

## LUNCH AND HEXMARK TAVERN

*Spring has sprung and we are thrilled! The grass is beginning to turn green and the soil is starting to soften. You can look forward to more specials to be featured using our own Salem Cross Farm pasture raised beef. We're very excited to plunge into this new season and we're happy that you're here to be part of it!*

### STARTERS & SALADS



◆ **Soup du Jour**

chef's choice 5.

◆ **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**

quinoa tabbouleh and traditional cocktail sauce 13.

◆ **Sharing Plate**

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

◆ **Crispy Brussel Sprouts**

served with parmesan cream sauce 6.

◆ **Parmesan Cauliflower**

roasted with herbs and olive oil, served with marinara 6.

◆ **Fruit and Nut Salad**

baby spinach, dried figs, blueberries, cranberries, cherries, toasted almonds, pine nuts, feta cheese, tossed in citrus vinaigrette 11.

◆ **Spring Salad**

mixed baby mesclun, kale, radishes, asparagus, red onion, toasted almonds and 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, balsamic vinaigrette, dijon mustard vinaigrette, citrus vinaigrette

# ENTRÉES



~Entrées below are complete meals~

## ◆ **Vegan Spaghetti Squash**

served on a bed of marinara sauce and sprinkled with toasted pine nuts 12.  
choice of starch

## **Curry Shrimp Scampi**

sautéed with curry, tomatoes, basil, roasted garlic, broccoli, white wine served over fettuccini pasta 18.

## **Broccoli Quiche**

with parmesan and gruyère cheese served with side salad 12.

~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**

citrus crumb topping 17.

## **Sea Scallops**

broiled in ginger butter & crumbs;  
or panko fried 21.

## ◆ **Pan Seared Salmon**

maple orange glaze 16.

## **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 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.

## **Chicken Sandwich**

marinated grilled chicken breast, tomato remoulade, brie and arugula on ciabatta bread 10.

## **Fresh Grilled Veggie Wrap**

chilled balsamic marinated grilled zucchini, yellow squash, red peppers, lettuce, tomatoes, red onion,  
feta and hummus served in a wrap 9.

## **Hot Pastrami Sandwich**

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

## **Roast Beef Wrap**

shaved roast beef, sliced gruyère cheese, lettuce, tomatoes, red onion, horseradish sour cream sauce 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.