

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*.

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*.

Appetizers

New England Cheese Board

Rotating selection of goat, cow and sheep milk cheeses, house-made accoutrements, spiced nuts, crisp breads and local honey 30

Vegetable Quesadilla

Roasted peppers, caramelized onions, scallions, sautéed mushrooms, cheddar-Jack cheese, pico de gallo, sour cream 14
Add grilled chicken 6 | chorizo 6 | guacamole 4

Wicked Nachos

Cheddar-Jack cheese, scallions, jalapeños, pico de gallo, sour cream 14
Add chicken 6 | chorizo 6 | guacamole 4

House-made Hummus (VV)

Served with seasoned chickpeas, EVOO, carrot, celery, grilled pita 13

Crispy Calamari

Fried golden, cherry peppers, rocket arugula, served with Pomodoro sauce 18

Honey-whipped Feta

Toasted pine nuts, marinated olives, roasted garlic, baby bell peppers, grilled pita, EVOO 15

Chicken Wings

House-brined, carrots, celery, bleu cheese
Choice of plain, buffalo, citrus-bourbon 16

Blackened Fish Tacos

Fried haddock, sweet peach chutney, seasonal slaw, Fresno peppers, poblano pepper aioli 20

Baskets and Side Salads

classic French fries 10 | Parmesan truffle fries 12
sweet potato fries 12 | beer-battered onion rings 10
house-made potato chips 8 | Parmesan truffle chips 10
side garden salad (VV) 6 | side Caesar salad 8

Salads, Soups & Sides

Hawthorne Caesar Salad

Romaine lettuce, sun-dried tomato, garlic croutons, Parmesan cheese, house-made Caesar dressing 15
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 Quinoa Salad (GF)

Chilled quinoa, baby spinach, charred shallot, crumbled feta, toasted honey-almond clusters, lemon-basil vinaigrette 17

Classic Wedge (GF)

Iceberg lettuce, applewood-smoked bacon, red onion, grape tomatoes, bleu cheese crumbles, house-made bleu cheese dressing, balsamic glaze 16

Add to any salad:

grilled or blackened
chicken 6 | steak tip 12 | shrimp 10 | salmon 12
seared or fried tofu 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 10 | bowl 12

Garden Vegetable Soup (VV, GF)

Tomato broth base, carrot, celery, onion, zucchini, squash, bell peppers, cauliflower, kale, black beans
cup 8 | bowl 10

(VV) Vegan Vegetarian | (GF) = Gluten Free
Ask about our gluten-free pasta and bread

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 + 4

* The 1925 Burger

8oz. prime beef burger stacked with American cheese, lettuce, tomato, red onion and pickle chips 18

* Sweet Onion Bleu Burger

8oz. prime beef burger, Great Hill bleu cheese, rocket arugula, bacon-fig jam 20

Gourmet Grilled Cheese

Fresh mozzarella, scallion cream cheese, spinach, vine-ripe tomato, nut-free pesto, balsamic glaze, on grilled sourdough with roasted garlic butter 15
Add bacon 4 | chicken 6

Grilled Portobello Mushroom

Brie cheese, caramelized onion, sautéed spinach, roasted pepper, open-face on grilled sourdough 15
(Vegan Available!)

Crispy Chicken

House-brined chicken breast, habanero-honey glaze, lettuce, tomato, seasonal slaw, buttered brioche bun 17

French Dip

Shaved roasted beef, Swiss cheese, caramelized onion, sautéed mushrooms, on grilled focaccia with roasted garlic butter, *seroed with* house jus 22

B.L.A.T

Applewood-smoked bacon, mashed avocado, fresh greens, mayo, tomato, on grilled sourdough 16

Fried Haddock Sandwich

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

Entrées

* 8oz. Char-Grilled Filet (GF)

Herb-marinated, sliced, classic béarnaise, grilled asparagus, roasted garlic mashed potatoes 32
make it surf and turf! Add butter-poached lobster 15

Chicken Piccata

Seared chicken breast, fried capers, sautéed green beans, buttermilk mashed potatoes 26

* Cedar Plank Salmon (GF)

Citrus-bourbon glaze, blistered green beans, coconut rice 29

Baked New England Haddock

Sherry-seasoned Ritz, garlic spinach, rice pilaf 28

Lobster Mac and Cheese

Béchamel cheese sauce, Maine lobster, panko crumb 38

* Bourbon Steak Tips (GF)

Chimichurri, red onion jam, rice pilaf, sautéed summer vegetables, cherry peppers 34

Hawthorne's Pasta THE FAVORITE

Grilled chicken, plum tomatoes, asparagus, smoked mozzarella, fresh basil 24

Fried Haddock

French fries, coleslaw, home-style tartar 26

Seafood Risotto (GF)

Lemon-herb risotto, seasoned asparagus, grilled jumbo shrimp, seared haddock 32

Cauliflower Gnocchi

Wild mushrooms, wilted spinach, gorgonzola cream 22

Coconut-Curry Bowl (GF, VV)

Sticky coconut rice topped with creamy curry sauce and sautéed vegetables 16

*Add chicken 6 | shrimp 10 | *salmon 12 | tofu 12*

Blackened Swordfish (GF)

Grilled, peach salsa, coconut rice, sautéed spinach 30

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.