

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*.

FOLLOW US |  

Appetizers

Chef's Cheese Board

Rotating selection of goat, cow, and sheep milk cheeses, house-made accoutrements, spiced pecans, 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, crumbled golden crab cake, avocado-lime crema* 7

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

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

Add guacamole 4

Salads & 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 18

Strawberry-Fennel Salad (GF)

Tender greens, mint, red onion, feta, sliced almonds, honey-white balsamic 16

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 9
*grilled salmon 9 | golden crab cakes 7
*marinated tenderloin tips 12

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

Baskets and Side Salads

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**

New England Lobster Roll

lobster, lemon aioli, crisp celery, green leaf
lettuce on basil butter roll **34**

Fried Haddock Sandwich

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

Entrées

Prime Filet

8oz .char-grilled filet mignon, seasoned asparagus,
Parmesan-crust fingerling potatoes **38**
Add crispy crumbled gorgonzola crust 4

Baked New England Haddock

Sherry-seasoned Ritz, herb butter rice, spinach **26**

Fried Haddock

French Fries, coleslaw, house-made tartar **24**

Sweet Corn Risotto (GF)

Creamy herbed risotto, sweet corn, marinated tomato,
micro basil **18**

Add (grilled or blackened) chicken 6 | shrimp 9

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 9 | *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**

Chicken Piccata

Seared statler chicken, capers, lemon, white wine,
mashed potato, asparagus **22**

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 **20**

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.