# The Tavern at the Hawthorne Hotel

## Wines by the Glass

### White Wines

**Bella Sera Pinot Grigio,**
**Italy 5.95**

**Pannotia Torrontes,**
**Argentina 6.95**

**Henry Estate Pinot Gris,**
**Umpqua Valley, Oregon 7.95**

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

**McWilliam's Chardonnay,**
**South Eastern Australia 6.95**

**Frei Brothers Chardonnay,**
**Sonoma County 8.50**

**Hammond Estate Riesling,**
**Germany 7.95**

**Codorniu Cava Brut,**
**Spain 6.50**

### Red Wines

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

**McWilliam's Merlot,**
**South Eastern Australia 6.95**

**Sebastiani Merlot,**
**Sonoma County 8.95**

**McWilliam's Shiraz,**
**South Eastern Australia 6.95**

**Pannotia Malbec,**
**Mendoza, Argentina 7.50**

**Castello di Monastero Chianti Classico,**
**Italy 8.95**

**Rancho Zabaco Zinfandel,**
**Dry Creek Valley 8.50**

**Frei Brothers Cabernet Sauvignon,**
**Alexander Valley 8.95**

## Appetizers and Sharing Plates

**Crab Cake Trio,** three small pan-fried cakes, sour cream-dill and capers, chunky tomato vinaigrette, chipotle aioli on a sesame bun 11.95

**Traditional Nachos,** fried corn tortilla chips, layered with tomatoes, scallions, jalapenos, onions, cheddar and Jack cheeses, with salsa and sour cream 8.50 **with Chicken** 9.50

**Nachos Mucho,** traditional nachos decked out in an added layer of ground beef and refried beans 9.50

**Fried Onion Rings,** barbeque-ranch dip and maple-mustard dip 6.50

**Three-Way Wings,** chicken wings with hot sauce, maple-mustard and bleu cheese dips **small** 7.50 **large** 9.50

**Hot Artichoke and Sundried Tomato Dip,** served with bagel chips 8.25

**Lobster Quesadilla,** scallions, roasted corn, Jack and cheddar cheeses, cilantro-lime spread, pico de gallo, sour cream 12.95

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

**Deep-Fried Chicken Fingers,** with maple-mustard dip and barbeque-ranch dip, or buffalo style with bleu cheese 8.50

**Soup du Jour** cup 3.75 bowl 5.25

**Steve's Seafood Chowder** cup 4.75 bowl 6.25

**Hawthorne Hotel Gift Cards**

**Give someone the gift of an experience in The Tavern, Nathaniel's Restaurant or one of our guest rooms with a gift card.**

**You choose the amount and let the recipient choose which one of them to enjoy. To purchase a gift card, stop by the Front Desk or call (978) 744-4080.**

**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**

**Domestic 5.00**

**Budweiser**

**Bud Light**

**Michelob Ultra Light**

**Coors Light**

**Non-Alcoholic St. Pauli**

**Specialty Martinis 7.75**

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

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

**1804 Martini**
Olifant orange vodka, apple schnapps, and triple sec

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

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

## Salads

**Hawthorne Hotel Caesar Salad,** romaine greens, sundried tomatoes, garlic croutons, Parmesan and house-made Caesar dressing **small** 7.50 **large 8.50**

**Mesclun Green Salad,** dried cranberries, spiced pecans, bleu cheese, tomatoes, croutons and Champagne vinaigrette **small** 7.50 **large** 8.50

**Greek Salad,** romaine greens, Calamata olives, feta cheese, tomatoes, red onions, roasted peppers and Greek dressing **small** 7.50 **large** 8.50

**Raspberry Chicken Salad,** mesclun greens, grilled chicken, Mandarin oranges, spiced pecans and raspberry vinaigrette **small** 8.25 **large** 10.95

**Tavern's Romaine Green Salad,** goat cheese, roasted red peppers, red onions and balsamic vinaigrette 8.50

**Add** to any Salad **Chicken** 3.50 **Shrimp** 7.00
**Grilled Salmon** 5.00 **Pan-Fried Crab Cake** 5.00

## Pasta

**Orecchiette**
chicken, spinach and walnuts with Gorgonzola cream sauce
**small** 9.95 **large** 11.95

**Penne**
grilled chicken, plum tomatoes, asparagus, smoked mozzarella and fresh basil **small** 9.25 **large** 11.25

**See the Daily Specials for our Pasta of the Day**

**In 1990, the Hawthorne Hotel was selected to participate in the "Historic Hotels of America", a program of National Trust for Historic Preservation. The Hotel was selected to join this prestigious program based on its historical character, architectural quality and outstanding preservation efforts.**

HISTORIC HOTELS of AMERICA

## Today's Specials

If your specials
insert is missing
Please ask your server
for a new one.

**Keep your eyes open and date book ready for our Wednesday night "Wine Dinner Series". Let your server know of your interest and provide us with your contact information (email or mailing address) and we will add you to our mailing list. These events sell out quickly so remember to book as soon as possible**

Desserts and specialty drinks are
available on a separate menu
Please ask your server

**Monday through Friday the Tavern offers a complimentary "Happy Hour" hors d'oeuvres station from 4:30 to 6:30pm. Stop by for a cocktail and enjoy a snack by our warm and inviting fireplace.**

The Tavern at the Hawthorne Hotel
18 Washington Square West
Salem, MA 01970 (978) 825-4342
www.hawthornehotel.com

## Burgers

All served with lettuce, tomatoes, red onions and French fries
in a basket.

**Tavern Burger**
half-pound of ground beef, grilled as you like
multigrain-sesame seed roll 8.95

**Elias Hasket Derby's Burger**
America's first millionaire would love this open-faced burger on rustic sourdough topped with béarnaise sauce 10.95

**"Burger" of the Week**
Chef's Choice: tuna, salmon, ostrich, Kobe, buffalo and veggie to name a few. See our special's insert for today's burger.

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

## Sandwiches

All served with French fries in a basket.

**Fried Haddock**
with lettuce and tomatoes on multigrain-sesame seed roll
choice of tartar sauce or chipotle aioli 9.25

**House Chicken Club**
Three-layer sandwich with sliced chicken breast, bacon, lettuce, tomato and mayonnaise, on toasted wheat or white bread 9.50

**Classic B.L.T**
bacon, lettuce and tomatoes with mayonnaise
on toasted wheat or white bread 7.50

**Untraditional B.L.A.T**
bacon, lettuce, avocado, tomato with mayonnaise
on toasted wheat or white bread 8.25

**If you want more menu choices, ask your server about our Traditional Menu offerings. We also offer our Nathaniel's Dinner menu from 5-9pm here in the Tavern**

## Beef and More

**Served with your choice of two side dishes:**
Roasted potatoes, broccoli, green beans, jade rice,
cole slaw, French fries

**And**

**Your choice of one sauce:** house-made Tavern steak sauce, béarnaise, peppercorn demi glace,
maple-mustard sauce or

good ’ole mushroom-gravy

**Grilled 12-Ounce Sirloin** 21.00

**Grilled Flat-Iron Steak** 17.00

**Two Pan-Seared and Roasted Niman Ranch Pork Chops** 16.00

**Roasted Chicken Half** 13.50

## New England Seafood

**Served with your choice of two side dishes:**
Roasted potatoes, broccoli, green beans, jade rice,
cole slaw, French fries

**Pan-Roasted New England Haddock**
cornbread crumbs and chive compound butter 13.50

**Cedar-Grilled Salmon**
maple-mustard sauce 16.00

**Baked Scallops**
pumpkin seeded bread crumbs, lemon butter 15.50

**Deep-Fried Haddock,** tartar sauce 13.00

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