



We proudly utilize Salem Cross farm grown ingredients and support local agriculture whenever available.

Due to the current COVID conditions, we appreciate you wearing your mask whenever you are not eating or drinking and limiting your time at the table to 90 minutes....thank you

... STARTERS ...

GF **Onion Soup Gratinée** 7 **New England Seafood Chowder** 6.5

GF **Jumbo Shrimp Cocktail**... ginger cocktail sauce 15

GF **Hummus bi Tahini**... olive relish, pita, crudité 8

Sausage Stuffed Mushrooms... cheddar, horseradish cream 8

Pan Seared Crab Cakes... tarragon aioli 15

...SALADS...

GF **House Salad**...tomato, cucumber, carrot, mixed greens, croutons 6

GF **The Cross Chop**... spinach, turmeric couscous, toasted chickpeas, edamame, tomatoes, trail mix, gruyere cheese 10

Choice of dressings...

creamy Italian, blue cheese, tomato vinaigrette, rice wine vinaigrette

GF **Warm Brussel Sprout "Caesar"** ... classic dressing, bacon, crouton, parmesan 10

Add...grilled chicken 7 grilled salmon 9 chilled shrimp 11 seared scallops 11

...SANDWICHES...

all served on a brioche roll with housemade pickles, choice of fries, chips, or house salad

GF **Salem Cross Farm Burger**... pasture raised ground beef, lettuce, tomato, onion 12
add: bacon 2 cheese 1

Midnight Cuban... roasted pork, ham, pickles, mustard, pressed with swiss cheese 13

BBQ Roast Beef & Cheddar Stack ...warm sliced rib roast, horseradish cream, frizzled onions, BBQ sauce 14

...ENTREES...

includes choice of starch & vegetable

GF **Salem Cross Signature Sirloin**...grilled 14 Oz. with thyme demi, frizzled onions 32

GF **New England Baked Haddock**...white wine, lemon, butter, herbed crumb topping 21

GF **Maple Jack Chicken**...melted Monterey Jack, local maple syrup, bacon, roasted tomatoes 21

GF **Stuffed Red Bell Pepper**... cannellini beans, caramelized onions, spinach, tomato confit, herb oil 17

GF **Salem Cross Farm's Short Ribs**... red wine demi-glace, jardinière 25

Crispy Fried Sea Scallops...house tartar sauce, fresh lemon 25

GF **Pan Seared Atlantic Salmon**...crispy, pepper crusted filet, fresh tomato-basil relish 23

Chicken Pot Pie...chicken, carrots, supreme sauce, buttermilk biscuit 16

GF **Herb Crusted Pork Ribeye**...char-grilled, bone in 12 oz. chop, spring onion chimichurri sauce 25

GF All items marked GF can be prepared gluten free if requested

5-6-21

...DESSERTS...

CHEESE CAKE SHOOTERS 3 INDIVIDUAL PIE 7 CHOCOLATE CHIP COOKIE SUNDAE 7 PUDDING OF THE DAY 5 GF CHOCOLATE GANACHE PIE 7

WINE

		Glass	Bottle
305	Lamarca Prosecco (Veneto, Italy)	7.5	35
101	Snapdragon Chardonnay (Sonoma, California) <i>Tangerine, Nectarine, Pear, Apple & Melon</i>		20
110	Nobilo Sauvignon Blanc (Marlborough, New Zealand) <i>Passion Fruit, Pineapple & Hint of Grapefruit</i>	7	23
114	Caposaldo Rose <i>Cherries & Black Currants</i>	7	20
113	Beringer Moscato (Napa Valley, California) <i>Stone Fruit, Honey Dew Melon, Fuji Apple & Pear</i>	6	17
108	Pighin Pinot Grigio (Friuli, Italy) <i>Melon, Nectarine & Notes of Yellow Rose & Stone Fruit</i>	7.5	30
119	August Kessler Riesling (Rheingau, Germany) <i>Apple, Peaches & Tangerine</i>	7.5	29
217	Stemmari Pinot Noir (Sicily, Italy) <i>Melon, Nectarine & Notes of Yellow Rose & Stone Fruit</i>	7	22
200	Seaglass Cabernet Sauvignon (Santa Barbara, CA) <i>Blackberry, Black Cherry & Spicy Oak</i>		26
207	Bogle Merlot (Clarksburg, CA) <i>Black Cherry, Cassis, Hint of Vanilla & Toasty Oak</i>	6.5	20
	19 Crimes Blend <i>Shiraz & Syrah Blend</i>	6	

Half Bottles

#109	Josh Cellars Chardonnay <i>Citrus & honey, oak & juicy peach</i>	14
#100	Kendall Jackson Chardonnay <i>Baked apple, allspice & buttered toast</i>	16
#120	Three Pears Pinot Grigio <i>Citrus & honey, oak & juicy peach</i>	14
#206	Josh Cellars Cabernet Sauvignon <i>Blackberry, cherry & toasted oak</i>	16
#216	Kendall Jackson Cabernet Sauvignon <i>Cedar, vanilla & mocha</i>	17

SEASONAL COCKTAILS

HUMMINGBIRD MIMOSA 9 prosecco, pineapple & orange juice, cinnamon-sugar rim
HUCKLEBERRY POMEGRANATE MARTINI 9 44° huckleberry vodka, triple sec, pom juice
POMEGRANATE ORANGE SANGRIA 9 rosé, triple sec, pom juice, orange juice, club soda
CUCUMBER LIME COCKTAIL 9.5 cucumber juice, lime, tequila, splash of club soda
RED RASPBERRY MARGARITA 9.5 don julio tequila, triple sec, raspberry syrup, lime juice, sour mix
THIN MINT COCKTAIL 9.5 godiva chocolate liqueur, vodka, crème de menthe, splash of local cream, chocolate syrup & graham cracker rim
PAINKILLER 9.5 malibu & bacardi rum, pineapple & orange juice, coconut cream, fresh grated nutmeg
HUCKLEBERRY LEMONADE 9 44° huckleberry vodka, lemonade

BEERS & SELTZERS

DOMESTIC BEER 3.75 Budweiser - Bud Light - Coors Lite O'Doul's (non-alcoholic)
IMPORTS & MICROS Sam Adams "Boston Lager" 12 oz 6 Berkshire Brewing Company "Steel Rail Pale Ale" 12 oz 6 Berkshire Brewing Company "Coffee House Porter" 16 oz 7 Wachusett Brewery "Wally IPA" 12 oz 6.5 Baystate Brewing "Sinshine IPA" 16 oz 7.5 Greater Good "Pulp Daddy" 16 oz 9