

LUNCH AND HEXMARK TAVERN

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

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.

Sausage & Peppers

local or house made sausage with sauteed peppers and onions, spicy brown mustard 9.

◆ **Watermelon & Fresh Berries**

garden mint, feta, evoo, roasted sunflower seeds with balsamic and pomegranate reductions 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

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

grilled tomato, squash, zucchini, roasted red pepper, provolone, lemon caper mayonnaise, greens, on ciabatta 9.

Muffuletta

sliced mortadella, salami, capicola, provolone, olive vegetable tapenade, herb pistou, greens,
on ciabatta roll 9.

Chicken Salad Wrap

all white meat chicken, celery, mayo, pecans, grapes, tomato, cheddar cheese, in a flour tortilla 11.

Lobster Roll

whole, fresh, hard shell lobster, mayo, celery and lettuce on a split top brioche roll
served with french fries or homemade chips 25.
or lobster salad on a bed of greens 25.

ENTRÉES



Shrimp Scampi

garlic, white wine, fresh herbs, parmesan, linguini 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.

Kabob du Jour

served with grilled vegetables over rice priced daily.

~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, 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.

◆ Peach Salmon

peach puree and topped with grilled peach and hyssop relish 17.

◆ *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.

All alcoholic beverages consumed here must be purchased here.

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