, baby arugula on a baguette* 19.95
- Faroe Island Salmon [GF] *celery root puree, red pepper sauce, celery root slaw, sunchoke chips* 34.95
- The Huntley Burger *crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle fries* 25.95
- Warm Buttered Lobster Roll *Connecticut style, toasted brioche roll, chives, old bay seasoned fries* 29.95
- Vermont Cheddar Burger *brioche bun, lettuce, tomato, pickles, fries* 20.95
- Filet Wrap *pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips* 19.95
- Spaghetti Squash & Chicken Ricotta Meatballs [GF] *charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan* 24.95
- Grain Bowl [GF][VG] *quinoa, wild rice medley, behuga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado* 18.95

[GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN

*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 or eggs may increase your risk of a foodborne illness.*