

LET'S SNACK!

DIP TRIO \$13

Creamy onion, pimento, and roasted eggplant dips served with peppadew, warm pita, and Kennebec chips

FRIED CALAMARI \$16

Rhode Island squid tossed with pickled Italian peppers and served with Pomodoro for dipping

TUNA TARTARE* \$17

Ahi tuna with ponzo, cucumber, avocado, wasabi aioli, sesame seeds, and crispy wonton chips

STEAMED BUNS \$15

Soft white buns stuffed with Korean BBQ beef, kimchi, cilantro, and miso aioli

JUMBO CRAB CAKE \$22

Griddled crab packed with veggies, served with New Orleans-style remoulade and a light salad

WINGS \$16

Crispy wings tossed in your choice of classic buffalo, Jamaican jerk dry rub, or Chinatown glaze.

MUSSELS \$19

Maine mussels in a coconut red curry broth, lime, cilantro, crostini

BRUSSELS \$13

Honey mustard dressing, candied pecan, roasted sweet potato

DAILY EMPANADA \$14

Ask what our kitchen is cooking up – it changes all the time!

MARINATED BEETS* \$15

Roasted beets with arugula, honey-lemon drizzle, pistachio, crunchy tofu

GREEN THINGS

Half Salad \$11, ADD chicken or shrimp +\$6, salmon +\$9, sirloin steak +\$11

TRADE HOUSE* \$16

Mixed greens with snap peas, radish, almonds, cucumber, carrots, and raspberry balsamic

CHOPPED CAESAR \$16

Crisp romaine, creamy dressing, shaved parmesan, and house croutons ADD egg or anchovy +\$2

WEDGE* \$17

Iceberg wedge with ranch, blue cheese crumbles, bacon, tomato, crispy onions, and balsamic glaze.



TRADE HOUSE

Great food, drink, and company

TRADEHOUSESALEM.COM

MAINS

BREW STEAK (or CHICKEN) \$31

Sliced sirloin served over toasted French bread and smothered in garlic butter and red wine au jus, with a side sauteed veggies
Sub chicken or shrimp \$27

FILET FRITES* \$41

8 oz filet with rosemary french fries, compound butter, a small salad, and red wine jus

BAKED HADDOCK \$29

Breadcrumb-topped haddock with sweet potato bisque, roasted potatoes, andouille, and chives

SALMON UDON \$29

Salmon with yaki udon noodles, bok choy, peppers, mushrooms, edamame, and furikake aioli

CARNITAS TACOS* \$18

Three braised pork tacos with slaw, cotija cheese, and chipotle aioli on corn tortillas

SHORT RIB \$33

Braised beef with port wine cabbage, whipped potatoes, and crispy onions

BACON-WRAPPED MEATLOAF \$27

Ground filet and short-rib, double-smoked bacon, whipped potatoes, buttered green beans, BBQ sauce

TAGLIATELLE BOLOGNESE \$22

Homemade pasta and roasted veggie Bolognese made with mushrooms, eggplant, parmesan, and fresh basil

VEGGIE KORMA \$24

Cauliflower and eggplant curry with basmati rice, warm naan, and tamarind chutney.

* Can be made gluten free, please inform your server

18% Gratuity will be included for parties 6 or more

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

HANDELDHS

Served with French fries, substitute salad +\$2, sweet potato fries +\$3, gluten free bun +\$1
ADD egg +\$2, avocado +\$2, caramelized onions +\$1, bacon +\$2

TRADE HOUSE BURGER* \$18

8 oz. burger with cheddar, house sauce, lettuce, tomato, onion, and pickles

SOUTHERN FRIED CHICKEN \$18

Buttermilk-fried chicken with lettuce, tomato, onion, pimento cheese, and pickles

CRISPY FISH SANDWICH \$19

Fried haddock with tartar sauce, lettuce, and tomato on toasted brioche

HAPPY ENDINGS

Brownie Sundae*	\$12
Apple Crisp*	\$12



TRADE HOUSE

CHEERS!

NEW Sunday Brunch
Every Week
10 a.m. - 2 p.m.



SHAKEN & STIRRED \$14

PARTRIDGE IN A PEAR TREE

Pear Vodka, Lemon Juice, Simple Syrup, Prosecco

ENGLISH BREAKFAST

English Breakfast Tea Infused Gin, Orange, Lemon

WHITE CHRISTMAS

Vanilla Vodka, White Chocolate, Honey, Milk, Sugar

MR. GRINCH

Amaretto, Baileys, Orange, Pistachio

TRADE SECRET

Bourbon, Amaro, Orange, Cherry, Lime

YUKON CORNELIUS

Vodka, Peppermint, Milk, Coffee Liqueur, Candy Cane

NOT MY GUMDROP BUTTONS

Bourbon, Sweet Vermouth, Gingerbread, Lime, Bitters

SILENT NIGHTCAP

Bourbon, Orange, Christmas Spices, Cherry

YULE FUEL

Rum, Eggnog, Maple Syrup, Bitters

SLEIGH ALL DAY

Aperol, Cranberry, Christmas Spices, Bubbles

REPOSADO NAVIDAD

Reposado Tequila, Licor 43, Espresso Vodka, Maple Syrup

RED

FEDERALIST - Cabernet Sauvignon (CA, 2021)	\$13/47
CANYON ROAD - Cabernet Sauvignon (CA)	\$8/29
SKYFALL - Merlot (WA, 2019)	\$15/52
BELLERUCHE - Côtes du Rhône (FR, 2021)	\$12/45
CONUNDRUM - Red Blend (CA, 2022)	\$13/47
RASCAL - Pinot Noir (OR, 2021)	\$13/48
CANYON ROAD - Pinot Noir (CA)	\$8/29
GIESEN 0% - Premium Red	\$11/40

ROSE

MIRAVAL STUDIO - Rosé (FR, 2023)	\$13/44
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WHITE

MARTIN CODAX RIAS BAIJAS - Albariño (ES, 2023)	\$12/44
TORRESELLA - Pinot Grigio (IT, 2021)	\$13/44
CANYON ROAD - Pinot Grigio (CA)	\$8/29
WHITEHAVEN - Sauvignon Blanc (NZ, 2021)	\$14/53
HARKEN - Chardonnay (CA)	\$11/37
CANYON ROAD - Chardonnay (CA)	\$8/29
GIESEN 0% - Sauvignon Blanc	\$11/40

BUBBLES

LA MARCA - Prosecco (IT)	\$13 Split
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BOTTLES & CANS

Budweiser	\$5.5
Bud Light	\$5.5
Stella Artois	\$6
Michelob Ultra	\$5
Lagunitas Daytime IPA (12 oz)	\$6
Downeast Original (12 oz)	\$7
Pabst Blue Ribbon (16 oz)	\$4.5
Corona	\$6.5
Corona Light	\$6.5
Miller High Life	\$5
Miller Light	\$5.5
Coors Light	\$5.5
Proclamation Fitter. Happier. DIPA	\$8
High Noon	\$7
Suncruisers Iced Tea	\$7
Athletic IPA (n/a)	\$6
Athletic Golden Ale (n/a)	\$6

DRAFT

Guinness	\$9
Singlecut Hibiscus Sour	\$8/12
Idle Hands Four Seam	\$9/13
Three Floyd's Deluxe Lager	\$8/12
Foam Built To Spill DIPA	\$10/14
High Limb Core Cider	\$9/13
Notch- Rotating	\$8/12
Founders All Day IPA	\$8/12
Night Shift Nite Lite	\$8/12
Kona Big Wave	\$8/12
Allagash White	\$8/12
True North Northern Haze	\$9/13

HOST A PARTY!



Festive drinks, cozy vibes, and room for your whole crew.

Ask your server about private event options.