The Tavern at the Hawthorne Hotel

Appetizers

Traditional Nachos
crisp corn tortilla chips, layered with tomatoes, scallions, jalapenos, onions, cheddar and Jack cheeses,
with salsa and sour cream
9.95 ~~ **with Chicken** 11.25

Nachos Mucho
traditional nachos decked out in an added layer of ground beef and refried beans 11.25

Three-Way Wings
chicken wings with hot sauce, maple-mustard and bleu cheese dips
small 7.95 ~~ **large** 9.95

Deep-Fried Chicken Fingers
with maple-mustard dip
and barbeque-ranch dip,
or Buffalo style with bleu cheese 9.95

Lobster Quesadilla
scallions, roasted corn, Jack and cheddar cheese, cilantro-lime spread,
pico de gallo and sour cream 13.95

Chicken Quesadilla
peppers, onions, scallions, mushrooms, Jack and cheddar cheeses,
pico de gallo and sour cream 9.25

Hot Artichoke and Sundried Tomato Dip
served with bagel chips 8.25

Seared Scallops
pineapple relish and
orange-ginger sauce 8.50

Tavern Sliders
Three per Order

Burgers with
caramelized onions 6.95

Short Ribs with
horseradish cream 6.95

Crab Cake with
chipotle aioli 10.95

Shrimp and Bananas
wrapped in Bacon
tamarind sauce, and red
onion-balsamic marmalade
11.50 ~~ B**anana only** 7.50

Vegetable Spring Rolls
cucumber salad and
spicy dipping sauce 7.95

Baskets of Fries
Classic French Fries 5.95
Sweet Potato Fries 6.95

Fried Onion Rings
barbecue-ranch dip and
maple mustard dip 6.95

Soups

Soup du Jour
cup 4.50 ~~ bowl 6.00

Steve's Seafood Chowder
cup 6.00 ~~ bowl 7.50

Salads

Add to any salad **~~ Chicken** 3.95 **Shrimp** 7.95 **Grilled Salmon** 6.95 **Pan-Fried Crab Cake** 5.50

Warm Arugula and Smoked Salmon
roasted cauliflower, red onions, fried capers
and lemon-herb vinaigrette
medium-size 8.50

Hawthorne Hotel Caesar Salad
romaine greens, sun-dried tomatoes,
garlic croutons, Parmesan
and house-made Caesar dressing
small 8.95 ~~ **large** 11.00

Greek Salad
romaine greens, Kalamata olives, feta cheese,
tomatoes, red onions, roasted peppers
and Greek dressing
small 8.95 ~~ **large** 11.00

Mesclun Green Salad
dried cranberries, spiced pecans, bleu cheese,
tomatoes, croutons and Champagne Vinaigrette
small 8.95 ~~ **large** 10.00

Raspberry Chicken Salad
mesclun greens, grilled chicken,
Mandarin oranges, spiced pecans
and raspberry vinaigrette
small 9.50 ~~ **large** 12.95

Southwestern Salad
Avocado, diced cucumbers, pico de gallo,
shredded jack and cheddar cheeses,
tortilla chips and avocado vinaigrette
small 8.95 ~~ **large** 11.95

Spinach Salad
hard-cooked eggs, Swiss cheese, crispy shallots,
tomatoes, sliced red onions
and caramelized onion vinaigrette
small 8.95 **large** ~~ 11.95 **add bacon** .50

Tavern's Grilled Salmon Salad
goat cheese, roasted red peppers, sliced red
onions and Romaine, balsamic vinaigrette
16.95 ~~ **without Salmon** 9.95

Pastas

Goat Cheese and Red Pepper Ravioli
yellow pepper cream sauce and arugula 13.95

Lobster Ravioli
lobster-chive sauce, tomatoes and corn 22.95

Tavern Penne
grilled chicken, plum tomatoes, asparagus, smoked mozzarella and fresh basil
small 10.25 ~~ **large** 13.25

Orecchiette
chicken, spinach, walnuts and Gorgonzola cream sauce
small 10.95 ~~ **large** 13.95

Harvest Pasta
garlicky tomatoes, gigandes beans, olives, mushrooms and spinach with orecchiette pasta
13.95 ~~ **add chicken** 16.95 ~~ **or shrimp** 20.95

Sandwiches

Served with your choice of French fries, potato salad, or cucumber salad
Substitute sweet potato French fries or onion rings 1.50

House Chicken Club
Three-layer sandwich with sliced chicken
breast, bacon, lettuce, tomato and
mayonnaise
on toasted wheat or white bread 10.50

Classic B.L.T.
Bacon, lettuce and tomatoes with
mayonnaise on toasted wheat or white
bread 7.95

Untraditional B.L.A.T.
Bacon, lettuce, avocado and tomatoes
with mayonnaise on
toasted wheat or white bread 12.95

Turkey Sandwich
Cranberry relish, mayonnaise and baby
spinach on multi-grain bread 6.95

Grilled Cheese, Bacon and Tomato Sandwich
Your choice of cheddar or American cheese 7.50

Pan-Fried Crab Cake Sandwich
Lettuce, tomatoes and chipotle aioli on a brioche bun 10.95

Fried Haddock Sandwich
Lettuce and tomatoes on a brioche bun, choice of tartar sauce or chipotle aioli 10.95

Egg Salad and Bacon Sandwich
Lettuce and tomato on multi-grain bread 6.95

Grilled Portobello Mushroom
Brie cheese, caramelized onions, spinach and tomatoes on open-faced sourdough bread 7.95

Braised Barbecued Boneless Short Rib Sandwich
Chipotle-orange barbecue sauce and cheddar cheese on a toasted brioche bun 7.95

Chicken Caesar Wrap 7.95

Burgers

Served with lettuce, tomato, red onions, pickle and French Fries
Substitute sweet potato French fries or onion rings 1.50

Half-Pound of Ground Beef
Grilled as you like, on a toasted brioche bun 9.95

Turkey Burger
9.95

Grilled Chicken Breast
8.95

Add-ons ~~ aged Vermont cheddar, Swiss, provolone, American or bleu cheese, caramelized onions, sautéed mushrooms, roasted peppers and bacon .50 each

Entrees

Served with your choice of two side dishes:
roasted potatoes, broccoli, green beans, jade rice,
cole slaw, French fries and mashed potatoes.
Substitution of sweet potato fries or onion rings **add 1.50**

Grilled 12-Ounce New York Steak
served with our own Tavern steak sauce 23.95

Meatloaf with Mushroom Gravy
12.95

Roasted Half Chicken with Lemon-Thyme Sauce 14.95

Pan-Roasted 12-Ounce Pork Rib Eye Chop

with Apple Chutney 19.95

Fresh Seafood

Baked New England Haddock
cornbread crumbs and chive-butter
16.95

Maple-Mustard Glazed Grilled Salmon 16.50

Mexican-Style Haddock
roasted with lemon, topped with avocado and
finished with pico de gallo 19.95

Baked Scallops
topped with pumpkin seed crumbs
19.95

Crab-Stuffed Baked Shrimp 19.95

Fried Local Haddock 16.95

Fried Shrimp 16.95

Fried Scallops 19.95

Wines by the Glass

White Wines

**Vicolo, Pinot Grigio,
Delle Venezie, Italy 6.50**

**Martin Codex, Albarino,
Rias Baxis, Spain 7.95**

**Rancho Zabaco, Sauvignon Blanc,
Russian River Valley 8.50**

**McWilliam's Chardonnay,
South Eastern Australia 7.50**

**Frei Brothers Chardonnay,
Sonoma County 8.50**

**Saarstein, Riesling,
Mosel-Saar-Ruwer, Germany 7.95**

**Codorniu Cava Brut, Sparkling Wine,
Spain 6.50**

Red Wines

**MacMurray Ranch, Pinot Noir,
Sonoma Coast 8.50**

**McWilliam's, Merlot,
South Eastern Australia 7.50**

**Rancho Zabaco, Zinfandel,
Russian River Valley 8.50**

**McWilliam's, Shiraz,
South Eastern Australia 7.50**

**Gascón, Malbec,
Mendoza, Argentina 7.50**

**Frei Brothers, Merlot,
Dry Creek Valley 8.95**

**McWilliam's, Cabernet Sauvignon,
South Eastern Australia 7.50**

**Louis Martini, Cabernet Sauvignon,
Napa Valley 8.95**

Martin Codax, "Ergo", Tempranillo, Rioja, Spain 7.95

Specialty Martinis
7.75

Sophia's Passion Cosmopolitan
Pinnacle citron vodka, triple sec, cranberry juice and fresh lime

Scarlet Letter Martini
Pinnacle raspberry Vodka, Chambord and a tease of cranberry juice

1804 Martini
orange vodka by Pinnacle, apple schnaps and triple sec

House of Seven Gables Martini
Pinnacle orange and raspberry vodkas, shaken with pineapple, orange and fresh lime

Peabody Espresso Martini
an artistic combination of Pinnacle vanilla vodka and Starbucks coffee liqueur

Beers on Draught
5.50

Ipswich Ale
Guinness Stout
Stella Artois
Bass Ale
Seasonal Draught (ask your server)

Bottled Beers

Imported
5.50
Sam Adams
Sam Adams Light
Heineken
Corona
Amstel Light
Non-Alcoholic St. Pauli

Domestic
5.00
Budweiser
Bud Light
Michelob Ultra Light
Coors Light