

The Salem Cross Inn is named for the hex-mark found on the front door-latch of the Inn. In the town of Salem and throughout the Bay Colony this mark was used to protect the inhabitants against "ye evills of witchcraft and diverse other manifestations of devilltry".

Since the Inn has been restored by the Salem family, led by Richard Salem, the pun on the name decided the title of the Inn.

The original King's Grant of the Salem Cross Inn was made to a grandson of Peregrine White, the Pilgrim child born on the Mayflower as it lay in Plymouth Harbor. For eight generations members of the White family lived here, through the Queen Anne's War, the French and Indian War, the Revolutionary War and numerous Indian raids. John White was killed by the Indians in Brookfield in 1710, prior to the building of the main house. The original ell with its "borning room" and walls lined with crude handmade bricks to deflect Indian arrows awaits restoration.

The area, historic in Indian Wars, was crossed by the Bay Path and the old Boston Post Road, as well as being a favorite camping ground for the Wampanoags, whose chieftain, Philip of Pokanoket, is remembered for King Philip's War. Relics are still to be found in freshly turned fields. The choice of the house site itself was dictated by the ever present fear of Indian attacks, for in the cellar, not too far from the giant central chimney square flows a steady stream of pure, cold spring water. Legend has it that when the house was preparing for possible attack by Indians, pots of water were placed in every room against the use of fire arrows and the smaller children were told to hide in the cellar in a recess within the chimney base.

Of additional interest is the fact that Salem Cross Inn is located in West Podunk, being about two miles westward of the area know from Indian times as Podunk. To the rest of the country Podunk has a connotation of a mythical location but around these parts it always has referred to a specific area.



Olde Brookfeild, Maffachufetts 260 West Main Street, Route 9 West Brookfield, MA 01585 508-867-2345 • www.salemcrossinn.com

HISTORICAL NOTES

The Salem Cross Inn is listed in the United States National Parks publication Guide to United States National Historical Places.

This menu is a facsimile of two pages of a 1782 list of Persons Licensed to deal in spirits. The initial "T" means licensed to sell at a Tavern - "R" stands for Retail or store sales.

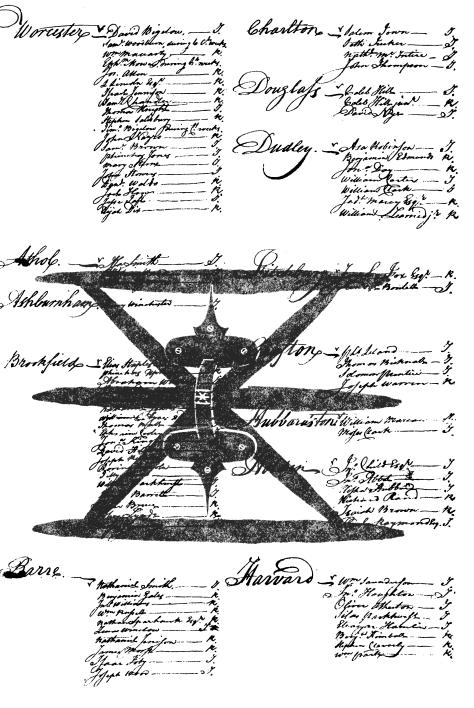


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DINNER MENU



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> January & February - Friday 11:30 - 9:00 PM Saturday 5:00 - 9:00 PM • Sunday 12:00 - 8:00 PM

March - Thursday & Friday 11:30 - 9:00 PM Saturday 5 - 9:00 PM • Sunday 12:00 - 8:00 PM

April Thru December - Tuesday Thru Friday 11:30 - 9:00 PM Saturday 5 - 9:00 PM • Sunday 12:00 - 8:00 PM



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.

♦ Cheese Board local and international sourced cheeses with assortment of accoutrements ~ ask your server 15.

♦ Crispy Brussel Sprouts tossed with dried cranberries, house cured bacon, pomegranate reduction, shaved pecorino 6.

♦ Local Goat Cheese & Beets whipped herbed goat cheese, thinly sliced beets, wild arugula, pepita seeds & balsamic dressing 8.

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 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 & Cavatappi mushrooms, onions, spinach, and herbs in a roasted garlic squash cream sauce tossed with fresh local cavatappi 25.

♦ **Vegan Grain Bowl** quinoa, farro, raisin, roasted sweet potato, kale, avocado, turmeric tahini sauce 16.

> ♦ **Baked Haddock** wild rice pilaf, carrot jus, your choice of vegetable 25.

~Entrées below served with choice of vegetable and starch~

Domestic Lamb Shank braised in a tomato-red wine gravy 26.

♦ 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 an herbed compound butter 23.

> ♦ **Broiled Scallops** with sage parmesan crumb topping 28.

 Maple Jack Chicken

 monterey jack, local maple syrup, apple wood smoked bacon, oven roasted tomatoes 18.

Baked Stuffed Shrimp roasted vegetable & cranberry crumb stuffing, lemon thyme cream sauce 25.

***Filet Mignon** rosemary bourbon demi glace 33.

*Cast Iron Seared Black Angus Delmonico

bacon, brown sugar, pink peppercorn compound butter 34.

add to delmonico or filet caramelized onions 2. gorgonzola cheese 2.



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.

Before placing your order, please inform your server if a person in your party has a food allergy.