



Salem Cross Inn

RESTAURANT & TAVERN

LUNCH AND HEXMARK TAVERN

We proudly support local agriculture

STARTERS



◆ **Onion Soup Gratinée**

gruyère, crouton 7.

◆ **Crispy Brussel Sprouts**

served with parmesan cream sauce 6.

New England Chowder of the Sea

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

Clams Casino

bell pepper, bacon, parmesan, bread crumbs 8.

◆ **Hummus bi Tahini**

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

Stuffed Mushrooms

sausage, sage, pine nuts, fontina cheese 9.

◆ **Shrimp Cocktail**

traditional cocktail sauce 13.

◆ **Bacon Wrapped Scallops**

local (BS Maple Shack) maple glaze 11.

◆ **Sharing Plate**

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

◆ **Grilled Kielbasa**

horseradish cream sauce 7.

SALADS



◆ **Wedge Salad**

iceberg, tomato, bacon, pickled onions, blue cheese dressing 7.

◆ **Pear & Goat Cheese Salad**

craisins, pears, red onion, herbed goat cheese, pepita seeds, romaine, maple vinaigrette 11.

◆ **Roasted Root Vegetable Salad**

carrots, beets, parsnips, pomegranate, almonds, baby spinach, gorgonzola, balsamic vinaigrette 11.

◆ **Caesar Salad**

romaine, croutons, anchovies, parmesan

small 5. large 7.

◆ **House Salad**

iceberg, mixed baby greens, carrots, tomato, cucumber

small 5. large 7.

add to any large salad

tenderloin tips 9. grilled shrimp 8. grilled salmon 8. grilled chicken 7.

Dressing Choices

chef's creamy italian, blue cheese, balsamic vinaigrette, ranch, maple vinaigrette

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

ENTRÉES



Spinach & Shrimp Penne

sautéed shrimp, shallots, white wine, garlic, spinach, penne tossed in parmesan cream sauce 18.

Mixed Vegetable Quiche

parmesan and gruyère cheese ~ served with side salad 12.

◆ **Vegan Spaghetti Squash Primavera**

roasted spaghetti squash, sauteed vegetables, tomatoes, fresh herbs over marinara 13.

~Entrées below served with choice of vegetable and starch ~

Chicken Pot Pie

buttermilk biscuit, white and dark meat, carrots, supreme sauce 13.

Maple Jack Chicken

monterey jack, local maple syrup, apple wood smoked bacon, sun-dried tomato 14.

Sautéed Pork Medallions

herbs, white wine, romano cheese 16.

◆ **Baked Haddock**

dill crumb topping 18.

◆ **Sea Scallops**

broiled with white wine, zesty lemon compound butter and crumb topping 19.

or panko fried 19.

◆ **Orange Dill Salmon**

pan seared with dill orange glaze 17.

Yankee Pot Roast

jardiniere sauce 13.

◆ ***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 a potato roll 11.
add bacon 2. add your choice of cheese 1.

Ham & Cheese Sandwich

grilled ham & brie with apple onion chutney on panini bread 10.

Alycia's Vegetarian Sandwich

roasted zucchini, onions, mushrooms, bell peppers, garlic aioli, swiss cheese on a ciabatta roll 9.

Roast Beef Sandwich

warm roast beef, gruyère cheese, peppers, mushrooms, onions on a roll 12.

Chicken Sandwich

fried pita crusted chicken breast with hummus, olive tapenade, sliced tomatoes, romaine, on a potato roll 11.

Club Sandwich

your choice of ham or turkey on wheatberry bread 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.

7% Massachusetts Sales Tax will be added to all sales.