

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

Street Corn Nachos (v)

Charred corn, pico de gallo, cilantro, lime, elote sauce, tajin, queso fresco, pickled red onion 15
add lobster 20 | chicken 6 | guacamole 4
enjoy this as a quesadilla 15

Calamari

Fried golden, onion petals, cherry peppers, arugula, roasted pepper aioli 17

Pork Belly

House-made honey ginger glaze, scallions, toasted sesame seed, over white rice 18

Burrata (v)

Seasoned arugula, heirloom tomato, EVOO, toasted pine nuts, micro basil, grilled crostini 20

Ricotta Flatbread (v)

Fresh blackberries, creamy brie, seasoned ricotta, EVOO, micro basil 18
add chicken 6

Classic Hummus (v)

Crispy zaatar chickpeas, EVOO, carrot and celery, grilled pita 16

Baskets and Side Salads (v)

classic French fries 10 | Parmesan truffle fries 12
sweet potato fries 12 | beer-battered onion rings 12
house-made potato chips 8 | Parmesan truffle chips 10
bread rolls 2 | side Caesar or garden 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, 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

Nathaniel's Cobb Salad

Mixed greens, cucumber, tomato, avocado, gorgonzola, bacon, grilled corn, boiled egg, pickled red onion jalapeno-ranch dressing 20

Spring Salad (GF, V)

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

Add to any salad:

grilled or blackened
chicken 8 | shrimp 12 | salmon* 14 | scallops 18
lobster 20 | 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

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 ~

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 Fig Jam Burger*

8oz prime beef burger, red onion-fig jam, rocket arugula,
grilled bacon, gorgonzola cheese **22**

Sophia's Salmon Burger

House-made 8oz Faroe Island salmon, shredded lettuce,
chipotle aioli, smashed avocado, grilled brioche bun **24**

Lobster Roll

Lightly dressed with lemon-basil aioli,
crisp celery, basil buttered brioche bun **MKT**

Grilled Portobello Mushroom (v)

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

Chicken Caprese Panini

Burrata cheese, heirloom tomato, basil pesto,
balsamic glaze, grilled garlic butter sourdough, **18**

Fried Haddock Sandwich

House-made slaw, pickled red onion, 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)

Blackberries, fresh basil, creamy brie,
seasoned ricotta, basil butter sourdough **17**
add bacon 4 | chicken 6

Fish Tacos

Fried crispy, coconut curry sauce, pineapple slaw,
pickled fresno pepper, micro cilantro **18**

Entrées

Grilled Steak Tips (GF)

12oz prime tips, sautéed summer vegetables,
pickled red onion, cherry pepper, rice pilaf **45**
add lobster 20 | two scallops 12 | two shrimp 10

Seared Scallops (GF)

Diver scallops, spinach, asparagus,
blistered tomato, lemon-basil risotto **42**

Salmon Bowl (GF)

Faroe Island salmon, honey-ginger glaze
sautéed vegetables, coconut rice **36**

Chicken Pesto

Cavatappi pasta, blistered tomato, sautéed spinach,
toasted pine nuts, basil pesto, lemon butter **28**

Fisherman's Platter

Fried crispy haddock, shrimp, scallops
served with coleslaw, French fries, home-style tartar
MKT

Baked Haddock

Sherry butter Ritz crumb, garlic spinach, rice pilaf **34**

Chicken Marsala

Seared chicken breast, wild mushroom,
blistered green beans, rice pilaf, marsala wine **28**

Pasta alla Vodka

Cavatappi, house-made vodka sauce, pancetta,
sautéed garlic spinach **26**
add lobster 20

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

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.*

**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.