

# 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, local 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 (GF)

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 (GF)

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

### Sophia's Salmon (GF)

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 (GF)

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

### Chicken Marsala (GF)

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

- Buffalo Mac, blue cheese crumble

- Spinach alla Vodka Mac, cream sauce, pancetta

### Cauliflower Steak (GF)

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.*