

DINNER MENU

We proudly support local agriculture and serve whatever we can from our own Salem Cross Inn gardens

STARTERS



◆ **Onion Soup Gratinée**

gruyere, 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.

◆ **Fresh Oysters on the Half Shell**

Individual \$2.75 ea. 6 for \$15.

◆ **Heirloom Tomato Salad**

local heirloom tomatoes, fresh garden basil, buratta cheese, evoo, malden salt, cracked black pepper 11.

◆ **Local Goat Cheese & Beets**

whipped herbed goat cheese, thinly sliced beets, served over spinach,
topped with fried capers & balsamic dressing 8.

◆ **Salem Cross Beef Dumplings**

salem cross farm's ground beef wrapped in a wonton with shallots, cilantro and scallions
with ginger soy sauce and cabbage slaw 9.

SALADS



◆ **Alycia's Salad**

mixed baby greens, quinoa, cucumber, tomato, toasted pine nuts, fresh herbs, local feta,
lemon olive oil dressing 11.

◆ **Summer Salad**

living bibb lettuce, figs, local gooseberries, great hill blue cheese, fried chick peas, fresh tender herbs, red onion,
gooseberry-chardonnay vinaigrette 12.

◆ **Caesar Salad**

romaine, croutons, anchovies, parmesan
small 5. large 7.

◆ **House Salad**

mixed 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, gooseberry-chardonnay vinaigrette

ENTRÉES



Shrimp Pasta

mushrooms, onions, spinach, garden tomatoes and herbs in a light cream sauce over fresh local pasta 25.

Vegan Grain Bowl

quinoa, farro, rice prepared with chef's choice seasonal vegetables 16.

Cauliflower Rice Stir Fry

grilled eggplant, summer squash, zucchini, fresh chilis, tomatoes, scallions, indian curry 18.

◆ Raspberry Duck

seared duck breast served medium rare, duck leg confit, raspberry demi-glaze, caramelized peach and fresh hyssop soft polenta 26.

~Entrées below served with choice of vegetable and starch~

◆ Pork Chop

cast iron seared chop served with chef inspired fresh seasonal chutney 24.

◆ Cedar Plank Salmon

pan seared then baked on a cedar plank served with garlic scape compound butter 23.

◆ Broiled Haddock

with dill crumb topping 25.

◆ Broiled Scallops

with dill crumb topping 28.

◆ Roast Half Chicken

orange and fennel rubbed local fresh chicken, rosemary honey drizzle 21.

Maple Jack Chicken

monterey jack, local maple syrup, apple wood smoked bacon, sun-dried tomatoes 18.

Baked Stuffed Shrimp

carrot, vegetable, chive stuffing, dill cream sauce 25.

*Liver with Onions and Bacon

beef liver, caramelized onions, bacon rashers 20.

◆ *Filet Mignon

house cured bacon, toast, red wine demi-glaze 33.

◆ *Grilled Black Angus Sirloin

creamy peppercorn sauce 32.

add to sirloin or filet

caramelized onions 2. sautéed mushrooms 2. gorgonzola cheese 2.

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.

All alcoholic beverages consumed here must be purchased here.

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

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