



THE SACRED COD  
AT CHATHAM BARS INN



## To Start

½ DOZEN CHATHAM OYSTERS 20  
*citrus mignonette & lemon.*

POACHED JUMBO SHRIMP 28  
*classic cocktail sauce & lemon.*

ARTISINAL CHEESE 24  
*grilled cranberry walnut bread. fresh fruits.  
seasonal compote.*

GIOIA BURRATA 19  
*warm sweet potato. hazelnut. asian pear.  
spicy greens.*

CRISPY POINT JUDITH CALAMARI 17  
*pickled peppers. fine herbs. grilled lemon.*

FRIED FARM DILL PICKLES 14  
*beer batter & house ranch.*



## Soups & Salads

NEW ENGLAND CLAM CHOWDER 13  
*oyster crackers & chives.*

FRENCH ONION SOUP 14  
*gruyere & country bread.*

GARDEN SALAD 16  
*shaved autumn vegetables. maple mustard vinaigrette.  
sunflower seed crumble.*

TUSCAN KALE SALAD 15  
*lemon vinaigrette. pecorino. pine nut.  
aleppo chili. crispy caper.*

AUTUMN CHICORIES 16  
*bluebird blue cheese. toasted walnut. shaved apple.*



## Sandwiches

*served with side salad or french fries*

DRY AGED BURGER 25  
*whiskey-bacon jam. cave aged cheddar. whole grain  
mustard aioli. sesame seed bun.*

SPICY FRIED CHICKEN 22  
*house hot sauce. bibb lettuce. farm dill pickles.  
duke's mayo.*

PRIME STEAK SANDWICH 28  
*toasted ciabatta. baby arugula. pickled peppers.  
garlic aioli.*

LOBSTER ROLL MP  
*bibb lettuce. brioche bun. lemon.*



## Plates

FISH & CHIPS 27  
*beer battered haddock. grilled lemon. tartar sauce.*

MOULES FRITES 27  
*wild chatham mussels. white wine-linguica broth.*

THE CAPE COBB mp  
*poached lobster. avocado. tomato. blue cheese. egg. bacon.  
shallot vinaigrette.*

PRIME STEAK TARTARE 25  
*"caesar" aioli. gaufrettes. quail egg. fine herbs.*

RED CHILI MISO RAMEN 22  
*chicken & dashi broth. slow cooked egg. braised pork belly.  
shiitake. farm kimchi.*

JUMBO LUMP CRAB CAKE 24  
*fermented chili aioli & celery salad*

### "THE LOCAL CATCH"

*locally caught seafood & seasonal farm produce*  
mp



*We are committed to providing you with the  
freshest farm-to-table ingredients available  
from the Chatham Bars Inn Farm*