



**OUR "UPPER TAVERN" ROOM
IS AVAILABLE FOR YOUR PARTY**



**LOCAL PEACH WEEK
JULY 20TH – 26TH**

The Peaches used in this menu came from Alstede & Melick's local family farms

FROM THE BAR:

PEACH SANGRIA	\$9
<i>Fresh local peach, pinot grigio, peach schnapps, garden basil</i>	
SUMMER CRUSH	\$9
<i>Muddled ripe peach, Kettle Citron, sugar, lime, mint</i>	

STARTERS:

COOL PEACH - YOGURT BISQUE	\$6
<i>Garden lavender, red wine reduction</i>	
PEACH ORCHARD SALAD	\$8.5
<i>Crisp peach, Haley blue cheese, toasted hazelnut, field greens, white balsamic vinaigrette</i>	
GRILLED BARBEQUED CHICKEN SKEWERS	\$10
<i>Peach barbeque sauce, peach fritters</i>	

MAIN DISHES:

SAUTÉED HALIBUT W/ PEACH SALSA	\$25
<i>Roasted garlic sauce, brocolini, scallion pancake</i>	
HALF DUCKLING (SLOOOW ROASTED)	\$26
<i>Caramelized peach reduction sauce, vegetable rice pilaf</i>	

DESSERT:

INDIVIDUAL WARM PEACH PIE	\$7.5
<i>Vanilla ice cream, blueberry sauce</i>	
WHITE PEACH – OPAL BASIL SORBET PARFAIT	\$6.5
<i>Summer berries</i>	

Menu subject to change

UPCOMING EVENTS AT THE TAVERN

- July 23rd - Jazz Fusion at our terrace bar w/ BD Lenz*
- August 6th - The return of the Hub Hollow Bluegrass Band*
- August 13th – Rock with the CC Coletti Band*
- August 10th - 16th Jersey Corn Tasting Menu*
- August 23rd - 3rd Annual Bring Your Dog to Dinner Day*