



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

persimmon, fennel pollen, citrus.

CHILLED SEAFOOD TASTING 65

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.

WILD CHATHAM MUSSELS 22

white wine-nduja broth, farm basil, country bread.

ARTISINAL CHEESES 28

grilled cranberry walnut bread, local honey, seasonal compote.

PROSCIUTTO DI SAN DANIELE 26

heirloom squash butter, pickled fennel, country bread.



Farmer's Pick

RADICCHIO 16

sherry-balsamic vinaigrette, parmesan, garlic crouton.

FARMER'S SALAD 16

raw farm vegetables, savory granola, maple vinaigrette.

HEIRLOOM BEETS & LOCAL BURRATA 24

asian pear, za'atar, red onion.

BEER BATTERED DELICATA SQUASH 16

curried yogurt, sumac, pomegranate molasses.



Brick Oven Flatbreads

HOUSE MADE LINGUIÇA 24

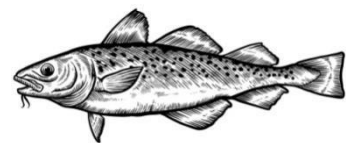
crushed potato, heirloom peppers, roasted garlic.

ROASTED MUSHROOM 22

aged vermont cheddar, pulled short rib, pickled onion.

GIOIA BURRATA 24

marinated eggplant, heirloom tomato, farm basil.



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

chilled lobster salad, toasted 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 HALIBUT 34

crispy fingerling, tropea onion, spicy farm greens.

FARM SPINACH & RICOTTA TORTELLINI 28

truffle butter, spinach puree, sunchoke.

CORN CRUSTED HADDOCK 33

autumn succotash, house made linguica, salsa verde.

SEARED NATIVE SCALLOPS 42

parsnip, crispy chickpeas, vaudouvan oil, chervil.

PRIME STEAK FRITES 50

12 oz, prime strip steak & sauce au poivre.

SPICE RUBBED PORK CHOP 35

mustard greens, griddled cornbread, stone fruit mostarda.

ROASTED GREEN CIRCLE CHICKEN 36

shelling beans, braised farm greens, almond crumble.



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

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.