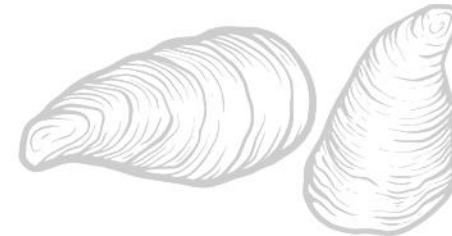




THE SACRED COD
AT CHATHAM BARS INN



BITES

Broccolini (v)
Charred Broccolini.
Onion Jam. Puffed Quinoa.
8

Lobster Corn Dog
Cape Seasoning. Furikake.
Spicy Citrus Aioli.
11 each

Tempura Maitake
Candied Sesame. Scallion.
Gochujang-Honey.
8

Crispy Polenta
Shiitake XO. Broccolini.
Smoked Potato Espuma.
Parmesan.
8

Arancini
Winter Squash.
Mozzarella. Sage Crumb.
Truffle Aioli.
9

Charred Pork Belly
Soy-Ginger Glaze. Peanut
Shallot Crumble. Chive.
9

**Breaking
Bread**

The act of
Friendship or
Love.

Daily Variety.
Traditional
Accountrements

9

SHARED PLATES

Oysters
Local Varietal. Daily Preparation.
22 half dozen

Lobster Tacos
Dressed Lobster. Serrano Jam.
Yuzu Pickles. Radish. Corn Shell.
24

Baked Almond "Feta" (v)
Preserved Tomato. Toasted Pine Nut.
Basil Oil. House Pita.
17

Monkfish Char Sui
Beet. Pomegranate. Scallions.
Puffed Grains and Seeds.
18

New England Clam Chowder
Chive. Bacon. Focaccia Crisp.
14

Chickpea and Escarole Soup (v)
Tomato Brodo. Aromatics. Garlic Oil.
Vegan "Parmesan."
14

Baby Iceberg
Anchovy-Parmesan Dressing. Brioche Crumb.
Tapioca Chicharrón. Quail Egg.
Tomato Relish.
16

American Caviar & Chips
Hackleback Caviar. Pringles. Chive Crema.
Quail Egg.
80

Tuna & Nori
Tempura Bits. Unagi Sauce. Avocado Crema.
Crispy Grains. Spicy Aioli.
18

Chicken Oysters
Blue Cheese Hot Sauce. Ranch Powder.
Carrot and Celery Crunch. Cilantro.
19

Chatham Mussels
Chorizo Broth. Thyme. Lemon. Shishito
Peppers. Herbs.
21

SOUPS & SALADS

Farmer's Greens
Baby Lettuce. Shaved Vegetables.
House Ricotta. Herb Crunch. Cider Vinaigrette.
15

Beet Salad
Beet Variations. Crème Fraiche. Dill Pearls.
Poached Cabbage. Confit Duck. Citrus
18

Roasted Vegetables
Caramelized Yogurt. Sherry Vinaigrette.
Dehydrated Olive. Focaccia Crumb. Herbs.
16

LARGE PLATES

Hanger Steak
Crispy Sweetbreads. Butter Poached Romaine.
Carrot Jus. Pickled Shallot. **42**

Mushroom Bolognese (v)
Cavatelli. Nutritional Yeast.
Brazil Nut "Parmesan". Lavash. Basil Oil. **29**

Local Cod
Kale. Fumet. Trout Roe. Lobster Glazed Potato.
Kabocha Squash. Dill. **41**

The Sacred Lobster Roll
Traditional Dressing. Brioche Bun. Native
Lobster. **48**

Sacred Burger
Prime Rib Grind. American Cheese. Secret Sauce.
Dressed Iceberg. House Pickles.
Tomato. Sesame Seed Bun. **25**

Moxie Braised Beef Cheek
Kohlrabi Slaw. Celeriac Puree. Pickled Shishito.
Parsley. **36**

Pressed Chicken
Layers of Light and Dark. Butternut Mole.
Seed Crunch. Crushed Carrot and Turnip.
Cassava Puff. **38**

Lobster Tail
Cornbread. Caviar Butter.
Citrus and Lobster Emulsion. Charred Peppers.
Lobster Bottarga. **MP.**

Roasted Eggplant
Stone Ground Grits. Puttanesca. Gouda Crumbs.
Olive Oil. Pickled Shishito. **28**

Lamb Presse
Mustard. Rosemary Crumb. Smoked Potato Puree.
Braised Greens. Lamb Jus. **46**

for parties of eight or more, a twenty percent gratuity will be added to your bill. please inform us if anyone in your party has a food allergy. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. especially if you have certain medical conditions.