

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, grapes, seasonal jam, spiced nuts, truffle honey, crisp French bread 30

Vegetable Quesadilla (V)

Roasted peppers, caramelized onions, scallions, sautéed mushrooms, cheddar-Jack cheese, pico de gallo, sour cream 15
add grilled chicken 6 | guacamole 4

Wicked Nachos (V)

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

Oyster Mushroom “Calamari” (NE,V)

Buttermilk-brined, fried golden, onion petals, seasoned arugula, roasted red pepper aioli 17

Shrimp Scampi

Roasted artichokes, blistered tomatoes, white wine lemon sauce, grilled focaccia 20

Spring Flatbread (NE, V)

Pea pesto, goat cheese, charred asparagus, arugula, red onion jam 18
add chicken 6

Roasted Carrot Hummus (DF, NE, V)

Chili oil, crisp chickpea, Meyer lemon gremolata, grilled pita 16

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

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, roasted artichokes, 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

Spring Salad (GF, NE, V)

Little leaf lettuce, fresh strawberries, mandarin oranges, candied pecans, herbed goat cheese, lemon-basil vinaigrette 17

Add to any salad:

grilled or blackened
chicken 8 | shrimp 12 | salmon* 14 | Scallops 18
seared or fried tofu 10

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

Seasonal Soup (GF)

Chef’s ever-changing recipe
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 ~
~ april 2024 • menu subject to change ~

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**

Blackberry BBQ Burger*

8oz prime beef burger, house-made blackberry BBQ,
rocket arugula, herbed goat cheese, grilled red onion **22**

Grilled Portobello Mushroom (V)

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

Chicken Panini (NF)

Spring pesto, crumbled feta, roasted artichoke, charred
red peppers, grilled sourdough, garlic butter **18**

Fried Haddock Sandwich

Crispy, house-made slaw, 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 (NF, V)

Roasted artichoke and sundried tomato relish, sauteed
spinach, basil cream cheese, mozzarella, parmesan **17**
add bacon 4 | chicken 6

B.L.A.T ~ THE FAVORITE

Applewood-smoked bacon, mashed avocado,
fresh greens, mayo, tomato, grilled sourdough **18**

Fried Chicken Sandwich

Fried crispy, coconut curry sauce, pineapple slaw,
grilled brioche **18**

Entrées

Charred Ribeye (GF, NF)

16oz, roasted garlic and peppercorn-crust, grilled asparagus, wild mushrooms, herb butter **45**
add two scallops 12 | two shrimp 10

Salmon Bowl (GF, NF)

Warm tricolor quinoa, Hawthorne succotash (edamame, zucchini, squash, tomato, lemon butter), crumbled feta, tzatziki **38**

Pasta alla Vodka

Cavatappi, house-made vodka sauce, pancetta, sautéed garlic spinach **26**

Seared Scallops (GF, NF)

Diver scallops, spring peas, asparagus, blistered tomato, lemon-herb risotto **36**

Baked Haddock

Pesto Ritz crumb, garlic spinach, rice pilaf **32**

Fried Haddock

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

Coconut-Curry Bowl ~ THE FAVORITE (GF, VV)

Sticky coconut rice, creamy curry sauce,
sautéed vegetables **20**
add chicken 6 | shrimp 10 | salmon 12 | tofu 12*

Seared Duck (DF, GF, NF)

Citrus-brined, house apricot jus, hispi cabbage,
roasted asparagus **42**

Mediterranean Chicken (NF)

Seared chicken breast, roasted artichoke, capers,
marinated tomato, spinach, white wine, rice pilaf **28**

*Ask about our gluten-free sliced bread and pasta options.
Vegan patties and seared tofu are available to replace protein.*

**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.