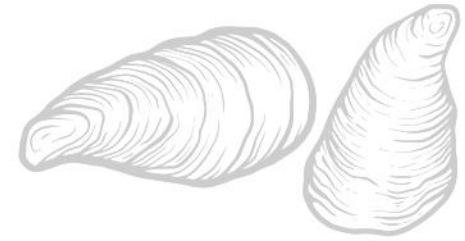




THE SACRED COD
AT CHATHAM BARS INN



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
Accoutrements

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

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

- 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

- 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

- Pastrami & Swiss**
House Pastrami. Swiss Cheese. Caramelized Onion.
Pickles. Bavarian Mustard. Signature Fries. 25
- Chickpea Melt (v)**
Crushed Chickpea Salad. Vegan Mayonnaise. Vegan
Cheddar. Sliced Tomato. English Muffin.
Potato Chips. 23
- Turkey & Brie Sauce**
Cranberry Gelee. Shaved Apple. House Brioche.
Signature Fries. 25
- 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. Signature Fries. 25

- Beer Battered Cod**
Country Slaw. Tartar Sauce. Grilled Lemon.
Signature Fries. 29

- Fried Chicken Sandwich**
Panko Crust. BBQ Sauce. Country Slaw. Pickles.
Lettuce. Tomato. Sesame Bun. Signature Fries. 25

- Local Catch**
From Dock to Door, we will create a dish with what
is available at market. **MP**

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.