

The Village Inn



(Above) Sweet crabmeat pan-fried golden brown accompanied with great northern bean relish and smoked tomato vinaigrette. (Below left) Chef Martino's "inverted apple pie ice cream served over a warm crunchy crust." (Below right) Potato crusted Chilean sea bass accompanied with mashed potatoes, fresh garden asparagus, and with a dijonaise sauce.



The Village Inn is located on a quaint tree lined street set back from the main roads. This neighborhood restaurant serves splendid food, choice wines, and masterfully hosts a variety of social and business affairs. It has a warm, cozy atmosphere with a country French like setting.

Chef/Owner John A. Martino has been certified as an Executive Chef by the American Culinary Federation. At 15 he trained at Morris County Vo-tech in the Culinary Arts Program. Martino graduated from the Culinary Institute of American in 1989 and from Le Courdon Bleu of Paris in 1993. He has worked at several distinguished locations including Rock Spring Country Club, Rolling Hills Country Club, in Connecticut, and Rockleigh Country Club. He is thrilled to now be working in the vicinity he grew up.



Chef/Owner John A. Martino.

The cuisine is primarily American Continental. The sophisticated menu and the creative effort by the kitchen have earned The Village Inn an exalted reputation. Every dish goes by Chef Martino before leaving the kitchen. Two of several enticing appetizers include Portobello mushroom stuffed with sautéed spinach, Dungeness crabmeat, and fresh thyme, topped with melted cheese gratin and sauced with citrus emulsion; and homemade mozzarella roulade rolled and filled with a basil pesto and served with vine ripe Roma plum tomatoes, extra virgin oil and balsamic glaze.

Red bliss potato and leek soup is a delicious soup from which we detected an enjoyable subtle smokey character. The signature Village Inn salad combines tender leaves tossed in raspberry vinaigrette with sliced apples, toasted walnuts, and crumbled bleu cheese. It is a flavor burst and generously portioned. Osso bucco Milanese highlights Martino's adept touch with risotto. A veal shank braised until tender is served over saffron infused risotto and veal glaze.

The dessert menu is alluring and everything is homemade. Chocolate lava cake has a warm center of oozing chocolate, and is accompanied with vanilla bean ice cream and fresh berries. Crème brulee sampler presents three renditions of this classic recipe, topped with caramelized sugar and fresh raspberry puree, ginger, and pomegranate & vanilla.

The Village Inn hosts wedding receptions, anniversary parties, baby showers, bridal showers, engagement parties, and corporate functions, as well as, bar & bat Mitzvahs. The Village Inn is a registered Kosher Caterer. Kosher catering is available under the strict supervision of Rabbi Justin Schwartz.



The "Great Room," a lovely room with cathedral ceilings, holds up to 100 guests with a dance floor.



The Wine Cellar Room

The "Great Room" holds up to 100 guests with a dance floor and there is space left for a band or a DJ. The Wine Cellar Room is an exquisite room done in oak and burgundy. Three-thousand bottles are stored in the wine vault and The Wine Cellar is available for intimate private parties. The Village Inn is located at 422 Runnymede Drive. The phone number is (973) 696-0555. Additional information can be found on the www.thevillageinnowayne.com.