

LUNCH AND HEXMARK TAVERN

During the summer months, we use the bounty from our gardens to prepare what we offer on our menus. When we don't have enough, we enhance our harvest with that of our local farmers. We want you to enjoy the freshness of ingredients that are picked and cooked in the same day. We invite you to take a stroll through our gardens and enjoy our majestic New England view.

STARTERS



◆ **Soup du Jour**

chef's choice 5.

◆ **Sharing Plate**

chef's inspiration of the day ~ ask server 15.

◆ **Onion Soup Gratinée**

gruyère, crouton 6.

◆ **Crispy Brussel Sprouts**

served with parmesan cream sauce 6.

New England Chowder of the Sea

family recipe, fresh clams and fish, heavy cream 6.

Tomato Tart

puff pastry, olive oil, tomatoes, basil, maldon salt 7.

◆ **Hummus bi Tahini**

family recipe, pita chips, topped with olive relish 7.

◆ **Garden Beet Plate**

variety of sliced garden fresh beets, summer savory, goat cheese and dijon mustard vinaigrette 8.

◆ **Shrimp Cocktail**

pineapple salsa, fried wonton and traditional cocktail sauce 13.

Fried Oysters

remoulade sauce 10.

◆ ***Raw Bar**

fresh oysters on half shellindividually 2.50 ~ 6 for 14.

fresh littlenecks on half shellindividually 2.00 ~ 6 for 11.

served with cocktail sauce, tabasco, lemon wedge & horseradish

SALADS



◆ **Fruit and Nut Salad**

strawberries, blueberries, watermelon, almonds, pine nuts, mint, feta cheese, and mixed field greens tossed in citrus vinaigrette 11.

◆ **Today's Garden Salad**

made with ingredients fresh picked from our own garden Ask server 10.

◆ **Wedge Salad**

hearts of iceberg lettuce, blue cheese dressing, crispy bacon, pickled onions, tomatoes 8.

◆ **Caesar Salad**

romaine, croutons, anchovies and parmesan

small 5. large 7.

◆ **House Salad**

iceberg, mixed baby greens, carrots, tomato, cucumber

small 5. large 7.

add to any large salad

steak tips 9. grilled shrimp 7. grilled salmon 7. grilled chicken 6.

Dressing Choices

chef's creamy italian, blue cheese, balsamic vinaigrette, raspberry vinaigrette, citrus vinaigrette

Before placing your order, please inform your server if a person in your party has a food allergy.

ENTRÉES



◆ **Vegan Spaghetti Squash**

served on a bed of marinara sauce and sprinkled with toasted pine nuts 12.
choice of starch

Curry Shrimp Scampi

sautéed with curry, tomatoes, roasted garlic, white wine served over fettuccine 18.

Broccoli Quiche

with parmesan and gruyère cheese ~ served with side salad 12.

~Entrées below served with choice of vegetable and starch ~

Chicken Pot Pie

buttermilk biscuit, white and dark meat, carrots, supreme sauce 12.

◆ **Maple Jack Chicken**

monterey jack, local maple syrup, apple wood smoked bacon, sun-dried tomato 13.

Broiled Atlantic Haddock

dill crumb topping 17.

Sea Scallops

broiled in bell pepper butter & crumbs; or panko fried 21.

◆ **Coconut Rum Glazed Salmon**

pan seared with spinach, orange segments, toasted pine nuts, scallions, coconut rum glaze 16.

Fried Oysters

remoulade sauce 16.

◆ ***Tavern Steak**

teres major (from the shoulder, tender like filet), marinated in olive oil, garlic and rosemary
served with red wine demi-glaze 16.

SANDWICHES



sandwiches served with choice of french fries, house made chips or small garden salad

***Salem Cross Farm's Burger**

lettuce, tomato, onion on an english muffin 11.

add apple wood smoked bacon 1. add your choice of cheese 1.

Chicken Sandwich

marinated grilled chicken breast, marscapone cheese, olive tapenade, lettuce, tomato on a ciabatta roll 10.

Fresh Grilled Veggie Wrap

chilled balsamic marinated grilled zucchini, yellow squash, red peppers, lettuce, tomatoes, red onion,
feta and hummus served in a wrap 9.

Lobster Roll

whole, fresh, hard shell lobster, mayo, celery and lettuce on a hot dog roll
served with french fries or housemade chips 22.

or lobster salad on a bed of greens 22.

Open Faced Roast Beef

shaved roast beef, sautéed red peppers, onions, gruyère cheese, served on a baguette
topped with red wine demi glaze 12.

Picnic Lunch Basket of the Day

chef's inspiration of the day with fresh fruit, house made chips, and a cookie 15.

HOMEMADE DESSERTS



All our rolls and desserts are made fresh by our bakers

◆ - can be prepared gluten free

*Certain items are served raw or cooked to order. Consuming raw or undercooked shellfish or meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

Private party and banquet facilities available for groups from 6 to 200.

6.25% Massachusetts Sales Tax will be added to all sales.

Rev. 06/16