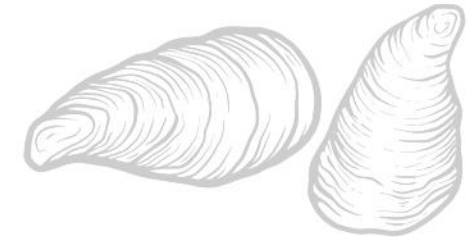




**THE SACRED COD**  
AT CHATHAM BARS INN



**SHARED PLATES**

**LARGE PLATES**

**BITES**

- Deviled Egg**  
Pickled Allium.  
Smoked Salmon.  
Trout Roe.  
**8**
- Crispy Lobster Crepe**  
Farm Onion.  
Harissa Puree.  
Herb Radish Salad.  
**11 each**
- Stuffed Peppers (v)**  
Jasmine Rice. Farm Squash.  
Tomato-Pepper Sauce.  
**8**
- Falafel**  
Almond-Garlic Spread.  
Farm Tomato-Cucumber Salad.  
**9**
- Grilled Squid Skewer**  
Assorted Farm Vegetables.  
Soy Ginger Glaze.  
Peanut Shallot Crumble.  
**5**

**Breaking Bread**

The Act of  
Friendship or  
Love.

Daily Variety.  
Traditional  
Accoutrements

**9**

**Oysters**  
Local Varietal. Daily Preparation.  
**22 half dozen**

**Lobster Tacos**  
Dressed Lobster. Serrano Jam.  
Yuzu Pickles. Radish. Corn Shell.  
**26**

**Caesar Tomato Toast**  
House Focaccia. Farm Tomato Jam.  
Pecorino. Parmesan. Pickled Scape.  
**17**

**Local Burrata**  
Cranberry Tapenade. Farm Beets.  
Spicy Farm Greens.  
**20**

**American Caviar & Chips**  
Hackleback Caviar. Cape Cod Chips.  
Onion Dip.  
**80**

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

**Admiral's Chicken**  
Farm Radishes. Scallions. Farm Cilantro.  
Everything Crumble.  
**19**

**Chatham Mussels**  
Stormalong Cider Broth. Pistachio Oil.  
House Baguette. Farm Tarragon.  
**21**

**SOUPS & SALADS**

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

**Chilled Corn Soup (v)**  
Crispy Maitake. Calabrian Chili Oil.  
Farm Basil.  
**14**

**Little Gem Salad**  
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**

**Cucumber Salad (v)**  
Cucumber Variations. Carrot Ginger Dressing.  
Nori-Rice Crumble. Farm Radish. Dill.  
**16**

**"Mediterranean Salad"**  
Garbanzo Beans. Pickled Onion. Farm Tomato.  
Puffed Quinoa. Caramelized Feta. Saba.  
**16**

**Wagyu Steak Frites**  
Wagyu Bistro Tenderloin. Maitre d' Butter.  
House Fries. **55**  
*"Crab Oscar" Supplement +35*

**Halibut on Toast**  
Sourdough. Caramelized Sauerkraut.  
Farm "Remoulade". Sauce Gribiche.  
Pickled Farm Vegetables. **41**

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

**Cheeseburger**  
Prime Rib Grind. American Cheese. Griddled Onion.  
Secret Sauce. Farm Lettuce. House Pickle.  
Sesame Bun. Signature Fries. **25**

**Petit Stuffed Lobster**  
Daily Preparation. *Subject to availability.* **MP**

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

**Roasted Chicken Breast**  
Smoked Sunflower Romesco. Agrodolce Chard.  
Lemon-Pepper Fingerling. **32**

**Seared Scallops**  
Carolina Gold Rice Pilaf. Coffee 'Jus'.  
Farm Bean Salad. **38**

**Roasted Kohlrabi (v)**  
Cous Cous. Eggplant Giardiniera.  
Tomato Caper Relish. Farm Greens.  
Grated Marcona Almond. **25**

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.