

We celebrate seasonality,
our local farms & farmers



SPRING DINNER
2026

STARTERS

Just Baked Parker House Rolls *honey buttered, sea salt* 6.95 (5pc)

New England Clam Chowder *garlic parmesan croutons & crispy bacon* 11.95

Crispy Chicken Cigars *corn tortilla, pulled chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxacan cheese, cilantro* 16.95

Local NJ Burrata [V] *oven roasted flavor bomb tomato, balsamic glaze, sunflower seed pesto, extra virgin olive oil, baguette* 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

Harvest Salad [GF/V] *young lettuces, fresh strawberries, dried blueberries, radishes, Camembert cheese, rosé vinaigrette, toasted almonds* 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* 24.95

WOOD-FIRED FLATBREAD

Pepperoni & Hot Honey *crushed NJ tomatoes, basil, crispy pepperoni, Charlie's high octane ranch* 19.95

Zucchini & Tomato Flatbread [V] *three cheeses & sunflower seed basil pesto* 18.95

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

TAVERNE SPECIALTIES

Harvest Pork Chop *plum BBQ cider braised red cabbage, whipped potatoes, Mongolian mustard sauce* 34.95

Grilled Filet Mignon [GF] *whipped yukon gold potatoes, roasted asparagus, arugula & basil pesto, parmesan* 45.95

Lobster & Shrimp Carbonara *house-made fettuccine, peas, pancetta, pecorino romano —limited availability!* 36.95

Faroe Island Salmon [GF] *celery root puree, red pepper sauce, celery root slaw, sunchoke chips* 34.95

East Coast Halibut *creamy yellow grits, roasted corn, bacon vinaigrette, toasted bread crumbs, herb oil* 38.95

The Huntley Burger *crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle fries* 25.95

Zucchini Noodles & Chicken Ricotta Meatballs [GF] *charred tomato sauce, basil, parmesan* 28.95

Glazed Prime Short Rib *corn, zucchini, leeks, potato, cherry tomatoes, spinach, frizzled onions* 36.95

Snake River Farms Wagyu Flank Steak *hand-rolled cheesy disco potato tots, roasted sweet peppers and onions, gravy* 42.95

Grain Bowl [GF][VG] *quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado* 24.95

SIDES

Mac & Cheese 9.95

Buttery Whipped Potatoes 9.95

Roasted Asparagus [VG/GF] 9.95

arugula & basil pesto, parmesan cheese

Broccolini

evoo & garlic confit 9.95

Pommes Frites 9.95

Truffle Pommes Frites 10.95

[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.