



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 Shrimp Cocktail... ginger cocktail sauce 15
GF Hummus bi Tahini... olive relish, pita, crudité 10
GF Grilled Lamb Lollipop Chops... rosemary chimichurri 16
GF Warm Spinach & Artichoke Dip... Hadley corn tortilla chips 11
GF Bacon Wrapped Scallops... local maple syrup drizzle 15
Wild Mushroom Bruschetta... melted brie & garden sage 10

... SALADS ...

- GF House Salad...tomato, cucumber, carrot, radish, mixed greens, croutons 7
GF The Cross Chop... spinach, edamame, roasted beets & carrots, turmeric couscous,
dried cranberry, toasted pumpkin seeds, gruyere cheese, toasted chick peas 10
Choice of dressings...
creamy Italian, blue cheese, balsamic vinaigrette, apple pie vinaigrette
GF Classic "Caesar"... crouton, parmesan, lemon 10

... SANDWICHES ...

all served with housemade bread & butter pickles, choice of fries or Hadley corn tortilla chips

- Salem Cross Farm Burger... pasture raised ground beef, lettuce, tomato, onion on a toasted brioche bun 15 add: bacon 2 cheese 1
Spicy Hot Honey Fried Chicken... on a brioche roll with house pickles and a side of mayo 15
Salem Cross Steak & Cheese...thinly sliced prime rib, onions & peppers, with American & cheddar cheese on a toasted baguette 16
Roasted Turkey Club Wrap...lettuce, tomato, applewood smoked bacon, cheddar, rosemary mayo on a warmed flour tortilla 14

... ENTREES ...

- GF Salem's Signature Sirloin...grilled 14 oz. with port-demi, frizzled onions 36
GF Honey Dijon Roasted Atlantic Salmon...with butter cracker crumbs 26
GF Crispy Cherry Duck...juicy duck breast & confit leg with cherry sherry pan sauce 35
GF New England Baked Haddock...white wine, lemon, butter, cracker topping 25
GF Surf & Turf...baked stuffed shrimp & petit filet mignon, demi 33
GF Maple Jack Chicken...melted Monterey Jack, local maple syrup, bacon, roasted tomatoes 22
GF Broiled Sea Scallop Casserole...newburg sauce, toasted cracker crumbs 31
GF Salem Cross Farm's Short Rib... red wine demi-glace, jardinière 29
Chicken Pot Pie...chicken, carrots, velvet sauce, buttermilk biscuit 19
GF Sage Succotash Stuffed Acorn Squash... corn, beans, onion, spinach,
toasted pumpkin seeds, local maple syrup 20
Steak House Bucatini...sautéed steak tips with spinach, mushrooms, oven dried tomatoes & hearty pasta
tossed in light cream sauce; toasted gorgonzola bread 30

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

...DESSERTS...

CIDER DOUGHNUT SUNDAE WITH PUMPKIN ICE CREAM 8 DEEP DISH APPLE PIE 8 CHEESECAKE SHOOTERS 5 BREAD PUDDING OF THE DAY 8 INDIAN PUDDING 8 GF CHOCOLATE GANACHE PIE 8 KEY LIME PIE 8 BOSTON CREAM PUFF 8
HOT FUDGE SUNDAE 8 STRAWBERRY SUNDAE 8 ROUNDEAU'S LOCAL VANILLA OR CHOCOLATE ICE CREAM, RASPBERRY SORBET 5

SEASONAL LIBATIONS

RAGGED HILL CIDER COMPANY TRADITIONAL SEMI-DRY CIDER

award winning & made with traditional New England apples right here in West Brookfield
fruit forward, off-dry, sparkling, drinks like a fine wine full 750 ml bottle 30

RAGGED HILL CIDER COMPANY RASPBERRY BRUT PET-NAT

dry pet-nat cider made from estate grown apples & raspberries,
co-fermented & bottled before completion for a naturally sparkling fizz full 750 ml bottle 39

WINE FLIGHT 12

Nobilo Sauvignon Blanc; Marlborough, New Zealand Caposaldo Rose; Veneto, Italy Pighin Pinot Grigio; Friuli, Italy

PUMPKIN SPICE MARTINI 12

pumpkin spiced liqueur, white chocolate vanilla cream & vanilla vodka

PIMM'S CIDER 10

Pimm's no. 1 Cup, orange, lemon, cinnamon, local cider, splash ginger ale

HUCKLEBERRY LEMONADE 12

44° North Huckleberry vodka & lemonade

CRANBERRY MULE 12

Tito's, cranberry, ginger beer, rose's lime juice

APPLE JALEPENO MARGARITA 12

house-made apple jalapeno vodka, lime sour mix & a chipotle salt rim

ESPRESSO MARTINI 12

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

PAINKILLER 12

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

APEROL SPRITZ 12

prosecco, aperol, splash of club soda

ORANGE MANHATTAN 12

house infused Bulleit Bourbon with orange & sweet vermouth

HUCKLEBERRY POMEGRANATE MARTINI 12

44° North Huckleberry vodka, triple sec, pom juice

HARVEST SANGRIA 12

pinot grigio, ginger brandy, fresh local cider, apples, pears, splash of club soda

SALEM CROSS SPICY BLOODY MARY 12

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

NON-ALCOLOLIC

HIBISCUS SUN TEA FIZZ 6

hibiscus & black sun tea, lemonade, splash of lemon-lime

APPLE ICED TEA REFRESHER 6

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

BEERS

LOCALS & MICRO BREWS

ASK ABOUT OUR "LOST TOWNS BREWING" BEERS ON TAP 10

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

Berkshire Brewing Company "Coffeehouse Porter" 16 oz 10

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

Wormtown Brewery "Pumpkin Fresh Patch" 12 oz 8

Corona Extra 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*

Clos du Bois (Sonoma, CA) *pear, green apple & citrus*

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*