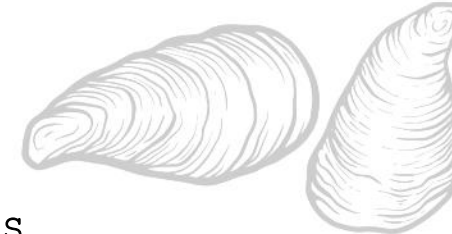




THE SACRED COD
AT CHATHAM BARS INN



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 Tacos

Dressed Lobster.
Sweet Serrano Jam. Yuzu Pickle.

25

Lobster Pizza

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

Local 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. Farm Vegetables. Aromatics.
Potatoes. Beans.

14

Farm Kale Salad (v)

Pecorino. Pine Nuts. Crispy Capers.
Lemon Vinaigrette.

15

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

Cobb Salad

Mixed Greens. Ranch. Bleu Cheese. Bacon.
Avocado. Hard Boiled Egg. Tomato.

22

Protein Supplements: Fried Tofu 10. Grilled Chicken 12.
Grilled Shrimp 14. Roasted Cod 20. Cold Lobster 46.
Hot Lobster 42. Local Catch 24.

LARGE PLATES

The Sacred Burger

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

25

Ginger Pork Bahn Mi

Ginger BBQ Pork. Pickled Carrot. Radish.
Jalapeno. Kewpie Mayo. Cilantro. Baguette.

23

Veggie Burger (ve)

Mushroom Veggie Burger. Walnuts. Soy.
Vegan Cheese. Mushroom Aioli. Pickles.
Bibb Lettuce. Tomato. Ciabatta.

22

Turkey and Brie

Turkey Breast. Cranberry Jam. Green Apple.
Brie Spread. Brioche.

24

Fish and Chips

Beer Battered Cod. Signature Fries.
Tartare Sauce. Lemon.

28

Short Rib Sandwich

Short Rib. Cheddar. Pickled Vegetables.
Pepper Jam. Sour Dough.

25

Local Catch

Daily Offering From our Waters. Chefs Creation.

36

Sesame Tuna Burger

Searred Rare Tuna. Smashed Avocado. Sprouts.
Pickled Ginger. Spicy Aioli. Sesame Bun.

34

Tofu Quinoa Bowl (ve)

Tri Colored Quinoa. Roasted Tomatoes.
Harissa. Farm Vegetables. Farm Greens.

18

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.