



Appetizers, Salads and Soups

Steamed PEI Mussels

white wine, garlic butter, arugula, tomato,
toasted baguette
Nine-fifty

Trio of Beets

candy cane, golden, and ruby red beets, Vermont goat cheese,
greens, red wine vinaigrette
Nine

Braised Beef and Beverly Bean Stew

short ribs, heirloom beans, and potatoes
in a rich veal stock
Ten

Soup du Jour

ever-changing creation
Seven

Steve's Seafood Chowder

a tradition continues...
Seven

Smoked Scallops and Wilted Spinach Salad

warm bacon vinaigrette, grape tomatoes, sliced red onion, walnuts
Nine

Caesar Salad

Parmesan cheese, garlic croutons
choice of Mediterranean white anchovies or apple-smoked bacon
Eight-fifty

Mesclun Green Salad

sliced fresh pear, crumbled locally produced bleu cheese, sliced almonds,
lemon-basil vinaigrette
Eight-fifty

Salad of the Month

Eight-fifty

Our demi entrée portions make excellent appetizers or second courses

Early Dining Special: Guests ordering a full-sized entree before 5:30 receive a complimentary salad of the month and choice of dessert from our menu. This may not be combined with any other special promotion, coupon or discount.

Entrees

Shrimp and Scallops Sophia

Our signature dish, named for Sophia Peabody Hawthorne

sautéed shrimp and seared scallops with sauce béarnaise,
grilled asparagus, steamed spinach, herbed risotto

Twenty-eight ~~ Demi-Portion Eighteen

Braised Beef Short Ribs

herbed braising liquor, goat cheese potato puree, and sautéed spinach

Twenty-eight ~~ Demi-Portion Sixteen

Sautéed Shrimp

coconut milk, butternut squash, shiitake mushrooms, and angel hair pasta

Twenty-six ~~ Demi-Portion Fifteen

Grilled Rib Eye Pork Chop

apple-wine gastrique, port wine-braised red cabbage, roasted local sweet potatoes,
heirloom apple

Twenty-six

Hook-and-Line Haddock

sauce Americaine, herb-roasted potatoes, green beans

Twenty-five ~~ Demi-Portion Fourteen-fifty

Grilled Top Sirloin Steak

red wine demi-glace, New England medley of mushrooms,
garlic and rosemary fingerling potatoes, sautéed arugula

Twenty-eight ~~ Demi-Portion Sixteen

Roasted Mahogany Duck

apple cider and cranberry-glazed Long Island free range duck half, Brussels sprouts
walnuts and butternut squash, rice pilaf with cranberries, almonds and orange

Twenty-five

Free Range Chicken

chestnut-sage sauce, parsnip potato puree, roasted acorn squash

Twenty Four ~~ Demi-Portion Fourteen

Vegetarian Winter Stew

butternut squash, Brussels sprouts, potatoes, mushrooms, green beans,
parsnips, tomatoes, and sautéed arugula

Eighteen ~~ Demi-Portion Eleven



HAWTHORNE
HOTEL

❖ *Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order and as you request.*

Ж Parties of Six (6) or more will automatically be charged a gratuity

HISTORIC HOTELS
of AMERICA

NATIONAL TRUST FOR HISTORIC PRESERVATION