

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**

Street Corn Nachos (v)

Roasted corn, black bean, pico de gallo, scallion, pickled red onion, elote sauce, cheddar-jack **16**
add chicken 6 | guacamole 4
enjoy this as a quesadilla 18

Fried Calamari

Fried golden, cherry pepper, pearl onion, seasoned arugula, roasted red pepper aioli **18**

Whipped Ricotta (v)

Layered with roasted strawberries, balsamic glaze, local honey, olive oil, French bread **20**

Artisan Pretzel Bites (v)

Oven-baked, sea salt, jalapeno cheddar cheese, and honey mustard **17**

Chicken Wings

Citrus brine, scallion, carrot and celery sticks
choice of plain, classic buffalo, honey bbq,
Hawthorne’s buttermilk ranch **18**

Roasted Pepper Hummus (v)

Lemon infused olive oil, fresh gremolata, toasted pine nut, grilled pita **16**

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

~ ask about gluten-free pasta and bread options ~

~ kids menu available for children on request ~

Salads, Soups & Sides

Raspberry Pecan Salad (GF, VV)

Mixed greens, fresh raspberries, mandarin oranges, pecan crunch, house-made raspberry vinaigrette **16**

Arugula Salad (GF, VV)

Rocket arugula, lemon, shaved parmesan, toasted pine nuts, EVOO, balsamic reduction **16**

Barbeque Chicken Salad

Romaine lettuce, crispy chicken, blue cheese crumble, cucumbers, grape tomatoes, red onions, roasted corn, Hawthorne’s buttermilk ranch dressing **17**
enjoy this as a wrap with choice of side 18

Add to any salad:

grilled or blackened

chicken **8** | shrimp **12** | salmon* **14**

steak tips **16** | 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

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 Pasta, Caesar, or Garden salad **8**

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 **22**

Black Bean Burger (V)

Chef Steve's house-made bean burger,
pickled red onion, smashed avocado **20**

Sophia's Salmon Burger

Faroe Island salmon, shredded lettuce,
roasted red pepper aioli, grilled brioche bun **24**

Turkey BLT

Oven roasted turkey, cheddar cheese, bacon,
lettuce, tomato, dijonnaise, grilled sourdough **18**

Gourmet Grilled Cheese (V)

Blackberry jam, mozzarella, Swiss, fresh basil,
roasted garlic butter, grilled sourdough **17**
add bacon 4 | chicken 6

North Shore Beef

James River bbq, caramelized onion, American cheese,
roasted garlic aioli, grilled onion roll **26**

Fried Haddock Sandwich

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

Entrées

Grilled Steak Tips (GF)

Bourbon marinade, pickled red onion,
cherry pepper, gremolata, rice pilaf **40**
Make it surf and turf: add shrimp skewer +12

Sophia's Salmon (GF)

Atlantic salmon, everything-but-the-bagel seasoning,
lemon-dill tzatziki, grilled asparagus, white rice **36**

Baked Haddock

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

Hawthorne Chicken Pasta

Cavatappi, fresh basil, marinated tomato,
smoked mozzarella, EVOO **32**

Hanger Steak

Honey-ginger glaze, arugula salad,
chili-garlic fries, sesame, scallion **42**
add shrimp skewer +12

Chicken Statler (GF)

Citrus brine, capers, artichoke hearts, whipped potato,
blistered green beans, lemon-basil butter **36**

Shrimp Taco Bowl (GF)

Cajun shrimp, roasted corn, black bean, scallion,
pico de gallo, cotija cheese, fresh cilantro
served on a bed of coconut rice **32**

Pasta Primavera (V)

Cavatappi, mixed summer vegetables,
fresh herbs, white wine **28**

Cauliflower Steak (GF, VV)

Roasted pepper hummus, fresh gremolata,
sauteed spinach, toasted pine nuts **20**

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

Coconut rice, curry sauce, sautéed vegetables **22**
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.*