



Appetizers, Salads and Soups

Steamed PEI Mussels

white wine, garlic butter, arugula, chiffonade of local watermelon radish.
toasted baguette
Nine Fifty

Taylor Bay Scallops

curried coconut milk, roasted native pumpkin and shiitake mushrooms
Ten

Pumpkin Wedge with Cranberry Weslenydale Cheese

pumpkin seeds, maple vinaigrette, frisée
Eight Fifty

Roasted Pumpkin- Apple Bisque

cinnamon mascarpone
Seven

Steve's Seafood Chowder

A tradition continues...
Seven

Caesar Salad

Parmesan cheese, garlic croutons
Choice of Mediterranean white anchovies or apple-smoked bacon
Eight Fifty

Mesclun Green Salad

Sliced fresh pear, local crumbled bleu cheese, lemon-basil vinaigrette
Eight Fifty

Salad of the Month

Six 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 Veal Short Ribs, Osso Buco Style

local winter vegetable stew, turnips, parsnips, leeks, fresh rosemary, Vermont cranberry beans, braise reduction, finished with crumbled local blue cheese and fresh thyme

Twenty Eight

Pan-Seared Arctic Char

native leek and onion soubise, braising greens, sweet potato- parmesan risotto

Twenty Six ~~ Demi-Portion Fifteen

Grilled Lucki 7 Ranch Porterhouse Pork Chop

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

Twenty Six

Hook-and-Line Haddock with PEI Mussels

mirepoix of leeks, carrots, celery, white wine, stock and cream
sautéed braising greens, New England Yukon Gold potatoes with fresh herbs

Twenty Five ~~ Demi-Portion Fourteen-Fifty

Northeast Family Farms Grilled Top Butt Steak

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

Twenty Eight ~~ Demi-Portion Sixteen

Roasted Mahogany Duck

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

Twenty Five

One and One-Quarter Pound Native Lobster

simply steamed, drawn butter, broccoli, red bliss potatoes and lemon

Twenty Six

Vegetarian Sweet Potato Risotto

winter vegetable stew with mushrooms, parsnips, turnips,
Brussels sprouts, braising greens and Vermont cranberry beans

Eighteen ~~ Demi-Portion Fourteen

New England Shellfish Stew

local lobster, PEI mussels, Taylor Bay Scallops, tomato and fennel shellfish broth,
braised greens, roasted diced butternut squash and fennel pollen

Thirty ~~ Demi-Portion Nineteen



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.*

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

HISTORIC HOTELS
of AMERICA

NATIONAL TRUST FOR HISTORIC PRESERVATION