



The Main Brace

ENTREES

POULTRY AND VEAL

CHICKEN CORDON BLEU

Boneless Breast of Chicken wrapped
around imported Swiss Cheese and Ham.

Laced with a mild supreme sauce \$ 7.95

CHICKEN MICHELLE

Tender boneless Breast of Chicken
with Italian seasoned breading,
baked to perfection and topped with

Veloute Sauce \$ 6.95

VEAL CUTLET WITH SPAGHETTI

Breaded milkfed Veal accompanied
by the Chef's homemade spaghetti
sauce

\$ 6.95

VEAL BIANCO

Milkfed Veal sauteed in white
wine and butter sauce with

peppers, onions and mushrooms \$ 7.95

FROM THE SEA

BAKED BOSTON SCHROD

Tender Filet of Schrod lightly
topped with Seafood crumbs

\$ 6.95

BROILED SWORDFISH STEAK

Fresh Swordfish broiled
to perfection

Seasonally Priced

BAKED STUFFED FILET OF SOLE

STOCKYARD

NEW YORK SIRLOIN

16 Oz. Sirloin Steak
with onion ring garnish \$ 11.95

JR. NEW YORK SIRLOIN

8 Oz. Sirloin Steak
with onion ring garnish \$ 8.95

ROAST PRIME RIB OF BEEF

King Cut au Jus \$ 10.95
Queen Cut au Jus \$ 8.95

CHOPPED SIRLOIN

10 Oz. Ground Sirloin with
Bernaise Sauce \$ 5.95

TENDERLOIN OF BEEF ON SKEWER

Medallions of Beef broiled with
strips of peppers, onions and
tomatoes. Served with rice,
topped with mushroom sauce \$ 7.95

YANKEE POT ROAST

House Special. Generous portion
of sliced Pot Roast with Julienne
vegetables served with potato
and sauce Jardiniere \$ 7.95



SALEM'S HAWTHORNE INN is named after one of North America's most famous literary figures of the 19th century—Nathaniel Hawthorne. Descended from a long line of seafaring men, Hawthorne was born on July 4, 1804 to a Sea Captain's family.

In Hawthorne's day, the port of Salem was one of the busiest seaports in the Americas. The capital of the province of Massachusetts before the capital was moved to Boston, Salem reached its zenith as a center of trade and intrigue between 1785 and 1820. During these years, the duties collected on the import of exotic silks, fragrant teas and strange new spices helped to finance the fledgling United States of America. These revenues were collected at the Salem Custom House, depicted on the mural opposite the entry way to the Main Brace. Nathaniel would later write of his experiences as surveyor of ports at the Custom House in his introduction to *The Scarlet Letter* (1850).

During the early days of British naval vessels, a portion of grog (rum) was issued to the crew daily. This was called The Main Brace and on festive occasions to celebrate victories, hangings, etc., the command was given to "Spike the Main Brace"—a double portion of grog.

Perhaps from our wall murals, painted by the American artist Larry O'Toole, you can capture the sense of growth and excitement that captivated Hawthorne and Salem during this period. As you walk through the history that surrounds our Inn, we think that you, like us, will be spirited away to another era . . .