



# Salem Cross Inn

RESTAURANT & TAVERN

## LUNCH AND HEXMARK TAVERN

*We proudly support local agriculture*

### STARTERS



◆ **Onion Soup Gratinée**

gruyère, crouton 7.

**New England Chowder of the Sea**

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

◆ **Hummus bi Tahini**

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

◆ **Shrimp Cocktail**

traditional cocktail sauce 13.

◆ **Sharing Plate**

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

◆ **Crispy Brussel Sprouts**

citrus, garlic, parmesan gremolata 6.

**Oysters on the Half Shell**

Individual \$2.75      6 for \$15.

**Fried Calamari**

hot cherry peppers, house made marinara sauce 10.

◆ **Prosciutto Wrapped Asparagus**

with balsamic reduction 7.

### SALADS



◆ **Wedge Salad**

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

◆ **Alycia's Salad**

romaine, couscous, fresh herbs, cucumber, tomato, onion, olives, carrots, pine nuts, local feta, lemon olive oil dressing 11.

◆ **Spring Garden Salad**

baby greens, shaved fennel, radish, carrots, parmesan, fresh tender herbs, pea shoots, orange fennel ginger 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, orange fennel ginger vinaigrette

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

# 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 brioche roll 11.  
add bacon 2.      add your choice of cheese 1.

## **Mediterranean**

quinoa, herbs, tomato, hummus, romaine, feta, lemon olive oil dressing on a pita wrap 9.

## **Roast Beef**

warm roast beef, bourbon aioli, bacon, cheddar, caramelized onions on ciabatta roll 12.

## **BBQ Chicken**

pulled chicken, homemade BBQ sauce, coleslaw, pickles on brioche roll 11.

# ENTRÉES



## **Shrimp Carbonara**

bacon, garlic, peas, parmesan, fettuccine 18.

## **Mixed Vegetable Quiche**

parmesan and gruyere cheese ~ served with side salad 12.

## **◆ Vegan Spaghetti Squash Primavera**

sautéed vegetables, tomato, fresh herbs over roasted spaghetti squash with sauce primavera 13.

**~Entrées below served with choice of vegetable and starch ~**

## **Chicken Pot Pie**

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

## **Maple Jack Chicken**

monterey jack, local maple syrup, apple wood smoked bacon, oven-roasted tomato 14.

## **◆ Baked Haddock**

dill crumb topping 18.

## **◆ Sea Scallops**

broiled with sherry, zesty lemon compound butter and crumb topping 19.  
or panko fried 19.

## **◆ Coconut Salmon**

wilted spinach and orange salad, coconut glaze 17.

## **Kabob du Jour**

served over rice    priced daily.

## **◆ \*Tavern Steak**

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

# 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.