

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**

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

Oysters on the Half Shell

individual \$2.75 6 for \$15.

Flatbread

smoked chicken, apple, arugula, mozzarella, apple-BBQ sauce, fried brussels sprouts 11.

◆ **English Chips**

potato wedges tossed with herbs & parmesan, served with beer cheese dipping sauce 6.

SALADS



◆ **Alycia's Salad**

arugula, great hill blue cheese, dried cranberry, quinoa, fresh pomegranate seeds, 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, ranch, cranberry vinaigrette

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.

Pumpkin Smash Toast

pumpkin, local feta, pepita seeds, extra virgin olive oil, house boule bread 9.

Grilled Brie & Turkey

sliced turkey, apple, brie on sourdough 9.

Fireside Roast Beef French Dip

gruyere, caramelized onion, baguette 12.

ENTRÉES



Chicken & Cavatappi

sweet potato, fresh sage, goat cheese cream, spinach, bacon & panko crumb 18.

Mixed Vegetable Quiche

parmesan and gruyere cheese ~ served with side salad 12.

◆ **Vegan Acorn Squash Bowl**

roasted acorn squash filled with gluten free penne in a roasted tomato coconut milk cream 13.

Fireplace Stew du Jour

Served with side salad 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 15.

◆ **Baked Haddock**

sage parmesan crumb topping 18.

◆ **Sea Scallops**

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

◆ **Pear Salmon**

warm spiced pear chutney and cider syrup 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.

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