



Salem Cross Inn

RESTAURANT & TAVERN

LUNCH AND HEXMARK TAVERN

Vegetables, herbs and seasonal fruits are grown here, or at our local farms including Hunt Berry Farm in West Brookfield and Howe's Farm in New Braintree.

STARTERS



◆ **Onion Soup Gratinée**
gruyère, crouton 7.

◆ **Crispy Brussel Sprouts**
served with parmesan cream sauce 6.

New England Chowder of the Sea
family recipe, fresh clams and fish, heavy cream 6.

Cherry Tomato Tart
baked cherry tomatoes and chiffonade of fresh basil,
baked on a puff pastry crust and drizzled with olive oil,
balsamic reduction and a sprinkle of maldon salt 7.

◆ **Hummus bi Tahini**
family recipe, pita chips, topped with olive relish 7.

Fried Oysters
with tomato remoulade sauce 11.

◆ **Shrimp Cocktail**
tomato and cucumber salsa, fried wonton and
traditional cocktail sauce 13.

◆ **Proscuitto Wrapped Asparagus**
marinated, grilled and finished with
balsamic reduction 7.

◆ **Sharing Plate**
chef's inspiration of the day ~ ask server 15.

◆ ***Raw Bar**
fresh oysters on half shell individually 2.75 ~ 6 for 15.
littlenecks individually 1.75 ~ 6 for 10.
served with cocktail sauce, tabasco, lemon wedge & horseradish

SALADS



◆ **Fruit & Nut Salad**
fresh berries, quinoa, arugula, almonds, feta and mint, drizzled with citrus dressing 11.

Alycia's Salad
quinoa, tomato, cucumber, onion, romaine, olives, fresh herbs, pine nuts and feta,
tossed with olive oil and lemon 11.

◆ **Caesar Salad**
romaine, croutons, anchovies and parmesan
small 5. large 7.

◆ **House Salad**
iceberg, mixed baby greens, carrots, tomato, cucumber
small 5. large 7.
add to any large salad
tenderloin tips 9. grilled shrimp 7. grilled salmon 7. grilled chicken 6.

Dressing Choices
chef's creamy italian, blue cheese, balsamic vinaigrette, ranch, citrus vinaigrette

Before placing your order, please inform your server if a person in your party has a food allergy.

ENTRÉES



Sautéed Provençale Shrimp

sautéed tomatoes, shallots, garlic, capers, white wine, olive oil and toasted almonds with angel hair pasta 18.

Mixed Vegetable Quiche

with parmesan and gruyère cheese ~ served with side salad 12.

◆ Vegan Spaghetti Squash Primavera

roasted spaghetti squash, sauteed vegetable from our garden, tomatoes and fresh herbs 13.

~Entrées below served with choice of vegetable and starch ~

Chicken Pot Pie

buttermilk biscuit, white and dark meat, carrots, supreme sauce 13.

◆ Maple Jack Chicken

monterey jack, local maple syrup, apple wood smoked bacon, sun-dried tomato 14.

◆ Baked Haddock

with parmesan, sage crumb topping 17.

Fried Oysters

with tomato remoulade sauce 17.

◆ Sea Scallops

broiled with chives, thyme, shallots and crumb topping 19.

or panko fried 19.

◆ Pan Seared Coconut Rum Glazed Salmon

with spinach, orange segments, toasted pine nuts, scallions, coconut rum glaze 17.

Meatballs

salem cross farm's pasture raised beef served with grated parmesan cheese and homemade marinara sauce 15.

◆ *Tavern Steak

teres major (from the shoulder, tender like filet), marinated in olive oil, garlic and rosemary

served with red wine demi-glaze 16.

SANDWICHES



sandwiches served with choice of french fries, house made chips or small garden salad

*Salem Cross Farm's Burger

lettuce, tomato, onion on an english muffin 11.

add apple wood smoked bacon 1. add your choice of cheese 1.

Chicken & Brie Sandwich

grilled chicken, brie, arugula, sliced apples, rhubarb marmalade on a ciabatta roll 10.

Fresh Grilled Veggie Wrap

zucchini, bell pepper, mushrooms, roasted tomatoes, olive oil, red onion, garlic aioli,

italian seasoning on a wrap 9.

Roast Beef Wrap

shaved cold roast beef, garlic yogurt sauce, avocado, iceberg lettuce, monterey jack cheese,

sundried tomatoes 12.

Lobster Roll

whole, fresh, hard shell lobster, mayo, celery and lettuce on a hot dog roll

served with french fries or homemade chips 22.

or lobster salad on a bed of greens 22.

Picnic Basket of the Day

chef's inspiration of the day with fresh fruit, homemade chips and a cookie 15.

HOMEMADE DESSERTS



All our rolls and desserts are made fresh by our bakers

◆ - can be prepared gluten free

*Certain items are served raw or cooked to order. Consuming raw or undercooked shellfish or meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

Private party and banquet facilities available for groups from 6 to 200.

7% Massachusetts Sales Tax will be added to all sales.

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