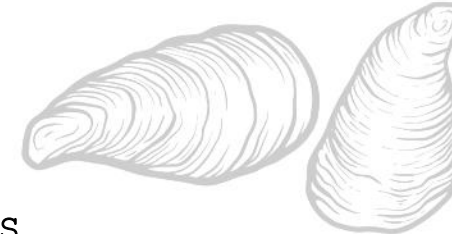




THE SACRED COD  
AT CHATHAM BARS INN



LARGE PLATES

**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

**Mushroom "Cheesesteak" (v)**

Braised Mushrooms. Caramelized Onions.  
Cheddar Cheese Sauce. Baguette.

24

**Fish & Chips**

English Style Haddock. Malt Vinegar Powder.  
Signature Fries. House Pickles. Tartar Sauce.

28

**Shaved Roast Beef**

Open Faced. Marrownaise. Giardiniera.  
Sourdough. Jus.

25

**Farm Vegetable Burger (v)**

Focaccia Roll. Walnuts. Mushroom Aioli.  
Farm Greens. Tomato. Aged Cheddar.

20

**Local Catch**

Daily Offering From our Waters. Chefs Creation.

33

**Nashville Hot Chicken**

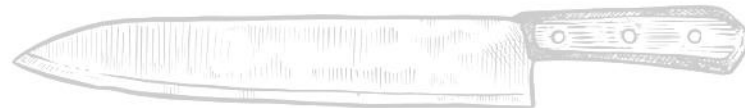
Texas Toast. Hot Sauce Butter. House Pickles.  
Farm Slaw.

23

**Cuban Sandwich**

Mojo Braised Pork. Sliced Ham. Swiss.  
Dill Pickles. Mustard. Ciabatta Bread.

25



SHARED PLATES

**Crispy Calamari**

Buttermilk Brine. Spicy Aioli. Pickled Peppers.  
Herbs.

18

**Chatham Mussels**

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

21

**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.  
Soy Ginger Glaze. Bonito Cucumbers.  
Pickled Carrot. Cilantro.

20

**Farm Crudité (v)**

Early Season Vegetables.  
Truffled Cheddar Dip. Grilled Pita.

18

**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

(v) is vegetarian / (ve) is vegan

BITES

by the each

**Oysters**

Daily Preparation.

4

**Lobster Taco**

Dressed Lobster. Sweet  
Serrano Jam. Radish.

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.

Honey. 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

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.

