

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

Garlic and Rosemary Pumpkin Hummus

Pepitas, EVOO, carrot, celery, grilled pita 13

Artisan Pretzel Bites

Oven-baked, sea salted, maple-mustard dip 16

Chicken Wings

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

Baked Brie

Brown sugar apples, honey-pepper olive oil, French bread 15

Buffalo Fried Brussels Sprouts

Crumbled bleu cheese, pickled red onions, drizzled honey, housemade buttermilk ranch dip 14

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

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-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

Smoked mozzarella, muenster, apple chutney, caramelized onions, spinach, 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

Open-Face Meatloaf Sandwich

Warm and layered, buttermilk mashed, spinach, mushroom gravy on grilled sourdough 18

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 34
make it surf and turf! Add butter-poached lobster 15

Chicken Marsala

Seared chicken breast, wild mushrooms, sautéed green beans, buttermilk mashed potatoes 28

*Grilled Salmon (GF)

Apple cider glaze, celery root puree, roasted Applewood bacon Brussels sprouts 32

Baked New England Haddock

Sherry-seasoned Ritz, garlic spinach, rice pilaf 30

Creamy Pumpkin Macaroni and Cheese

Caramelized butternut squash, brown butter-sage crumb 23
Add crisp chorizo 6

Hawthorne's Pasta THE FAVORITE

Grilled chicken, plum tomatoes, asparagus, smoked mozzarella, fresh basil 26

Fried Haddock

French fries, coleslaw, home-style tartar 26

Tavern Meatloaf

Bacon-wrapped, wild mushroom gravy, whipped potato, sautéed green beans 32

Bolognese

House recipe of beef, pork and red wine, tossed with penne and topped with freshly shaved Parmesan 28

Coconut-Curry Bowl (GF, VV)

Sticky coconut rice topped with creamy curry sauce and sautéed vegetables 18
*Add chicken 6 | shrimp 10 | *salmon 12 | tofu 12*

Ask about our gluten-free sliced bread and pasta options. Vegan patties and seared tofu 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.