



FARM DINNER AT CHATHAM BARS INN FARM
FLAVORS OF NORTHERN FRANCE
SEPTEMBER 26TH, 2025

CRAB GALETTES, SMOKED MACKEREL RILLETES, CALVADOS GLAZED SCALLOPS

WELCOME COCKTAIL: APPLE CIDER SPRITZ

WINE SELECTION: COTES DU RHONE, BLANC, MARSANNE, ROUSSANNE

GRENACHE BLEND, COTES DU RHONE

CRUDITÉ OF FARM VEGETABLES AND PICKLES

ASSORTED HOUSE-MADE BREADS. BUTTER. SAUCES.



MUSSEL & LEEK BISQUE WITH SAFFRON ROUILLE



BROWN BUTTER COD

CAPERS, HERBS, WILTED FARM GREENS, POMME ANNA



CIDER BRAISED PORK SHANK

ROASTED ROOT VEGETABLES, KALE



TARTE NORMANDE

COSMIC CRISP APPLE, CALVADOS CREAM

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked potentially hazardous foods may increase the risk of foodborne illness.



FARM DINNER AT CHATHAM BARS INN FARM
FLAVORS OF SOUTHERN ITALY
OCTOBER 3RD, 2025

ARANCINI, ARTICHOKEs, CLAM FRITTERS

WELCOME BUBBLES: LIMONCELLO SPRITZ

WINE SELECTIONS: MALVASIA BLEND, TERRA SICILIANE, SICILY, ITALY

PRIMITIVO, SALENTO, PUGLIA, ITALY

CRUDITÉ OF FARM VEGETABLES AND PICKLES

ASSORTED HOUSE-MADE BREADS. BUTTER. SAUCES.



LATE HARVEST TOMATOES & BURRATA

BASIL, CIABATTA



GRILLED SWORDFISH SALMORIGLIO

EGGPLANT CAPONATA, CONFIT CHERRY TOMATOES



LAMB SUGO

LUMACHE, PECORINO



BABA RUM

VANILLA BEAN CHANTILLY, CITRUS ZEST

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FARM DINNER AT CHATHAM BARS INN FARM
FLAVORS OF GERMANY
OCTOBER 10TH, 2025

PORK SCHNITZEL, SAUERKRAUT AND APPLE FRITTERS

SMOKED TROUT ON PUMPERNICKEL

WELCOME BEER: WEIHENSTEPHANER HEFEWEIZEN

WINE SELECTIONS: RIESLING, KABINETT, MOSEL, GERMANY

SPÄTBURGUNDER, RHEINHESSEN, GERMANY

CRUDITÉ OF FARM VEGETABLES AND PICKLES

ASSORTED HOUSE-MADE BREADS. BUTTER. SAUCES.



POTATO AND LEEK VELOUTÉ

CRISPY CONFIT PORK SHOULDER



SKATE SCHNITZEL

DILL CRÈME SAUCE, BRAISED CABBAGE, KARTOFFELKLOBE



SAUERBRATEN

KÄSESPÄTZLE, BRAISED ENDIVE, PARSNIPS



OFENSCHLUPFER

GERMAN APPLE BREAD PUDDING, RUM RAISINS, VANILLA CREAM

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FARM DINNER AT CHATHAM BARS INN FARM
FLAVORS OF PACIFIC NORTHWEST
OCTOBER 17TH, 2025

TRUFFLED GRILLED CHEESE, MUSHROOM SHOOTERS, GLAZED KING TRUMPET

WELCOME BUBBLES: CANDY CAP SPRITZ

WINE SELECTION: PINOT GRIS, WILLAMETTE VALLEY, OREGON

SYRAH, COLUMBIA VALLEY, WASHINGTON

CRUDITÉ OF FARM VEGETABLES AND PICKLES

ASSORTED HOUSE-MADE BREADS. BUTTER. SAUCES.



PORCINI MUSHROOM TART

PECORINO, LEMON OIL, FARM ARUGULA, CURED EGG YOLK



CHANTERELLE TAGLIATELLE

GRIBENES, FINE HERBS, GARLIC BUTTER SAUCE



ROASTED VEAL RACK

BRAISED GREENS, FRIED MAITAKE MUSHROOMS, BRAISED VEAL NECK



HAZELNUT AND BUCKWHEAT FINANCIER

CANDY CAP MUSHROOMS, MAPLE CHANTILLY, HOUSE MADE APPLE BUTTER

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FARM DINNER AT CHATHAM BARS INN FARM
FLAVORS OF SOUTHERN FRANCE
OCTOBER 24TH, 2025

GOAT CHEESE AND ONION TARTLETS, SALT COD CROSTINI, DUCK RILLETTE,

WELCOME COCKTAIL: KIR ROYALE

WINE SELECTION: ROLLE, COTES DE PROVENCE, FRANCE

PROVENCE RED BLEND, GRENACHE, MOURVÈDRE

PRESET: CRUDITÉ OF FARM VEGETABLES AND PICKLES

ASSORTED HOUSE-MADE BREADS. BUTTER. SAUCES.



ROASTED BEET & ORANGE SALAD
PISTACHIOS, FETA, AND SMOKED SCALLOPS



LOCAL TUNA
"NÎÇOISE-STYLE" VEGETABLES



BEACH PLUM GLAZED GREEN CIRCLE CHICKEN
HERBES DE PROVENCE POTATOES, PROVENCAL



LAVENDER & HONEY PANNA COTTA
MARINATED FIGS

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FARM DINNER AT CHATHAM BARS INN FARM
FLAVORS OF NORTHERN ITALY
OCTOBER 31ST, 2025

SAGE AND HONEY FLATBREAD, SEARED POLENTA, ARANCINI

WELCOME COCKTAIL: CRANBERRY SPRITZ

WINE SELECTIONS: ARNEIS, ROERO, ITALY

VINO NOBILE DI MONTEPULCIANO, TUSCANY, ITALY

CRUDITÉ OF FARM VEGETABLES AND PICKLES

ASSORTED HOUSE-MADE BREADS. BUTTER. SAUCES.



BEEF CARPACCIO

ARUGULA, PARMESAN & TRUFFLE OIL



PAN SEARED SCALLOPS

BUTTERNUT SQUASH RISOTTO, CRISPY SAGE, AMARETTI CRUMBLE



PORK OSSO BUCO,

GREMOLATA, RISOTTO ALLA MILANESE



TIRAMISU

LOCAL ESPRESSO, MASCARPONE

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FARM DINNER AT CHATHAM BARS INN FARM
FLAVORS OF ALSACE
NOVEMBER 7TH, 2025

TARTE FLAMBEE, SMOKED BLUEFISH PATE ON RYE BREAD, LIVER PATE ON BAGUETTE

WELCOME COCKTAIL: CRÉMANT D'ALSACE

WINE SELECTION: TRIMBACH RIESLING ALSACE, FRANCE

PINOT NOIR, HUGEL, ALSACE, FRANCE

CRUDITÉ OF FARM VEGETABLES AND PICKLES

ASSORTED HOUSE-MADE BREADS. BUTTER. SAUCES.



FRENCH ONION SOUP

GRUYERE, CROUTONS



MOULES MARINIÈRES

CRISPY BAGUETTE



CHERRY GLAZED DUCK BREAST

SUNCHOKES, BITTER GREENS, EASTHAM TURNIP PUREE



PAIN D'EPICES

POACHED PEAR, CRANBERRY JAM, CRÈME FRAICHE

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