

Appetizers

Classic Nachos (GF) Pico de gallo, scallions, jalapeno, sour cream, cheddar-jack cheese <i>add guacamole +4</i>	20	Chicken Wings (GF) <i>choice of plain, classic buffalo, spicy chipotle rub, or Chef Rayon's Jamaican jerk</i> served with carrot and celery sticks, buttermilk ranch	20
Blood Orange Shrimp Cocktail (GF) Citrus-poached chilled jumbo shrimp, house-made blood orange cocktail sauce	20	Bavarian Pretzel Sticks (V) Oven-baked, sea salt, honey mustard, warm local beer cheese	17
Pumpkin Hummus (V) EVOO, maldon salt, crispy sage served with toasted pita, carrots, celery	14	Chips & Dip (GF, V) Housemade kettle chips, sea salt, chilled caramelized onion dip	14

Cheese & Charcuterie Board

SWEET + SAVORY TABLE SHARE

Cranberry Wensleydale, crumbled goat,
marinated feta, gruyere,
prosciutto, soppressata, mortadella,
whole grain mustard, fig jam, grapes, spiced nuts,
olives, pepperoncini, focaccia toast

42

Soups

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, VV)
Butternut squash, kale, white bean

cup 8 | bowl 10

Baskets & Side Salads

Classic French fries	10
Parmesan truffle fries	12
Sweet potato fries	12
Beer-battered onion rings	12
Parmesan truffle chips	12
House-made potato chips	10
Caesar or garden salad	9
Warm dinner rolls	2

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

Salads

Autumn Salad (GF, V) 18
Arugula, roasted butternut squash, goat cheese,
dried cranberry, pepitas, honey-white balsamic

Italian Grinder Salad (GF) 22
Chopped romaine, artisan meats, marinated feta,
red onion, cherry tomato, pepperoncini,
diced cucumber, cracked pepper, dijon vinaigrette

Add to any salad:

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

enjoy any salad as a wrap with choice of side +5

Burgers & Sandwiches

*Served with your choice of seasoned French fries, sweet potato fries, traditional coleslaw, or house-made potato chips.
Parmesan truffle fries or beer-battered rings +2*

Bacon Bleu Burger* 25
8oz prime beef, bleu cheese crumbles, fig jam,
applewood bacon

The 1925 Burger* 22
8oz prime beef, American cheese,
lettuce, sliced tomato, red onion

French Onion Grilled Cheese (V) 17
Caramelized onions, white cheddar, fontina, swiss,
garlic-thyme butter, sourdough
Add chicken cutlet +8

Grilled Chicken Sandwich 20
Roasted red pepper and mushroom, fresh pesto,
balsamic glaze, warm ciabatta

Entrées

Tavern Meatloaf 38
Bacon-wrapped, bourbon glazed,
whipped potato, charred broccolini

Hot Honey Chicken Cutlet 30
Fall Milanese, fennel-apple slaw, shaved parmesan

Bolognese 36
Ragu of beef, pork, lamb, red wine,
penne pasta, shaved parmesan

Baked Haddock 36
Sherry butter Ritz crumb, classic beurre blanc,
mashed potato, sauteed green beans

Braised Short Rib (GF) 40
Cherry-red wine reduction, gorgonzola mashed,
sauteed broccolini

Pan-Seared Salmon* (GF) 38
Honey-garlic glaze, butternut squash puree,
roasted asparagus

Coconut-Curry Bowl (GF, VV) 24
Coconut rice, curry sauce, sautéed vegetables
add grilled chicken 8 | shrimp 12 | salmon* 14 | tofu 10

~ ask about our gluten-free pasta ~
Vegan patties and seared tofu are available to replace protein