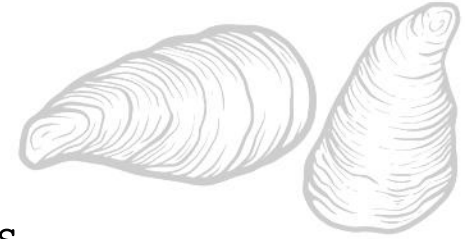




THE SACRED COD  
AT CHATHAM BARS INN



**BITES**

by the each

**Oysters**

Daily Preparation.

4

**Lobster Taco**

Dressed Lobster. Sweet Serrano Jam. Yuzu Pickle.

7

**Endive & Goat Cheese**

(v)  
Sesame Granola. Raspberry. Mint.

4

**Grilled Trumpet Mushroom (ve)**

Maple. Citrus. Onion & Chicory Marmalade.

4

**Pork Belly**

Caramelized Sauerkraut. Sweet Potato Crunch. Scallion.

4

**Pastrami Lamb Croquette**

Pickled Celery. Dill Aioli.

4

**Lobster Corn Dog**

Spicy Citrus Aioli. Chive. Lemon.

9

**Breaking Bread**

The Act of Friendship or Love.

Daily Variety. Traditional Accoutrements.

9

**SHARED PLATES**

**Crispy Calamari**

Buttermilk Brine. Spicy Aioli. Pickled Peppers. Herbs.

18

**Chatham Mussels**

Thai Green Curry. Coconut. Lime. Spicy Greens. Torn Baguette.

21

**Duck Confit**

Orange Glaze. Maple Toast. Pickled Onions. Cracked Pepper.

20

**Leek & Artichoke Dip (v)**

Goat Cheese. Aleppo Chili. Thyme. Lemon. Toasted Baguette.  
(1 Dollar donated to "FOOD 4 KIDS" charity with each one sold)

16

**SOUPS & SALADS**

**New England Clam Chowder**

Chive. Bacon. Focaccia Crisp.

14

**Farm Minestrone Soup (ve)**

Farm Vegetables. Aromatics. Beans. Potatoes. Herbs. Tomato Broth.

12

**Iceberg Wedge Caesar**

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

15

**Pork Buns**

Steam Buns. Crispy Pork Belly. Ginger Glaze. Bonito Cucumbers. Pickled Carrot. Cilantro.

20

**Farm Crudité (v)**

Early Season Vegetables. Truffled Cheddar Dip. Grilled Pita.

18

**Hearth Roasted Oysters**

Worcestershire Butter. Rye Crumbs. Herbs.

24

**Lobster Bratwurst**

Lobster & Seafood Sausage. Dressed Cabbage. Pickled Mustard Seeds. Lemon Aioli. Brioche.

26

**Farmer's Greens (v)**

Baby Lettuce. Shaved Vegetables. Goat Gouda. Herb Crunch. Champagne Vinaigrette.

15

**Beet Salad**

Golden Beet Carpaccio. Pickled Beets. Trout Roe. Pistachio Yogurt.

16

**Crispy Mushroom & Frisee (v)**

Soft Boiled Egg. Sourdough-Nori Crunch. Horseradish & Honey Vinaigrette.

14

**LARGE PLATES**

**Prime Strip Loin**

Potato Puree. Broccolini. Soy Jus.

40

**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

**Crispy Tofu (ve)**

Tomato Pepper Jam. Jerk Eggplant. Rice & Peas.

23

**Roasted Cod**

Creole Lobster Sauce. Freekeh. Broccoli. Spicy Greens.

36

**Short Rib**

Potato Puree. Braised Carrot. Crushed Garbanzo. Bone Marrow. Sauce Bordelaise.

36

**Roasted Chicken**

Spaetzle. Grilled Cabbage. Thyme & Peppercorn Gravy. Herb Salad.

32

**Seared Scallops**

Artichoke Variations. Cauliflower. Sugar Peas. Lemon Emulsion. Chive Oil.

38

**Lamb & Gnocchi**

Braised Spring Lamb. Ricotta Gnocchi. Snow Peas. Kale. Pecorino. Lemon. Jus.

37

(v) is vegetarian / (ve) is vegan

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.