



THE SACRED COD  
AT CHATHAM BARS INN



## To Start

- ½ DOZEN CHATHAM OYSTERS 21**  
*citrus mignonette & lemon.*
- ½ DOZEN LITTLENECK CLAMS 16**  
*hot sauce relish & lemon.*
- POACHED JUMBO SHRIMP 28**  
*classic cocktail sauce & lemon.*
- CARAMELIZED BRUSSEL SPROUTS 14**  
*bacon. pecorino. garlic crumble.*
- GIOIA BURRATA 19**  
*citrus. fennel. frisée. pistachio.*
- STEAMED LOCAL MUSSELS 17**  
*local mussels. white wine-linguiça broth. garlic herb country bread.*
- HEARTH ROASTED FARM CARROTS 14**  
*farm carrots. carrot pesto. toasted almonds.*
- CRISPY POINT JUDITH CALAMARI 18**  
*pickled peppers. fine herbs. grilled lemon.*
- ARTISINAL CHEESE 28**  
*grilled cranberry walnut bread. honey. seasonal compote.*

**SEAFOOD TOWER 62**  
*4 chatham oysters. 4 littlenecks.  
4 shrimp. lobster salad.  
add american hackleback caviar 50*



## Soups & Salads

- NEW ENGLAND CLAM CHOWDER 14**  
*oyster crackers & chives.*
- FRENCH ONION SOUP 14**  
*gruyere & country bread.*
- GARDEN SALAD 15**  
*shaved spring vegetables. maple mustard vinaigrette. sunflower seed crumble.*
- TUSCAN KALE SALAD 16**  
*lemon vinaigrette. pecorino. pine nut. aleppo chili. crispy caper.*
- HEIRLOOM BEET SALAD 17**  
*roasted beets. country ham. herb yogurt. sherry reduction.*

*20% gratuity will automatically be added to parties of 8 or more.*

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.*



## Brick Oven Flatbreads

- SAUSAGE & BROCCOLI 24**  
*gioia burrata. broccoli pesto. house made sausage. pickled peppers.*
- BARBECUE SHORT RIB 22**  
*aged cheddar. red onion. parsley.*
- LOCAL LOBSTER 40**  
*stracciatella. san marzano tomato. olive-pine nut relish.*
- SPRING PEA 22**  
*hen of the woods mushrooms. preserved lemon. mint creme fraiche.*



## Plates

- FISH & CHIPS 29**  
*beer battered haddock. grilled lemon. tartar sauce.*
- DRY AGED BURGER 25**  
*whiskey-bacon jam. cave aged cheddar. whole grain mustard aioli. sesame seed bun.*
- LOBSTER ROLL 48**  
*bibb lettuce. brioche bun. lemon.*
- THE YANKEE POT ROAST 34**  
*bone marrow. potato puree. cipollini. baby carrot.*
- PAPPARDELLE BOLOGNESE 27**  
*parmigiano reggiano & basil pistou.*
- PAN ROAST MONKFISH 34**  
*creamed spinach & leeks. crispy fingerlings. port.*
- SPRING ASPARAGUS RISOTTO 26**  
*house made ricotta. preserved lemon. farm pea tendrils.*
- FENNEL CRUSTED HADDOCK 33**  
*olive oil crushed potatoes. artichoke. salsa verde.*
- SEARED NATIVE SCALLOPS 42**  
*cauliflower. sautéed mushrooms. golden raisins. verjus.*
- PRIME STEAK FRITES 50**  
*12 oz. prime strip steak & sauce au poivre.*
- HERITAGE PORK BELLY CHOP 35**  
*“new england cassoulet”.*
- ROASTED GREEN CIRCLE CHICKEN 36**  
*anson mills polenta. bloomsdale spinach. rosemary jus.*



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