



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...** horseradish cream 8

GF **Grilled Lamb Lollipops...** mint demi-glazed, cured cucumber 15

GF **Bacon Wrapped Scallops...** local maple syrup drizzle 15

... SALADS ...

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

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

*Choice of dressings...*

creamy Italian, blue cheese, basil balsamic vinaigrette, minted watermelon vinaigrette

GF **Classic "Caesar"** ...crouton, parmesan, lemon 10

*Salad add-ons...grilled chicken 7    grilled salmon 9    shrimp 11    steak tips 11*

... SANDWICHES ...

*all served on a brioche roll with housemade pickles, choice of fries or fresh fried Hadley corn tortilla chips*

GF **Salem Cross Farm Burger...** pasture raised ground beef, lettuce, tomato, onion 14    add: bacon 2    cheese 1

**Crispy Pork Cutlet "BLT"** ... lemon-dill mayo 16

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

**Country Chicken & Spinach Burger** ...roasted red peppers, garden pesto aioli, lettuce 14

... 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, cracker crumb topping 24

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

GF **Surf & Turf...**pan roasted beef tenderloin & grilled butterflied shrimp; red wine demi; hollandaise sauce 29

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

**Broiled Sea Scallop Casserole...**lemon butter sauce, toasted cracker crumbs 29

GF **Salem Cross Farm's Short Rib...** red wine demi-glace, jardinière 28

GF **Pan Seared Atlantic Salmon...**crispy, pepper crusted filet, fresh tomato-basil relish 25

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

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

**Summer Garden Shrimp Linguini...**roasted garlic wine sauce, summer squashes, tomatoes, fresh basil, garlic bread 26

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

...DESSERTS...

CHEESE CAKE SHOOTER 5    INDIVIDUAL PIE 8    CHOCOLATE CHIP COOKIE SUNDAE 8    BOSTON CREAM PUFF 8    GF CHOCOLATE GANACHE PIE 8    KEY LIME PIE 8    LEMON BERRY TART 8

VANILLA OR CHOCOLATE ICE CREAM 4    HOT FUDGE SUNDAE 7    STRAWBERRY SUNDAE 7

# SEASONAL LIBATIONS

## RAGGED HILL CIDER COMPANY TRADITIONAL SEMI-DRY CIDER

award winning & made right here in West Brookfield fruit forward, off-dry, sparkling,  
drinks like a fine wine full 750 ml bottle 27

## RAGGED HILL CIDER COMPANY RASÉ

semi-dry, estate grown raspberries, sparkling cider full 750 ml bottle 29

## WINE FLIGHT 10

Buena Vista Chardonnay; Sonoma, CA Oyster Bay Sauvignon Blanc; Marlborough, NZ Pighin Pinot Grigio; Friuli, IT

## ESPRESSO MARTINI 10

espresso & vanilla vodka, kahlua, bailey's, cold brew coffee, caramel & chocolate drizzle

## PINEAPPLE MARGARITA 10

Don Julio tequila, triple sec, pineapple & orange juice, splash rose's lime juice, cinnamon-sugar rim

## HUMMINGBIRD MIMOSA 10

St. Germain Elderflower liqueur, prosecco, pineapple & orange juice, cinnamon sugar rim

## ORANGE MANHATTAN 10

house infused Bulleit Bourbon with orange sweet vermouth

## HUCKLEBERRY POMEGRANATE MARTINI 10

44° Huckleberry Vodka, Triple Sec, pom juice

## PINEAPPLE HIBISCUS SANGRIA 10

riesling, white rum, hibiscus blooms, pineapple juice, fresh pineapple & orange

## PAINKILLER 10

Malibu & Bacardi rum, pineapple & orange juice, coconut cream, fresh grated nutmeg

## THE BUBBA 10

Bubba's brown sugar liqueur, Bacardi Anejo, ginger ale

## SALEM CROSS SPICY BLOODY MARY 10

Tito's vodka, housemade bloody mary concoction, celery, cucumbers & olives

## THE ZELENSKY 10

Tito's vodka, Blue Curacao, Apricot Brandy, lemon, simple syrup

# BEERS

## LOCALS & MICRO BREWS

Berkshire Brewing Company "Steel Rail Pale Ale" 12 oz 7

Spencer Trappist Brewery "Spencer White Belgian-style Wheat Ale" 16 oz 8

Wachusett Brewery "Wally IPA" 12 oz 7

Baystate Brewing "Sinshine IPA" 16 oz 9

Baystate Brewing "Off the Rails American Lager" 16 oz 9

Greater Good "Pulp Daddy" 16 oz 10

Nantucket's Cisco Brewers "Whale's Tail Pale Ale" 12 oz 7

Wormtown Brewery "Summer Golden Ale" 16 oz 8

Sam Adams "Boston Lager" 12 oz 7

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## DOMESTIC BEER 5

Budweiser, Bud Light, Coors Lite, Michelob Ultra,  
O'Doul's (non-alcoholic)

# WINES by the GLASS 8.

see our wine list for wines by the bottle

Lamarca Prosecco (Veneto, Italy)

Nobilo Sauvignon Blanc (Marlborough, New Zealand) *passion fruit, pineapple, hint of grapefruit*

Beringer Moscato (Napa Valley, California) *stone fruit, honey dew, fuji apple & pear*

Pighin Pinot Grigio (Friuli, Italy) *melon, nectarine, note of yellow rose & stone fruit*

Seaglass Riesling (Santa Barbara, California) *apricots, peaches & melon*

Chateau Ste. Michelle Chardonnay (Columbia Valley, Washington) *bright apple & citrus fruit*

Caposaldo Rose (Veneto, Italy) *cherries, berries & currants*

Stemmari Pinot Noir (Sicily, Italy) *red berry, cola, black cherry & hint of chocolate*

Padrillos Malbec Mendoza, Argentina *dark licorice with notes of blackberry, cassis, & kirsch*

Bogle Merlot (Clarksburg, California) *black cherry cassis, hint of vanilla & toasty oak*

19 Crimes *shiraz & syrah blend*