

Menu

Appetizers

Yukon Potato Soup (GF)
maine lobster, truffle

Frisée Salad (V)
radicchio, crumbled blue cheese, diced apple, dried cherries, fennel pollen, honey-sherry vinaigrette

Duck Waffle

tender slow cooked duck, sweet potato waffle, clementine, pomegranate balsamic, herb salad

House Smoked Brook Trout

red onion raita, grilled toast, sliced egg, smoked paprika

Entrees

Mary's Eggplant Stuffed Pepper with Herbed Rice (V)
family recipe, served vegetarian, or with charred cantabrian pink anchovies

Pan Seared Cod (GF)
brown butter aioli, blistered baby tomatoes, applewood smoked bacon, stewed leeks

Roasted Butternut Squash Risotto (V)
sage butter, broccolini stems, fresh chives

Faroe Island Salmon (GF)
wood grilled, lobster butter, basil oil, leek julienne, purple potato hash

Truffled Chicken Pot Pie
puff pastry, roast vegetables, wild mushrooms, cream

Veal Bolognese
bucatini, red wine, roast carrots, peas, parmesan, and herb ricotta

Boneless Grilled Short Rib
fennel mashed potatoes, parsnip chips, natural jus, malbec reduction

Fall Vegetable Ratatouille (VE | GF)
zucchini, yellow squash, peppers, onions, herb roasted tomato sauce, basil, saffron rice

Wood Grilled Ribeye Steak (GF | DF)
30 day dry aged prime, roast vegetables, house made steak sauce, Northridge fries
\$20 supplemental

Dessert

Warm Apple Crisp (V)
honey crisp apples, caramel sauce, vanilla ice cream

Chocolate Parfait in a Jar (V)
chocolate cake, chocolate mousse, whipped cream

Raspberry Creme Brûlée (V)
shortbread cookie, berries

Seasonal Fruits (V | VE)
with or without lightly whipped cream, fresh mint
see server for this evenings selection

three course prix fixe \$75 two course prix fixe \$60



Nestled in the heart of the New Jersey countryside, Northridge offers a unique dining experience that highlights the bounty of local agriculture.

Every dish is crafted from ingredients sourced directly from nearby farms, ensuring peak freshness and rich, authentic flavors. The menu features Chef Lance Knowling's rustic elegant approach to food. Each plate not only reflects the vibrant tastes of the season but also supports sustainable farming practices and strengthens our community.

With our commitment to local sourcing, Northridge provides a true taste of the region, celebrating the natural flavors that define the river valley.