



THE SACRED COD  
AT CHATHAM BARS INN



Large Plates

**Fish & Chips**

Turmeric Vodka Batter. Cod. Farm Root Vegetable Slaw. Lemon. Sauce Rémoûlade.  
**25**

**The Sacred Lobster Roll**

Local Lobster. House Dressing. Lettuce. Brioche Bun. Lemon Aioli.  
**50**

**The Sacred Burger**

Prime Rib Grind. Tomato. Onion. Secret Sauce. Iceberg. House Pickles. Sesame Bun.  
**25** (Farmhouse Burger with Bacon & Duck Egg +5)

**Smoked Beet Club (ve)**

Pickled Green Tomatoes. Avocado. Crispy Sweet Potato. Macadamia-Garlic Spread. Ciabatta  
**19**

**Croque Madame**

Black Forest Ham. Gruyere. Sunnyside Egg. Cheese Sauce. Dijonnaise. Sourdough.  
**23**

**Salmon Toast**

House Cured Salmon. Rye Toast. Pickled Shallot. Capers. Dill Aioli.  
**24**

**Fried Green Tomato**

Spicy Citrus Aioli. Shaved Lettuce. Bacon. Brioche.  
**22**

**Turkey & Brie**

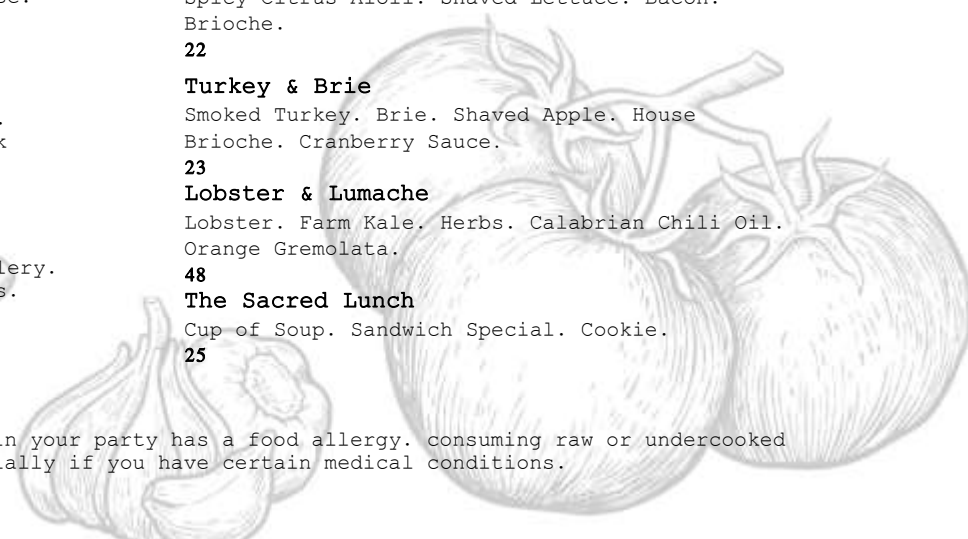
Smoked Turkey. Brie. Shaved Apple. House Brioche. Cranberry Sauce.  
**23**

**Lobster & Lumache**

Lobster. Farm Kale. Herbs. Calabrian Chili Oil. Orange Gremolata.  
**48**

**The Sacred Lunch**

Cup of Soup. Sandwich Special. Cookie.  
**25**



(V) is Vegetarian

(VE) is Vegan

**BITES**

by the each

**Oysters**

Daily Preparation.  
**4**

**Lobster Taco**

Dressed Lobster. Sweet Serrano Jam. Yuzu Pickles. Radish.  
**7**

**Farm Pickle Jar (ve)**

Cucumbers. Peppers. Beans. Crackers.  
**4**

**Gougère (v)**

Filled With Garlic & Herbed Cheese.  
**2**

**Pork Belly**

Apple Butter. Pistachio. Scallion.  
**4**

**Stuffed Chatham Clam**

Linguica. Ritz. Aromatics. Herbs. Tabasco Butter.  
**4**

**Lobster Corn Dog**

Spicy Citrus Aioli. Chive. Lemon.  
**9**

**SHARED PLATES**

**Sea-cuterie**

House Cured Fish. Smoked Shellfish. Seasonal Accoutrements.  
**22**

**Chatham Mussels**

Stormalong Cider Broth. Pistachio Oil. Grilled Sourdough. Tarragon. Crème Fraîche.  
**21**

**Brussel Sprouts (v)**

Soy Ginger Glaze. Peanut Shallot Crunch. Cilantro.  
**15** (1 Dollar donated to charity with each one sold)

**Chicken & Waffle**

Braised Chicken. Belgian Waffle. Cranberry Butter. Maple Hot Sauce.  
**16**

**Hearth Roasted Sweet Potato (ve)**

Miso Butter. Sweet Potato Crunch. Sesame. Scallion.  
**14**

**Daily Flatbread**

Chef's Creation Using Local Ingredients.  
**20**

**SOUPS & SALADS**

Salad add ons: Grilled Chicken **12**, Seared Cod **19**, or Lobster Salad **46**

**New England Clam Chowder**

Chive. Bacon. Focaccia Crisp.  
**14**

**Portuguese Kale Soup**

Linguica. Potato. Farm Vegetables. Aromatics. Potatoes. Herbs.  
**12**

**Iceberg Wedge Caesar**

Anchovy-Parmesan Dressing. Focaccia Crumb. Chive. Tomato Relish.  
**15**

**Farmer's Greens (v)**

Baby Lettuce. Shaved Vegetables. Goat Cheese. Herb Crunch. Champagne Vinaigrette.  
**15**

**Fall Cobb Salad**

Farm Greens. Avocado. Apple. Pumpkin Seeds. Boiled Egg. Bacon. Aged Cheddar. Buttermilk Dressing.  
**20**

**Waldorf (v)**

Honey Crisp Apples. Farm Fennel. Shaved Celery. Walnuts. Lemon Dressing. Verjus Cranberries.  
**14**

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.

