



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

*We appreciate you wearing your mask if you are unvaccinated....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 10

**Sausage Stuffed Mushrooms...** cheddar, horseradish cream 8

**Pan Seared Crab Cakes...** tarragon aioli, cured cucumber 15

**...SALADS...**

*Add...grilled chicken 7    grilled salmon 10    chilled shrimp 11    seared scallops 12*

GF **House Salad...** tomato, cucumber, carrot, radish, mixed greens, croutons 7

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, sunshine vinaigrette

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

**...ENTREES...**

includes choice of starch & vegetable

GF **Salem's Signature Sirloin...**grilled 14 oz. with thyme demi, frizzled onions 35

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

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

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

**Crispy Fried Sea Scallops...**house tartar sauce, fresh lemon 27

GF **Salem Cross Farm's Short Rib...** red wine demi-glace, jardinière 27

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

**Chicken Pot Pie...**chicken, carrots, supreme sauce, buttermilk biscuit 17

GF **Succotash Stuffed Pepper...** corn, white beans, caramelized onion, spinach, tomato confit, herb oil 18

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

**...SANDWICHES...**

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

GF **Salem Cross Farm Burger...** 1/2 lb. pasture raised ground beef, lettuce, tomato, onion 13  
add: bacon 2 cheese 1

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

**BBQ Beef & Cheddar Stack ...**warm sliced rib roast, horseradish cream, frizzled onions, BBQ sauce 15

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**...DESSERTS...**

FRESH BERRY SHORTCAKE 8    CHEESE CAKE SHOOTERS 3    INDIVIDUAL PIE 7    CHOCOLATE CHIP COOKIE SUNDAE 7    PUDDING OF THE DAY 5    GF CHOCOLATE GANACHE PIE 7    KEY LIME PIE 7    LEMON BERRY TART 7

VANILLA OR CHOCOLATE ICE CREAM 4    HOT FUDGE SUNDAE 6    STRAWBERRY SUNDAE 6

# WINE

		Glass	Bottle
305	<b>Lamarca Prosecco (Veneto, Italy)</b>	8	35
101	<b>Snapdragon Chardonnay (Sonoma, California)</b> <i>Tangerine, Nectarine, Pear, Apple &amp; Melon</i>		20
110	<b>Nobilo Sauvignon Blanc (Marlborough, New Zealand)</b> <i>Passion Fruit, Pineapple &amp; Hint of Grapefruit</i>	8	23
114	<b>Caposaldo Rose</b> <i>Cherries &amp; Black Currants</i>	8	20
113	<b>Beringer Moscato (Napa Valley, California)</b> <i>Stone Fruit, Honey Dew Melon, Fuji Apple &amp; Pear</i>	8	17
108	<b>Pighin Pinot Grigio (Friuli, Italy)</b> <i>Melon, Nectarine &amp; Notes of Yellow Rose &amp; Stone Fruit</i>	8	30
119	<b>August Kessler Riesling (Rheingau, Germany)</b> <i>Apple, Peaches &amp; Tangerine</i>	8	29
217	<b>Stemmari Pinot Noir (Sicily, Italy)</b> <i>Melon, Nectarine &amp; Notes of Yellow Rose &amp; Stone Fruit</i>	8	22
200	<b>Seaglass Cabernet Sauvignon (Santa Barbara, CA)</b> <i>Blackberry, Black Cherry &amp; Spicy Oak</i>		26
207	<b>Bogle Merlot (Clarksburg, CA)</b> <i>Black Cherry, Cassis, Hint of Vanilla &amp; Toasty Oak</i>	8	20
	<b>19 Crimes Blend</b> <i>Shiraz &amp; Syrah Blend</i>	8	

## Half Bottles

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

# SEASONAL COCKTAILS

<b>BLUEBERRY HIBISCUS LEMONADE</b> 10 house-infused blueberry vodka, fresh hibiscus lemonade
<b>HUMMINGBIRD MIMOSA</b> 10 prosecco, pineapple & orange juice, cinnamon-sugar rim
<b>"LOVE-IN" THE GARDEN</b> 10 st. germaine elderflower liqueur, lovage infused gin, grapefruit juice, fresh cucumber juice
<b>HUCKLEBERRY POMEGRANATE MARTINI</b> 10 44° huckleberry vodka, triple sec, pom juice
<b>STRAWBERRY WATERMELON SANGRIA</b> 10 rosé, cognac, lemonade, watermelon, strawberries, club soda
<b>CUCUMBER LIME COCKTAIL</b> 10 cucumber juice, lime, tequila, splash of club soda
<b>BLACKBERRY MARGARITA</b> 10 don julio tequila, triple sec, blackberry syrup, lime juice, sour mix
<b>"WATERMELON SUGAR" MARTINI</b> 10 tito's & fresh watermelon puree ...chilled, sugared rim
<b>PAINKILLER</b> 10 malibu & Bacardi rum, pineapple & orange juice, coconut cream, fresh grated nutmeg
<b>HUCKLEBERRY LEMONADE</b> 10 44° huckleberry vodka, lemonade

# BEERS & SELTZERS

<b>DOMESTIC BEER</b> 5 Budweiser - Bud Light - Coors Lite O'Doul's (non-alcoholic)
<b>IMPORTS &amp; MICROS</b> Sam Adams "Boston Lager" 12 oz 7 Berkshire Brewing Company "Steel Rail Pale Ale" 12 oz 7 Berkshire Brewing Company "Coffee House Porter" 16 oz 7 Spencer Trappist Brewery "Spencer White Belgian-style Wheat Ale" 16 oz 8 Shock Top "Belgian White" 12 oz 7 Wachusett Brewery "Wally IPA" 12 oz 7 Baystate Brewing "Sinshine IPA" 16 oz 9 Greater Good "Pulp Daddy" 16 oz 9 Nantucket's Cisco Brewers "Whales's Tale Pale Ale" 12 oz 7 Wormtown Brewery "Summer Golden Ale" 16 oz 8