

We celebrate seasonality,
our local farms & farmers



Winter 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** garlic parmesan croutons and crispy bacon 11.95 (GFA)
- Butternut Squash Soup** maple mascarpone cream & pumpkin seeds 10.95 (V)
- Local NJ Burrata** tomato chutney, little gem tomatoes, basil oil, grilled baguette 15.95 (GFA)
- Petite Maine Lobster Bites** lemon garlic, beurre blanc, gruyere and bread crumbs 24.95
- Tuna Tartare Crisps** avocado smash, wasabi aioli, pickled ginger, sesame crisps 17.95 (GFA)
- Sesame Crusted Chicken Potstickers** chili crisp & yuzu ponzu 15.95
- Angry Shrimp Spring Rolls** julienned vegetables, miso dressing 16.95
- Colossal Lump Crab Cake** savoy and red cabbage slaw, remoulade sauce 21.95 (GF)
- 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 Salad** mixed greens, butternut squash, blue cheese, Honeycrisp apples, walnuts, dried cherries, rosé vinaigrette 15.95
- Caesar Salad** romaine, classic Caesar dressing, garlic bread crumbs, parmesan 13.95 (GFA)
- Chopped Mediterranean Salad** crispy chickpea, salami, creamy Italian vinaigrette, parmesan 13.95 (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, bordelaise 45.95 (GF)
- Pepper Crusted Salmon** parsnip purée, rainbow Swiss chard, red wine reduction, & basil oil 34.95 (GF)
- Viking Village Scallops** creamy mushroom risotto, crispy Maitake mushrooms, caper dill butter, chili & basil oil 36.95
- Flaky Farmhouse Chicken Pot Pie** Goffle Road Farm roasted chicken, winter vegetable velouté, herb butter puff pastry 32.95
- East Coast Halibut** pan seared, cauliflower purée, spiced tri-color carrots, potato croquette, beurre blanc 38.95
- The Huntley Burger** crispy pancetta, buttermilk blue cheese, lettuce, tomato, caramelized onions, aioli, truffle frites 25.95
- Pomegranate Glazed Short Rib** sweet potato purée, crispy brussels sprouts, roasted carrots, frizzled onion rings 36.95
- Grilled NY Prime Strip Steak** maître d'hôtel compound butter, “loaded” whipped potatoes, charred mini sweet peppers 40.95 (GF)
- Lobster & Shrimp Carbonara** house-made fettuccine, peas, pancetta, pecorino romano —*limited availability!* 36.⁹⁵

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COMPLEMENTS

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- Mac & Cheese 9.95**
- Sweet Potato Purée 9.95**
Candied Walnuts
- Sauteed Brussels Sprouts** with pancetta 9.95
- Tri-Colored Roasted Carrots 10.95**
honey glazed, whipped feta, pomegranate & pumpkin seeds
- Pommes Frites 9.95**

- Truffle Pommes Frites 10.95**
- Buttery Whipped Potatoes 9.95**
- “Loaded” Whipped Potatoes 10.95**
Bacon, scallions, & Vermont white cheddar
- Broccolini EVOO & Garlic Confit 9.95**

We are concerned for your well being; if you have allergies, please alert us as not all ingredients are listed. Consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.