



THE SACRED COD  
AT CHATHAM BARS INN

## Chilled Seafood

**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.*

**YELLOWFIN TUNA 25**  
*sundried tomato. fennel. fino verde basil.*

**CHILLED SEAFOOD TASTING 62**  
*4 oysters / 4 shrimp / 4 clams / tuna*



## To Start

**NEW ENGLAND CLAM CHOWDER 14**  
*oyster crackers & chives.*

**FRENCH ONION SOUP 14**  
*gruyere & country bread.*

**CRISPY POINT JUDITH CALAMARI 18**  
*pickled peppers. fine herbs. grilled lemon.*

**CHATHAM MUSSELS 18**  
*white wine-nduja broth. farm basil. country bread.*

**NEW ENGLAND CHEESES 28**  
*grilled cranberry walnut bread. local honey.  
seasonal compote.*

**GIOIA BURRATA 19**  
*fried green tomato, buttermilk. benne seed. hot honey.*



## Farmer's Pick

**TUSCAN KALE SALAD 16**  
*pecorino. pine nut. aleppo chili. crispy caper.  
grilled lemon.*

**FARMER'S SALAD 16**  
*raw vegetables. savory granola. maple vinaigrette.*

**HEIRLOOM BEETS 17**  
*strawberry. pine nut. basil. goat cheese.*

**HEARTH ROASTED SHISHITO PEPPERS 14**  
*chipotle. cotija. spicy farm radish.*



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



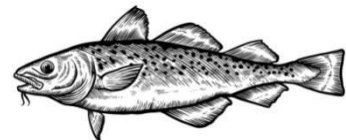
## Brick Oven Flatbreads

**GIOIA BURRATA 24**  
*calabrian chili. oil cured black olive. broccoli rabe.*

**BARBECUE SHORT RIB 22**  
*aged vermont cheddar. red onion. parsley.*

**LOCAL LOBSTER 40**  
*cherry tomato. house made ricotta. summer corn.*

**HEN OF THE WOODS 22**  
*mozzarella. spring peas. preserved lemon.  
mint creme fraiche.*



## Plates

**FISH & CHIPS 29**  
*beer battered local catch. 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 & farm basil pistou.*

**PAN ROAST MONKFISH 34**  
*crispy fingerling. tropea onion. spicy farm greens.*

**TUSCAN KALE RISOTTO 26**  
*hen of the woods. cherry tomato. crème fraiche.*

**FENNEL CRUSTED HADDOCK 33**  
*summer succotash. house made linquica. salsa verde.*

**SEARED NATIVE SCALLOPS 42**  
*cauliflower. sautéed mushrooms. golden raisins. ver jus.*

**PRIME STEAK FRITES 50**  
*12 oz. prime strip steak & sauce au poivre.*

**SPICE RUBBED PORK CHOP 35**  
*farm mustard greens. charred corn. stone fruit mostarda.*

**ROASTED GREEN CIRCLE CHICKEN 36**  
*summer pole beans. almond-parmesan crumble.  
rosemary jús.*

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.