

LUNCH AND HEXMARK TAVERN

It was a great season of deliciously fresh vegetables and herbs from our gardens. Now we look forward to root vegetables and winter squash while we're planning spring's harvest. We can't wait to see those seedlings pushing thru 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



◆ **Soup du Jour**

chef's choice 5.

◆ **Sharing Plate**

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

◆ **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.

Grilled Kielbasa

with horseradish, mustard cream sauce 7.

◆ **Hummus bi Tahini**

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

Beef Spring Roll

shaved beef, fontina cheese, sautéed onions, red peppers, cilantro~ finished with pineapple soy sauce 9.

◆ **Shrimp Cocktail**

pineapple salsa, fried wonton and traditional cocktail sauce 13.

◆ **Poutine Fries**

fried quartered potato topped with red wine demi glaze and melted gruyère cheese 8.

◆ ***Raw Bar**

fresh oysters on half shell individually 2.50 ~ 6 for 14.
served with cocktail sauce, tabasco, lemon wedge & horseradish

SALADS



◆ **Harvest Salad**

craisins, candied walnuts, pumpkin seeds, almonds, chives, feta cheese and mixed field greens 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, balsamic vinaigrette, poppy seed, honey mustard

ENTRÉES



◆ **Quinoa and Broccoli Casserole**

broccoli, quinoa, spinach, mozzarella, parmesan, pesto, green onion 12.

Shrimp Casino

sautéed shrimp, bacon, white wine, red pepper compound butter, parsley over fettuccine 18.

Mixed Vegetable 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 13.

◆ **Maple Jack Chicken**

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

Baked Coconut Haddock

shredded coconut, coconut oil, parsley, sour cream 17.
or dill crumb topping 17.

Sea Scallops

broiled with parsley, garlic and shallots finished with sage parmesan crumb topping 21.
or panko fried 21.

Honey Ginger Salmon

honey, ginger, soy sauce, scallions 16.

Meatloaf

with mushroom gravy 16.

Old Fashioned Yankee Pot Roast

with pan gravy 16.

◆ ***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.

Mediterranean Chicken Wrap

deep fried chicken coated with pita chip crumbs, cucumbers, red onion, black olives, feta cheese, hummus,
olive oil, fresh lemon, salt, pepper on a wrap 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 Sandwich

shaved warm roast beef, arugula, apples, sour cream and horseradish sauce, melted gorgonzola cheese
on a toasted ciabatta roll 12.

Ham & Cheese Sandwich

warm ham, sundried tomato marmalade, lettuce, tomato, bacon, gruyère cheese on a toasted ciabatta roll 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.

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

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