



Salem Cross Inn

RESTAURANT & TAVERN

LUNCH MENU

Fall is here and we prepare for final harvest. We will be picking and digging up, and planting until the frost comes. Most activity will stop then, but we will try to overwinter some greens, root vegetables and garlic, waiting for Spring to wake them up again.

STARTERS & SALADS

Onion Soup Gratinée

gruyère, crouton 6.

New England Chowder of the Sea

family recipe, fresh clams and fish, heavy cream 6.

◆ **Hummus bi Tahini**

family recipe, pita chips, topped with olive relish 7.

◆ **Shrimp Cocktail**

citrus, cucumber & tomato salsa, fried wonton and traditional cocktail sauce 13.

◆ **Sharing Plate**

chef's inspiration of the day ~ ask server 15.

Kielbasa & Shrimp Sauté

sautéed with garlic butter & parsley 10.

◆ **Brussel Sprouts**

deep fried and served with parmesan cream sauce 8.

Country Stuffed Crêpe

crêpe stuffed with creamy béchamel sauce, ham, brie and gruyère 9.

◆ ***Raw Bar**

fresh oysters on half shellindividually 2.50 ~ 6 for 14.

fresh littlenecks on half shellindividually 2.00 ~ 6 for 11.

served with cocktail sauce, tabasco, lemon wedge & horseradish

◆ **Harvest Salad**

craisins, candied walnuts, pumpkin seeds, almonds, pears, chives, feta cheese, and baby spinach tossed in maple vinaigrette 11.

◆ **Wedge Salad**

hearts of iceberg lettuce, blue cheese dressing, crispy bacon, pickled onions, tomatoes 8.

◆ **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

steak tips 9. grilled shrimp 7. grilled salmon 7. grilled chicken 6.

Dressing Choices

chef's creamy italian, blue cheese, maple vinaigrette, red wine vinaigrette

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

ENTRÉES



~Entrées below are complete meals~

◆ **Vegan Pasta**

roasted & puréed eggplant with chopped cilantro, tahini and olive oil, tossed in gluten free penne and served on a bed of tomato basil sauce, served with choice of vegetable 12.

◆ **Shrimp & Chicken Scampi**

tomato, roasted garlic, creamy red pepper sauce, steamed broccoli, fettuccini and grated parmesan 16.

~Entrées below served with choice of vegetable and starch ~

Chicken Pot Pie

butter milk biscuit, white and dark meat, carrots, suprême sauce 12.

Maple Jack Chicken

monterey jack, local maple syrup, apple wood smoked bacon, sun-dried tomato 13.

◆ **Broiled Atlantic Haddock**

dill crumb topping 16.

◆ **Sea Scallops**

broiled in red pepper butter & crumbs;
or panko fried 21.

◆ **Pan Roasted Salmon**

grain mustard honey glaze and panko crumbs 15.

◆ **Homemade Meatloaf**

topped with red wine demi-glaze and sautéed mushrooms 13.

◆ ***Tavern Steak**

térès major (from the shoulder, tender like filet), caramelized onions, red peppers, 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 a roll 11.

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

Turkey Salad Sandwich

chopped turkey breast, mayo, craisins, diced pear, diced celery, lettuce, tomato on a roll 10.

Portobello "Burger"

king portobello mushroom, fresh mozzarella, roasted garlic spread,
roasted mixed peppers, zucchini, summer squash, arugula, basil pesto on a bun. 9.

Grilled Ham & Cheese Sandwich

baked ham, tomato, sundried tomato marmalade, bacon and gruyère cheese on sourdough 10.

Philly Cheese Steak

shaved roast beef, caramelized onions, peppers, american cheese, red wine demi-glaze on a baguette 11.

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.