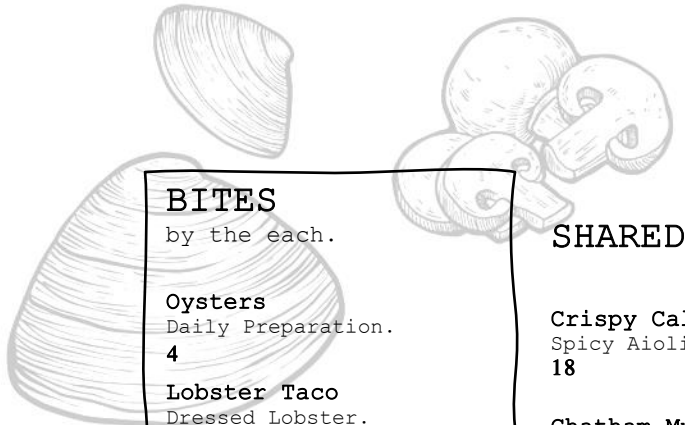
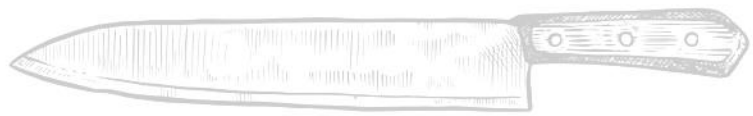
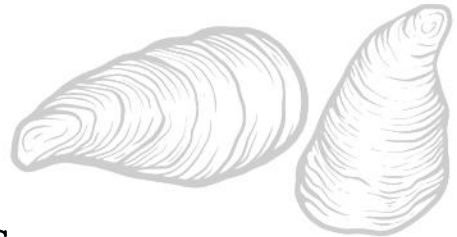


THE SACRED COD AT CHATHAM BARS INN



BITES

by the each.

Oysters
Daily Preparation.
4

Lobster Taco
Dressed Lobster.
Sweet Serrano Jam.
Yuzu Pickle.
7

Pickle Jar (ve)
Daily Selection of
Housemade Pickles.
4

Stuffed Clam
Linguica. Aromatics.
Tabasco Butter. Ritz.
4

Fried Brie
Farm Radish. Honey.
Summer Fruits.
4

Lobster Corn Dog
Spicy Citrus Aioli.
Chive. Lemon.
9

SHARED PLATES

Crispy Calamari
Spicy Aioli. Pickled Peppers. Herbs.
18

Chatham Mussels
Rose. Shallot. Crème Fraiche. Farm Fennel.
Grilled Sourdough.
21

Sea-Cuterie
Smoked, Cured and Pickled Local Fish & Shellfish.
Served with Seasonal Accoutrements.
22

Ratatouille Flatbread (v)
Grilled Farm Squashes. Roasted Farm Peppers.
Marinated Eggplant. Stracciatella & Farm Basil.
24

Caesar Tomato Toast
House Focaccia. Tomato Jam. Parmesan.
Pickled Garlic Scapes.
17

Farm Crudité (ve)
Summer Farm Vegetables.
Roasted Pepper Hummus. Pita.
16

Lobster Flatbread
Lobster Sausage. Marinara. Arugula.
Stracciatella.
34

Fried Green Tomato and Burrata (v)
Local Burrata. Farm Green Tomato.
Pepper Jam. Sunflower Pesto. Farm Herbs.
22

SOUPS & SALADS

New England Clam Chowder
Chive. Bacon. Focaccia Crisp.
14

Summer Gazpacho (ve)
Cucumber. Tomato. Herbs.
12

Farm Kale Salad (v)
Pecorino. Pine Nuts. Crispy Capers.
Lemon Vinaigrette.
15

Farmer's Greens (v)
Baby Lettuce. Shaved Vegetables. Goat Gouda.
Herb Crunch. Champagne Vinaigrette.
15

Little Gem Caesar
Farm Lettuce. White Anchovy. Parmesan.
Herb Crumb.
15

Cucumber and Carrot Salad (ve)
Cucumber Variations. Shaved Farm Carrots.
Marinated Maitake. Peanut-Shallot Crumble.
Lime Vinaigrette.
15

LARGE PLATES

Prime Strip Loin "Diane"
Potato Puree. Grilled Shishito.
Sauce Diane.
52

The Sacred Lobster Roll
Local Lobster. House Dressing. Lettuce.
Brioche Bun. Lemon Aioli.
54

The Sacred Burger
Prime Rib Grind. Tomato. Onion. Iceberg.
House Pickles. Sesame Bun.
25

Roasted Trumpet Mushrooms (ve)
Cherry Tomatoes. Castelvatrano Olives.
Spinach. Canellini Beans. Pine Nut Gremolata.
25

Grilled Swordfish
Creole Lobster Sauce. Jasmine Rice. Broccoli.
Spicy Greens.
45

Short Rib
Crispy Fingerling Potatoes. Farm Beets.
Sauce Bordelaise.
36

Roasted Chicken
Roasted Breast. Garlic-Herb Spaetzle.
Crispy Leg. Grilled Cabbage. Mushroom-Marsala Jus.
32

Seared Scallops
Onion Soubise. Farm Peas and Beans.
Horseradish Chimichurri.
38

Lamb Ragu
Braised Spring Lamb. Farm Vegetables.
Farm Greens. Saba.
37



Breaking Bread
The Act of Friendship or
Love.

Daily Variety.
Traditional
Accoutrements.
9

(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.

