

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.

◆ **Cheese Board**

local and internationally sourced cheeses with assortment of accoutrements ~ ask your server 15.

◆ **English Chips**

potato wedges tossed with herbs & parmesan, served with buffalo ranch dipping sauce 6.

◆ **Whole Smoked Chicken Wings**

served with choice of one: buffalo, blue cheese, ranch, house spicy mango chili sauce, or dry 9.
add additional sauce 1.

◆ **Crispy Brussel Sprouts**

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

SALADS



◆ **Winter Salad**

arugula, great hill blue cheese, dried cranberry, quinoa, spiced pecans, cranberry vinaigrette 11.

◆ **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, potato 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.

Fireside Roast Beef French Dip

gruyere, caramelized onion, baguette 12.

B.L.A.T.

bacon, lettuce, avocado, and tomato on toasted brioche with mayonnaise 10.

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 Grain Bowl

quinoa, farro, raisin, roasted sweet potato, kale, avocado, turmeric tahini sauce 14.

Fireplace Stew du Jour

Served with side salad priced daily

~Entrées below served with choice of vegetable and starch ~

◆ New England Pot Roast

classic with pan gravy 15.

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.

◆ Pesto Salmon

spinach and arugula almond pesto 17.

◆ *Tavern Steak

teres major (from the shoulder, tender like filet), marinated in olive oil, garlic and rosemary
served with rosemary bourbon 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.