

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 ponzu, 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



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-WRAPED 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.

HANDHELDS

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

TOFU BAHN MI    \$16

Seared tofu with miso aioli, cucumber, carrot, jalapeño, radish, arugula, and cilantro

SHAWARMA WRAP    \$16

Greens, hummus, asparagus, cucumber, tomato, feta, and spiced yogurt

HAPPY ENDINGS

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

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

*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 BAIXAS – 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.**