

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

Chili Nachos

Seasoned ground beef, kidney beans, chorizo, peppers, onions, pico, scallions, cheddar-jack, sour cream 16
chicken 6 | guacamole 4
enjoy this as a quesadilla 16

Fried Cauliflower

Fried golden, tossed with lemon pepper, arugula, pearl onions, vodka sauce 16

Pork Belly

House-made maple bourbon glaze, scallions, sweet potato 18

Whipped Ricotta

Layered with cranberry chutney, toasted pistachios, local honey, rosemary olive oil, French bread 20

Harvest Flatbread

Roasted sweet potato, red onion jam, seasoned kale, crisp pancetta, blue cheese crumble, sage butter 18
add chicken 6

Artisan Pretzel Bites

Oven-baked, sea salt, maple-mustard dip and chipotle cheese dip 17

Classic Hummus (v)

Maple-roasted carrots, EVOO, pecan crumble, 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

Chopped Kale Salad (GF)

Honeycrisp apple, dried cranberries, toasted walnuts, shaved parmesan cheese, honey-balsamic dressing 17

Autumn Quinoa Salad (GF)

Mixed greens, caramelized sweet potato, roasted parsnips, charred shallots, crumbled feta, pecan crunch, rosemary-apple vinaigrette 18

Buffalo Chicken Salad

Romaine lettuce, crispy chicken, blue cheese crumble, cucumbers, grape tomatoes, red onions, Hawthorne’s buttermilk ranch dressing 16
enjoy this as a wrap with choice of side 18

Add to any salad:

grilled or blackened
chicken 8 | shrimp 12 | salmon* 14
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

Hawthorne’s Chili

Seasoned beef, kidney and black beans, chorizo, onions, peppers, pico, scallions, cheddar-jack, sour cream
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 20

Bacon Fig Jam Burger*

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

Sophia's Salmon Burger

Faroe Island salmon, shredded lettuce, chipotle aioli,
smashed avocado, grilled brioche bun 24

Turkey Ruben

Oven roasted turkey, warm sauerkraut,
Swiss cheese, Russian dressing, grilled marble rye 18

Gourmet Grilled Cheese (V)

Cranberry chutney, sliced apples, charred shallots,
munster, sharp cheddar, rocket arugula, sage butter,
on grilled sourdough 17 add bacon 4 | chicken 6

Short Rib Sandwich

Braised short rib, roasted garlic aioli, caramelized onion,
wild mushrooms, sauteed kale, grilled sourdough 26

Chicken Sandwich

Grilled, honey-mustard glaze, grilled
bacon, Swiss cheese, lettuce, tomato, brioche bun 18

Grilled Portobello Mushroom (V)

Creamy brie, caramelized onion, roasted pepper,
sautéed spinach, open-face on grilled sourdough 16

Fried Haddock Sandwich

House-made slaw, pickled red onion, grilled brioche
served with home-style tartar 20

Vegetable Quesadilla

Caramelized onions, roasted peppers,
sautéed mushrooms, pico de gallo, scallions,
cheddar-jack, sour cream (no additional side) 15
add chicken 6 | guacamole 4

Entrées

Braised Short Ribs

Brown sugar -soy, mashed sweet potato,
blistered green beans, house-made jus 44

Sophia's Salmon

Faroe Island salmon, mustard glaze, parsnip puree,
sauteed kale, cranberry-pecan crumble 36

Baked Haddock

Sherry butter Ritz crumb, whipped potato,
sauteed garlic spinach 34

Warm Quinoa Bowl

Roasted parsnip, sweet potato, dried cranberry,
kale, charred shallots, pecan crunch, veggie stock 24

Tavern Meatloaf ~ THE FAVORITE

Bacon-wrapped, bourbon glaze,
mashed potato, charred broccolini 32

Tuscan Ravioli

Roasted eggplant, cannellini white beans, sundried
tomatoes, sautéed spinach, rosemary cream 30

Chicken Marsala

House-brined Statler chicken, gorgonzola mashed,
sautéed green beans, marsala fig sauce 34

Baked Mac and Cheese

Cavatappi, Ritz crumbs, *customized by you* 28

- Chili Mac, cheddar-jack cheese, scallions
- Pumpkin Mac, caramelized onions, sage
- Buffalo Mac, blue cheese crumble
- Spinach alla Vodka Mac, cream sauce, pancetta

Cauliflower Steak

Roasted pepper hummus, meyer lemon gremolata,
charred broccolini, toasted pine nuts 20

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

Coconut rice, 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.*