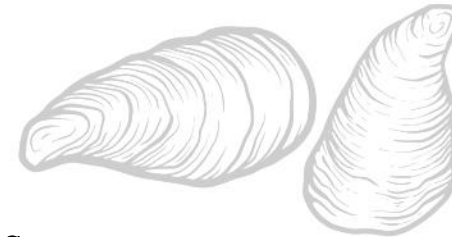




THE SACRED COD
AT CHATHAM BARS INN



Larder

Pickle Jar (ve)

Daily Selection of House made Pickles. Crackers.

4

Sea-cuterie

Pastrami Smoked Salmon. Marinated Mussels. Trout Spread. House Pickles. Mustard. Crackers.

22

Charcuterie

Jamon Serrano. Finocchiona. Capocollo. House Pickles. Mustard. Crackers.

22

Chips and Dip (v)

Truffle Cheese. Crème Fraîche. Local Potato Chips. Chives.

10

Cheese Plate (v)

Cabot Clothbound Cheddar. Apple Butter. Pinenuts. Crackers.

10

Lobster

Lobster Corn Dog

Spicy Citrus Aioli. Chive. Lemon.

9

Lobster Taco

Dressed Lobster. Sweet Serrano Jam. Yuzu Pickle.

25

Lobster Flatbread

Lobster. Marinara. Arugula. Ricotta. Sherry Reduction.

34

The Sacred Lobster Roll

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

54

SHARED PLATES

Parker House Rolls (v)

Cranberry-Maple Butter.

7

Crispy Calamari

Spicy Aioli. Pickled Peppers. Herbs.

18

Chatham Oysters

Cocktail Sauce. Horseradish. Mignonette. Lemon.

24

Stuffed Clam

Linguica. Ritz. Aromatics. Tabasco Butter.

12

SOUPS & SALADS

New England Clam Chowder

Chive. Bacon. Focaccia Crisp.

14

Portuguese Kale Soup

Linguica. Kale. Beans.

14

Farm Kale Salad (v)

Pecorino. Pine Nuts. Crispy Capers. Lemon Vinaigrette.

15

Carrot Toast (ve)

Smoked Carrots. Carrot Hummus. Carrot Salad. Dill. Pistachio. Sour Dough.

17

Farm Crudité (ve)

Fall Farm Vegetables. Roasted Eggplant Spread. Sea Salt Crackers.

16

Chatham Mussels

Local Apple Cider. Crème Fraîche. Tarragon. Aleppo Chili. Baguette.

21

Fried Delicata Squash and Burrata (v)

Local Burrata. Farm Squash. Pepper Jam. Pumpkin Seed Pesto. Farm Herbs.

20

Farmer's Greens (v)

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

15

Chicory Caesar

Fall Chicories. White Anchovy. Parmesan. Herb Crumb

15

Beet Salad (v)

Roasted Farm Beets. Goat Cheese. Grapefruit. Truffle Dressing. Smoked Almonds. Basil

17

LARGE PLATES

The Sacred Burger

Prime Rib Grind. American Cheese. Tomato. Onion. Iceberg. House Pickles. Secret Sauce. Sesame Bun.

25

The "Secret" Burger

Your Server Knows the Secret...

27

Roasted Wild Mushrooms (ve)

Quinoa. Smoked Romesco. Tahini Dressing. Cucumber-Tomato Salad. Cilantro. Mint.

23

Fall Farm Flatbread (v)

Smoked Carrot. Squash Puree. Ricotta. Brown Butter. Pepitas. Farm Herbs.

24

Grilled Swordfish

Creole Lobster Sauce. Orzo. Roasted Turnips. Fine Herbs.

45

Short Rib

Crispy Fingerling Potatoes. Ginger BBQ. Nori. Radish. Kewpie Mayo. Scallion. Bonito.

36

Roasted Chicken

Roasted Breast. Crispy Leg. Roasted Sunchoke. Sweet and Sour Chicories. Harissa.

32

Seared Scallops

Salsa Verde. Rice Pilaf. Grilled Broccolini.

38

Lamb Shank

Lamb Pancetta. Braised Cabbage. Potato Puree. Black Garlic. Citrus Gremolata.

37

Prime Striploin Au Poivre

Potato Puree. Caramelized Brussel Sprouts. Au Poivre Sauce.

52

(v) vegetarian / (ve) 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.