



CHATHAM BARS INN

Appetizers

Citrus and Chili Marinated Prawn 12.

Chilled Honeydew and Watermelon Soups

Mixed Green Salad 11.

Purple Haze Goat Cheese Toast and Cape Blackberry Vinaigrette

Roasted Summer Vegetable Tart 11.

Sunchoke Custard, American Caviar and Fromage Blanc Sherbet

Painted Hills Beef Tenderloin Tartare and Carpaccio 18.

Soft Boiled Egg, Crispy Speck and Truffle Aioli

Hudson Valley Foie Gras 21.

Pan Roasted and Torchon with Rhubarb Gastrique, Zeppole, Cape Gooseberry

Albacore and Yellow Fin Tuna Sashimi 14.

Shaved Fennel, Ginger Honey Roasted Cashews, Citrus Vinaigrette

Beet Cured Salmon 12.

Warm Blini, Lebni, Caramelized Fennel and Onions

Half Grilled Lobster 19.

Caramelized Porcini, Red Wine infused Onion. Crisp Salsify

Local Oysters on the Half Shell 19.

Cucumber and Radish Salad, Sauce Vert



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Entrees

Poached Halibut 28.

Crab Stuffed Squash Blossom, Baby Squash and Coconut Nage

Grilled Yellow Fin Tuna 28.

King Oyster Mushroom, Golden Lentils, and Spinach Coulis

Pan Seared Haddock 26.

Local Peas, Crispy Citrus Gnocchi with Truffle Butter

Pan Roasted Day Boat Sea Scallops 28.

Johnny Cakes, American Caviar, Green Tomato Puree

Whole Poached Two Pound Lobster *market.*

Lobster Fettuccini, Local Asparagus with Brown Butter Emulsion

Painted Hills Beef Tenderloin and Bone In Short Rib 44.

Potato Puree, Roasted Summer Vegetables, Red Wine Demi

Rack of Lamb 42.

Glazed Turnips, Chickpea Fries, Natural Jus

Pan Roasted Amish Chicken Breast 24.

Morel Mushroom Pot Pie, Sautéed Fava Beans, Carrot Soubise

Grilled Duck Breast 32.

Chanterelles, Crispy Confit, Salsify and Huckleberry Gastrique