

## MERCH TAYERN

## пилм длиии

SMALL DITES		APPETIZERS	
<b>Warm olives</b> ♥ with lemon & orange zest	4	French onion soup	9
Roasted cauliflower over tahini-yogurt sauce	5	<b>New England clam chowder </b> <i>w</i> / <i>Rhode Island clam cakes</i>	10
<b>Lemon hummus</b> ♥ with roasted garlic and crostini	5	Farmer's Market Greens ♥ w/ red wine vinaigrette	7
<b>Dry roasted peppers </b> Iime dressing and grated cheese	4	Fresh Sweet Corn, radishes, scallions of and local greens with roasted tomato vinaigrette	<b>9</b> e
SANDWICHES		Grilled Ginger Pork Skewers with cucumber relish and bibb lettuce Sweet Pea Ravioli	10 12
All sandwiches come with pickles and house roasted garlic fries or a small sale	ad	vanilla butter, roasted radishes, and pea greens	
Double patty burger with bacon onion jam, potato bun,	12	Cauliflower and lentil pate tabouli, spicy fruit preserve, and toasted almonds	10
American cheese and garlic aioli  A proper Cubano with slow roasted pork, sliced ham,	13	Cumin-rubbed beef carpaccio with chimichurri, red onion, Fresno chile and olive oil	12
gruyere cheese, onion pickle relish, and  Havarti and avocado grilled cheese with fried egg on country white bread	nustara <b>12</b>	<b>House charcuterie board</b> Three selections changing daily, dijon mustard, cornichon pickles, grilled toast points	14
ENTREES		Runny & stinky cheese board some of our favorite cheeses, house-made jam, toasted nuts, grilled toast point	<b>18</b> nts
<b>Roasted and braised chicken</b> with braised vegetables, jasmine rice an	d natural jus		17
Molasses-brined pork chop w/ baby greens salad, New England brown bread croutons and Boston baked beans			20
Cast iron seared steak house steak sauce, garlic fries, watercress & pickled red onion salad			20
Seared icelandic cod with Portuguese clam & chorizo stew, roasted tomatoes and Yukon gold potatoes			22
<b>Sesame and rice crepe</b> <i>𝒎</i> with chili sauce, avocado puree, shaved cabbage, toasted peanuts and ginger dressing			17
Classic spaghetti and meatballs ↓ fresh tomato sauce, basil, butter and grated parmesan			15
House-made baked beans 5	Garlic fries 5		
N-company	77		





VEGAN

KID OPTION AVAILABLE

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

"Heaven have mercy on us all – Presbyterians and Pagans alike – for we are all somehow dreadfully cracked about the head, and sadly need mending."

-Moby Dick, by Herman Melville



Mercy Tavern's name comes from our belief in Mercy as a beautiful, powerful, even revolutionary, concept and practice. No matter what some may claim, Mercy is strength, not weakness, and at some point in all of our lives, we will need it. What does it have to do with a restaurant? It drives our commitment to community and sustainability, and will hopefully draw people together for some common good.

Mercy Tavern works hard to be the best neighborhood restaurant and bar in Salem, MA. We are committed to delicious, locally sourced and sustainably produced food and drink, and we place tremendous value in fun, friendship and community. Our staff is committed to one another, to our guests, and to providing exceptional service. We truly do care about your experience.

Mercy's business model is designed around giving to community and social justice organizations, so much so that a % of every customer's tab goes directly to organizations that help our community. Please check your table flier to see who we/you are giving to this month!

Thankfully, Mercy Tavern has also inherited the longest and most storied live music tradition in Salem, and we are proud to keep it going! Check out our music calendar at mercysalem.com.