

# 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

### New England Cheese Board

Rotating selection of goat, cow, and sheep milk Cheeses, house-made accoutrements, spiced pecans, artisan breads, and local honey 26

### Wicked Nachos

Cheddar-Jack cheese, scallions, jalapeños, pico de gallo, sour cream 12  
chicken 4 | guacamole 4

### Wild Mushroom Ragout

Crisp polenta, herbed goat cheese, tomato jam 15

### Bavarian Pretzel Sticks

Served warm, maple mustard and warm smoked gouda cheese dipping sauces 16

### House-made Pumpkin Hummus

Served with pomegranate, crisp sage, carrot, celery, grilled pita 12

### House-made Potato Chips

Fried golden, buttermilk ranch dip 7  
Add truffle Parmesan 2

### 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*

## Salads, Soups & Sides

### Hawthorne Caesar Salad

Romaine lettuce, sun-dried tomato, garlic croutons, Parmesan cheese and house-made Caesar dressing 14  
*Enjoy this as a wrap with chicken and choice of side 15*

### Raspberry Chicken Salad (GF)

Mesclun greens, flame-grilled chicken, Mandarin oranges, spiced pecans and raspberry vinaigrette 18

### Fall Quinoa Salad (GF)

Chilled tri-colored quinoa, tender greens, roasted beets, caramelized sweet potato, shaved red onion, goat cheese, salted pistachio, spiced pear vinaigrette 17

### Classic Wedge (GF)

Iceberg lettuce, Applewood bacon, grape tomatoes, red onion, house made bleu cheese dressing, blue cheese crumbles, balsamic glaze 14

#### *Add to any salad:*

grilled or blackened  
chicken 6 | shrimp 8 | salmon 9

### Butternut Squash Soup (GF)

Vegetable broth base, roasted butternut squash, leeks, carrot, celery, kale, pinto beans  
cup 6 | bowl 7  
*Top with crumbled Applewood bacon +1*

### 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

# 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 stacked with American cheese,  
lettuce, tomato, red onion and pickle chips 16

### **\*Sweet Onion Bleu Burger**

8oz. prime beef burger, crumbled gorgonzola, arugula,  
apple bacon jam 18

### **Gourmet Grilled Cheese 14**

Cranberry Wensleydale cheddar cheese, smoked gouda,  
baked apple chutney, caramelized onions,  
served on grilled sourdough with rosemary butter  
Add chicken 2

### **B.L.A.T**

Applewood-smoked bacon, mashed avocado, mayo,  
tomato and fresh greens on grilled sourdough 14

### **Crispy Chicken**

Buttermilk-brined chicken, hot honey glaze,  
seasonal slaw, served on a buttered brioche bun 15

### **Fried Haddock Sandwich**

Topped with lettuce, tomato and home-style tartar on  
grilled brioche, served with coleslaw 18

### **Fall Tofu Wrap (VEGAN)**

Maple-roasted butternut squash, seared tofu,  
salted pistachio, cranberry-sage chutney, mixed greens  
in a grilled wheat wrap 17

## Entrées

### **Baked New England Haddock**

Sherry-seasoned Ritz, herb butter rice, spinach 26

### **Fried Haddock**

French fries, coleslaw, home-style tartar 24

### **Statler Chicken (GF)**

Brined and seared, autumn root vegetable hash,  
buttermilk mashed, brown butter-apple chutney 25

### **\*Cedar Plank Salmon (GF)**

Almond-crusted, orange-honey glazed,  
roasted Brussels sprouts, celery root puree 28

### **Mission Fig Risotto (GF)**

Creamy brie and oven-roasted fig with fresh thyme 26

### **Bolognese**

House recipe of beef, pork and red wine,  
tossed with penne and topped with  
freshly shaved Parmesan 24

### **Coconut-Curry Bowl (GF, VEGAN)**

Sticky coconut rice topped with creamy curry sauce  
and sautéed vegetables 16  
Add chicken 6 | shrimp 8 | \*salmon 9

### **Hawthorne's Penne Pasta THE FAVORITE**

Grilled chicken, plum tomatoes, asparagus,  
smoked mozzarella and fresh basil 22

### **Tavern Meatloaf**

Wild mushroom, whipped potato,  
sautéed green beans 24

*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.*