

LUNCH AND HEXMARK TAVERN

It was a great season of deliciously fresh vegetables and herbs from our gardens. Now that winter is here we look forward to root vegetables and winter squash while we're planting spring's harvest. We can't wait to see those seedlings pushing through dark soil again. But, now the chill in the air turns our minds to warming ourselves by the fireplaces and enjoying some hearty New England fare! Here's to changing seasons!

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**

pineapple salsa, fried wonton and traditional cocktail sauce 13.

◆ **Sharing Plate**

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

◆ **Grilled Kielbasa**

with creamy horseradish sauce 6.

◆ **Crispy Brussel Sprouts**

served with parmesan cream sauce 6.

Sweet Potato Fries

with ginger cream dip 6.

Fried Calamari

with basil aioli 9.

◆ **Fruit and Nut Salad**

dried figs, blueberries, cranberries, cherries, toasted almonds, pine nuts, feta cheese, baby spinach, tossed in balsamic 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, poppy seed vinaigrette, balsamic vinaigrette, dijon mustard vinaigrette

ENTRÉES



~Entrées below are complete meals~

◆ **Vegan Pasta with Ratatouille**

gluten free penne, tossed in a homemade tomato basil sauce 12.

◆ **Shrimp Scampi**

tomato, spinach and basil in roasted garlic, white wine and lemon sauce, fettuccini pasta 18.

Fireplace Stew of the Day

served with a small house salad. priced daily

~Entrées below served with choice of vegetable and starch ~

Chicken Pot Pie

buttermilk biscuit, white and dark meat, carrots, supreme sauce 12.

◆ **Maple Jack Chicken**

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

◆ **Broiled Atlantic Haddock**

parmesan, bread crumb topping 16.

◆ **Sea Scallops**

broiled in deer run farms' maple butter & crumbs;
or panko fried 21.

◆ **Pan Roasted Salmon**

orange honey glaze and panko crumbs 15.

Homemade Meatloaf

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

◆ ***Tavern Steak**

teres major (from the shoulder, tender like filet), marinated in olive oil, garlic and rosemary
served with creamy peppercorn sauce 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.

Chicken Sandwich

marinated grilled chicken breast, roasted tomatoes, brie and arugula on ciabatta bread 10.

Portobello "Burger"

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

Hot Pastrami Sandwich

hot shaved pastrami, melted gruyère, coleslaw, sliced red onion on dark rye bread 10.

Warm Roast Beef Sandwich

shaved roast beef, gorgonzola, lettuce, tomato and red wine demi-glaze on a baguette 12.

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.

6.25% Massachusetts Sales Tax will be added to all sales.