

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 an active 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 (V)

Rotating selection of goat, cow and sheep milk cheeses, pickled grapes, seasonal jam, spiced nuts, truffle honey, crisp French bread 30

Wicked Nachos (V)

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

Pumpkin Arancini (V)

Cinnamon cream, rocket arugula, agrodolce, sage oil, 16

Artisan Pretzel Knots

Oven-baked, sea salted, maple-mustard dip, pumpkin beer cheese 17

Ricotta Flatbread (V)

Roasted garlic, red onion, crushed pistachio, goat cheese, truffle honey 18
add chicken 6

Honey Chipotle Hummus (V)

Kale pesto, crispy tatin chickpea, grilled pita 15

Baskets and Side Salads (V)

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
bread rolls 2 | side Caesar salad 8

Salads, Soups & Sides

Hawthorne Caesar Salad

Romaine lettuce, sundried tomato, garlic croutons, Parmesan cheese, house-made Caesar dressing 14
enjoy this as a wrap with chicken and choice of side 16

Greek Salad (GF)

Tender greens, seasoned chickpea, English cucumber, red onion, marinated tomato, mixed olives, feta cheese, house-made dressing 18
enjoy this as a wrap with chicken and choice of side 20

Fall Quinoa Salad (V, GF)

Tricolor quinoa, rocket arugula, dried tart cherries, salted pepitas, caramelized butternut squash, goat cheese, brown sugar-sage vinaigrette 17

Add to any salad:

grilled or blackened
chicken 6 | 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 12 | bowl 14

Butternut Squash and Kale Soup (VV, GF)

Sautéed root vegetables, pinto beans, red bell pepper
cup 8 | bowl 10

(VV) Vegan (V) Vegetarian (GF) Gluten Free

~ ask about gluten-free pasta and bread options ~

~ kids menu available for children on request ~

MAIN SELECTIONS

Burgers & Sandwiches

Served with your choice of seasoned French fries, sweet potato fries, traditional 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, pickle chips **18**

Bacon Brie Burger

8oz prime beef burger, melted brie, red onion-fig jam, Applewood-smoked bacon, rocket arugula **22**

Grilled Portobello Mushroom (v)

Brie, caramelized onion, roasted pepper, sautéed spinach, open-face on grilled sourdough **16**

Chicken Panini

Kale pesto, whipped feta, olive tapenade, roasted red pepper, balsamic glaze, grilled sourdough **18**

Fried Haddock Sandwich

Lettuce, tomato, grilled brioche
served with home-style tartar **20**

French Dip

Shaved prime beef, Swiss cheese, caramelized onion, sautéed mushrooms, grilled garlic-butter focaccia
served with house jus **24**

Gourmet Grilled Cheese (v)

Munster, gruyere, and cheddar cheese, cinnamon roasted apples, sage butter, sourdough **17**
add bacon 4 | chicken 6

Entrées

Steak au Poivre* (GF)

14 oz center cut prime sirloin, pepper-crusted, merlot glaze, mashed potato, French carrots **42**

Hawthorne Bolognese

House recipe, beef, pork, red wine, Parmesan **26**

Baked New England Haddock

Sherry-seasoned Ritz, garlic spinach, whipped potato **32**

Cedar Plank Salmon

Maple-mustard glaze, blistered green beans, whipped sage potato **38**

Wild Mushroom Risotto

Sherry wine, roasted garlic, kale pesto, baby spinach, agrodolce, aged Parmesan **28**

Fried Haddock

French fries, coleslaw, home-style tartar **30**

Coconut-Curry Bowl THE FAVORITE (vv, GF)

Sticky coconut rice, creamy curry sauce, sautéed vegetables **20**
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 sandwiches.

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

Please inform your server of any allergies.

Prices subject to state and local taxes.

