



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

... 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

Broiled Brussel Sprout & Spinach Dip... melted cheddar & jack cheese, Hadley corn tortilla chips 11

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

... SALADS ...

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

GF **The Harvest Cross Chop...** roasted beets & carrots, spinach, turmeric couscous, toasted chickpeas,
edamame, trail mix, gruyere cheese 10

Choice of dressings...

creamy Italian, blue cheese, balsamic vinaigrette, apple pie 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 with housemade bread & butter pickles, choice of fries or Hadley corn tortilla chips

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

Hot Honey Fried Chicken... on a brioche roll with house pickles and a side of mayo 14

Farm House French Dip ... warm sliced rib roast with melted swiss cheese on a toasty baguette and a side of au jus 15

Roasted Pork & Cheddar Stack ...grilled brioche roll, creamy broccoli spread, frizzled onions 14

... ENTREES ...

includes choice of starch & vegetable

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

GF **New England Baked Haddock...**white wine, lemon, butter, cracker crumb topping 24

GF **Skillet Roasted Pork Tenderloin...**on pulled pork, marsala pan sauce 26

GF **Surf & Turf...**baked stuffed shrimp with drawn butter & petit filet mignon, demi 32

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

Baked Sea Scallop Newburg...sherry cream sauce, toasted cracker crumbs 30

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

GF **Almond Crusted Atlantic Salmon...**nut brown butter sauce & frizzled sweet potato 25

Chicken Pot Pie...chicken, carrots, velvet sauce, buttermilk biscuit 18

GF **Succotash Roasted Acorn Squash...** corn, beans, onion, spinach, local maple syrup,
toasted pepitas, fresh sage 20

Steak House Buccatini Pasta...sautéed steak tips with spinach, oven dried tomatoes & mushrooms
in light cream sauce; toasted gorgonzola bread 30

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

...DESSERTS...

CHEESE CAKE SHOOTER 5 DEEP DISH APPLE PIE 8 BREEZELAND'S APPLE CIDER DONUT & PUMPKIN ICE CREAM SUNDAE 8 BOSTON CREAM PUFF 8 GF CHOCOLATE GANACHE COCONUT CRUST PIE 8

BREAD PUDDING OF THE DAY 8 INDIAN PUDDING 8 HOT FUDGE SUNDAE 7 STRAWBERRY SUNDAE 7 ROUNDEAU'S LOCAL PUMPKIN, VANILLA OR CHOCOLATE ICE CREAM 4

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

SEASONAL MOCKTAIL

APPLE ICED TEA FIZZ 6

local apple cider, fresh brewed iced tea, splash of seltzer

WINE FLIGHT 10

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

HUCKLEBERRY LEMONADE 10

44° North Huckleberry vodka & lemonade

CRANBERRY APPLE MARGARITA 10

gold tequila, triple sec, cranberry juice, splash of local cider, cinnamon-sugar rim

FRENCH MULE 10

anisetto, ginger beer, splash of Rose's lime

ESPRESSO MARTINI 10

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

PIMM'S CIDER 10

Pimm's no. 1 Cup, orange, lemon, cinnamon, local cider, splash of soda

APEROL SPRITZ 10

prosecco, aperol, splash of club soda

ORANGE MANHATTAN 10

house infused Bulleit Bourbon with orange & sweet vermouth

HUCKLEBERRY POMEGRANATE MARTINI 10

44° North Huckleberry vodka, triple sec, pom juice

HARVEST SANGRIA 10

pinot grigio, ginger brandy, local cider, apples, pears, club soda

PAINKILLER 10

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

SALEM CROSS SPICY BLOODY MARY 10

Absolut vodka, housemade bloody mary concoction, celery, cucumbers & olives

BEERS

LOCALS & MICRO BREWS

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

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

Nantucket's Cisco Brewers "Grey Lady Wheat Ale" 12 oz 7

Wormtown Brewery "Summer Golden Ale" 16 oz 8

Sam Adams "Boston Lager" 12 oz 7

DOMESTIC BEER 5

Budweiser, Bud Light, Coors Lite, Michelob Ultra,
Budweiser Zero (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, CA) *stone fruit, honey dew, fuji apple & pear*

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

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

Snapdragon Chardonnay (Sonoma, CA) *tangerine, nectarine, pear, apple & melon*

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, CA) *black cherry cassis, hint of vanilla & toasty oak*

19 Crimes *shiraz & syrah blend*