

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 your server 15.

◆ **Crispy Brussel Sprouts**

tossed with dried cranberries, house cured bacon, pomegranate reduction, shaved pecorino 6.

◆ **Fresh Oysters on the Half Shell**

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

Native Squash Frites

hand breaded and fried, served with maple crème fraiche 9.

◆ **Local Goat Cheese & Beets**

whipped herbed goat cheese, thinly sliced beets, wild arugula, pepita seeds & balsamic dressing 8.

Braised Wild Boar & Gnocchi

homemade ricotta gnocchi, fresh sage, roasted sugar pumpkin, scallion 12.

SALADS



◆ **Alycia's Salad**

arugula, great hill blue cheese, dried cranberry, quinoa, fresh pomegranate seeds, orange segments, spiced pecans, cranberry vinaigrette 11.

◆ **Fall Harvest Salad**

mixed greens, roasted squash, apple, house smoked bacon, red onion, pumpkin-Greek yogurt dressing 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, cranberry vinaigrette

ENTRÉES



Shrimp & Pappardelle

mushrooms, onions, spinach, bacon, and herbs in a roasted garlic squash cream sauce over fresh local pappardelle 25.

◆ **Vegan Grain Bowl**

quinoa, farro, raisin, curry roasted sweet potato, brussels sprouts, turmeric tahini sauce 16.

Vegetarian Butternut Squash Lasagna

fresh pasta, spinach, sage ricotta cream sauce, garlic bread 18.

◆ **Haddock Stew**

fresh fennel, tomato, celery, carrots, saffron bouillabaisse served over whipped potato 25.

◆ **BBQ Smoked Half Chicken**

mesquite rubbed and smoked in our own smoker, served with brown sugar apple BBQ sauce, and savory grits, choice of vegetable 21.

~Entrées below served with choice of vegetable and starch~

◆ **Pork Shank**

braised in a tomato-stout beer gravy 24.

◆ **5-Spiced Duck**

seared duck breast served medium rare, duck leg confit, 5-spice honey glaze, orange fig sauce 26.

◆ **Cedar Plank Salmon**

pan seared then baked on a cedar plank served with cold smoked herbed compound butter 23.

◆ **Broiled Scallops**

with sage parmesan crumb topping 28.

Maple Jack Chicken

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

Baked Stuffed Shrimp

roasted vegetable cran-apple crumb stuffing, lemon thyme cream sauce 25.

***Liver with Onions and Bacon**

beef liver, caramelized onions, bacon rashers 20.

◆ ***Filet Mignon**

smoked rosemary infused bourbon demi glace 33.

◆ ***Cast Iron Seared Black Angus Sirloin**

bacon, brown sugar, pink peppercorn compound butter 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.