

The Tavern

Established in 1925, the Hawthorne Hotel was built to serve as a community center, "the one place in Salem where all groups may meet together in business, social, fraternal, and political gatherings." Today, we continue to welcome guests from across the globe, as well as our beloved locals from across the Common – to meet beside the fireplace in the *Tavern on the Green*.

The Hawthorne Hotel is a member of Historic Hotels of America.
The Hawthorne Hotel was proud to be *present then* and we are proud to be *present now*.

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Appetizers

Chef's Cheese Board

Rotating selection of goat, cow, and sheep milk cheeses, house-made accoutrements, artisan breads, local honey 25

Wicked Nachos (GF)

Cheddar-Jack cheese, scallions, jalapeños, pico de gallo, sour cream 12

chicken 4 | guacamole 4

New England-style: *charred corn salsa*,
Maine lobster, avocado-lime crema 8

Cauliflower Bites

Fried golden, lemon-basil tossed, whipped feta, roasted tomato and arugula salad 13

*Cheeseburger Sliders

American cheese, lettuce, tomato and pickle chips 15

Barbecue-Peach Wings

Caramelized and char-grilled, served with house-made buttermilk ranch 14

Optional: Make them spicy!

New England Crab Cakes

Fried golden, seasoned arugula, charred corn salsa, roasted red pepper aioli 16

House-made Potato Chips

Fried golden, buttermilk ranch dip 6

Add truffle-Parmesan 2

Shrimp Cocktail (GF)

Lemon-poached, fresh lemon, house-made horseradish cocktail sauce 18

Quesadilla

Sautéed peppers, onions, scallions, mushrooms, cheddar-Jack cheese, pico de gallo, sour cream 12

Add grilled chicken 4

Salads, Soups & Sides

Hawthorne Caesar Salad

Romaine lettuce, sun-dried tomato, garlic croutons, Parmesan cheese, house-made Caesar dressing 14

Enjoy this as a wrap with chicken and choice of side 16

Raspberry Chicken Salad (GF)

Mesclun greens, flame-grilled chicken, Mandarin oranges, spiced pecans, raspberry vinaigrette 20

Strawberry-Fennel Salad (GF)

Tender greens, mint, red onion, feta, sliced almonds, honey-white balsamic 15

Classic Wedge

Iceberg lettuce, Applewood bacon, grape tomatoes, red onion, house made bleu cheese dressing,

blue cheese crumbles, balsamic glaze 14

Add to any salad:

grilled chicken 6 | grilled shrimp 8
*grilled salmon 9 | golden crab cakes 7
*marinated tenderloin tips 12
butter-poached fresh Maine lobster 15

Steve's Seafood Chowder THE FAVORITE

Named after the late Steve Nelson, Hawthorne's Executive Chef for over 30 years, this unique version includes shrimp, scallops, haddock, clams and potatoes in a creamy New England-style soup
cup 8 | *bowl* 9

Sides

classic French fries 6 | sweet potato fries 7
Parmesan truffle fries 8 | beer-battered onion rings 8
side garden salad 5 | side Caesar salad 6

(GF) = Gluten Free

Ask about our gluten-free pastas and breads

Ask for our vegan options

MAIN SELECTIONS

Burgers & Sandwiches

Served with your choice of seasoned French fries, sweet potato fries, coleslaw, cucumber salad, or house-made potato chips

Parmesan truffle fries or beer-battered rings + 2

***The 1925 Burger**

8oz. prime beef burger, American cheese, lettuce, tomato, red onion, pickle chips 16

***Sweet Heat Burger**

8oz. prime beef burger, Swiss cheese, grilled pineapple, pickled jalapenos, rocket arugula, bacon-onion jam 17

Gourmet Grilled Cheese

Fresh mozzarella, cheddar, strawberry jam, baby spinach, balsamic glaze, served on grilled sourdough with basil butter 14
Add chicken and crisp prosciutto 3

Crispy Chicken Sandwich

Spicy chili glaze, pineapple slaw, shaved red onion, toasted sesame aioli, grilled brioche bun 15

Crab Cake Sandwich

Roasted red pepper aioli, shredded lettuce, sliced tomato on grilled brioche 18

B.L.A.T

Applewood-smoked bacon, smashed avocado, mayo, tomato, fresh greens on grilled sourdough 14
Add Maine lobster + 8

Fried Haddock Sandwich

Lettuce, tomato, home-style tartar on grilled brioche, served with coleslaw 17

Entrées

Baked New England Haddock

Sherry-seasoned Ritz, herb butter rice, spinach 26

Fried Haddock

French Fries, coleslaw, house-made tartar 24

Lobster and Sweet Corn Risotto (GF)

Creamy herbed risotto, sweet corn, marinated tomato, micro basil, fresh Maine lobster 34

Statler Chicken (GF)

Seared, bourbon-peach glaze, chive mashed potato, sautéed green beans 22

Coconut-Curry Bowl (GF, VEGAN)

Sticky coconut rice, creamy curry sauce, sautéed vegetables 16
*Add chicken 6 | shrimp 8 | *salmon 9*

***Cedar Plank Grilled Salmon** (GF)

Orange-chipotle glaze, cilantro-lime rice, blistered green beans 26

***Tenderloin Steak Tips** (GF)

10 oz., house-marinated, cilantro chimichurri, crispy polenta, tomato-chili jam 30

Blackened Swordfish (GF)

Grilled, peach salsa, coconut rice, sautéed spinach 28

Hawthorne's Penne Pasta

Grilled chicken, plum tomatoes, asparagus, smoked mozzarella and fresh basil 18

Ask about our Gluten-Free sliced bread and pasta options. Vegan patties are available to replace protein in the sandwiches above.

**Consuming raw and undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

All food is cooked to order and as requested. Please inform your server of any allergies. Prices subject to state and local taxes.