

# *Lipperas' at the Chatham House*

Hand-Crafted, Locally-Inspired, Fresh, Seasonal Cuisine. We Make Everything In House & Utilize Fresh Vegetables & Cheeses from Local Farms & Dairies, as Available

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## *Popular, Signature Appetizers*

Crispy, Flash-Fried **Potato Chips** 4.99 **GF V** Refreshing **Dill-Sour Cream** or Spicy **Smoked-Pepper Catsup** .75 each

**Spicy Hummus Plate** Homemade with Fresh Lemon & Crushed Garlic. Crudités & House-Baked, Seasoned, Crunchy Lavash 6.99 **V**  
**GF by Request** without the Lavash

**Famous Onion Soup au Gratin** Rich Beef Stock Slowly-Simmered with Sherry, Caramelized Vidalia Onions, Herbs & Spices.  
Over Garlic Toasts Smothered in Melted Swiss & Mozzarella 6.99

**Fresh Calamari** 12 Ounces, Hand-Cut then Lightly House-Dusted in Seasoned Flour & Flash-Fried Crispy. Smoked Pepper-Tomato Aioli & Lemons 10.25 **GF by Request** with Special Flour & Dedicated Fryer

**Crispy Crab Cake Appetizer** Two Plump Cakes Packed with Crab & Herbs, Crusted in Golden Panko. Tahini-Mustard Drizzle 11.25

## *Fresh Appetizer Salads*

**Seasonal Fruit & Cheese Salad** Assorted Greens, Gorgonzola, Tomato, Brandy-Glazed Nuts & Whipped Port Wine Vinaigrette 8.50

*In Summers the "Fruit" is Sliced Strawberries, in Fall Dried Calimyrna Figs & in Winter Tart-Sweet Dried Cranberries* **GF V**

**Italian-Style Caprese & Greens** Fresh, Housemade Mozzarella with Assorted Greens, Shredded Basil, Tomato, Sweet Red Onion, Parmesan-Herb Croutons & Creamy Balsamic Vinaigrette 8.99 **V**

**Starter Caesar** with Parmesan Two Ways; Grated & Baked into Crispy Parmesan-Herb Croutons 4.99 **V**  
add **Anchovy Fillets** 1.25 **GF by Request** without the Croutons

**Roasted Beet Appetizer** Naturally-Sweet, House-Roasted Beets Tossed with Local Lettuces, Gorgonzola, Brandy-Glazed Nuts & Creamy Port Wine Vinaigrette **8.50 GF V**

**Starter House Salad** Tomatoes, Red Onion, Parmesan-Herb Croutons & Creamy Balsamic Vinaigrette **4.99**  
add **Crumbled Gorgonzola** \$1.50 **V GF by Request** without the Croutons

**We Happily Offer Serving Spoons & Extra Plates & Don't Charge for Sharing, However, the Kitchen Cannot Split Dishes.**

**Our Computer Allows for Only One Check per Table & Please, No More than Two Credit Cards per Table**  
Cake Presentation Charge \$2 per Person (for Anything Not Purchased Here or at the Chatham Cake Shoppe)  
\$12 Corkage Two (750 ml) Bottles Maximum per Group.

**Gratuity Added to Six or More**

**V Denotes Vegetarian Items GF Denotes Items that Either Are or CAN BE made Gluten-Free Upon Request. Gluten-Free Pasta is Available by Request, Will Take Extra Time. We Make Considerable Effort to Identify Gluten in the Purchase & Preparation of All Food, However We Cannot be Held Responsible for Individual Reactions to Food Product or Guarantee the Food We Serve is Free of Any Allergen**

## Dining Room Entrées

~ Entrees Above the Line Available During Lunch & Dinner Hours ~ Served with Homemade Garlic Toasts

**Traditional “Old World” “Special of the Day”** Rotation of Italian Classics such as Meatballs & Pasta, Lasagna, Eggplant Parmesan, Braciola, Veal or Chicken Parmigiana, Manicotti or Cannelloni. We Make One Homemade Batch, Sell it Out, then Make Something Else. Always Fresh & From-Scratch! m/p

**Jaeger Schnitzel** Thinly Pounded Cutlet, Pan-Fried Crispy. Fresh Pasta & Light Lemon-Caper Sauce **\$16.25**  
(Substitute Mushroom Sauce by Advance Request at No Charge. A Side of Either Sauce is \$1.50)

**Hudson-Valley Sausage with Fresh Pasta** Locally-Made, Sweet Italian Sausage Sautéed with Peppers, Onions, Herbs & Marinara. Grated Parmesan **\$15.5** GF by Request with Special Pasta & No Toasts—Allow Time

**Lippenas’ Juicy Stuffed Chicken** Boneless-Skinless Breast Loaded with Raisins, Cheeses & Our Legendary, Hand-Coasted Sugar-Spiced Bacon. Baked, then Sliced over Fresh Pasta **\$16.99**

**Crispy Porco Milanese** Tender, Pounded, Breaded & Fried Cutlet in the “Style of Milan” with a Flavorful Italian Salad of Homemade Mozzarella, Tomato, Greens, Red Onions, Basil & Balsamic Vinaigrette **\$16.50**

**Succulent Pasta Bolognese** Traditional, Rich Pasta Sauce from the Bologna Region of Northern Italy. Ground Veal, Pork & Beef Stews for Hours Reducing & Concentrating Flavors. Sautéed with Fresh Pappardelle, Finished with a Touch of Cream & Parmesan **\$15.99**  
GF by Request with Special Pasta & No Toasts—Allow Time

**Chicken Marsala** Flour-Dusted then Sautéed in a Sauce of Pan Drippings, Mushrooms, Italian Marsala Wine, Chopped Garlic & Herbs. Fresh Pasta **\$15.99**

**Mediterranean Crab Cake Entree** Packed with Blue Crab & Flavorful Herbs then Flash-Fried Crispy. Grilled Polenta, Vegetable & Sesame-Mustard Aioli **\$20.99**

**Classic Parmigiana** Tender, Moist Pork Cutlet, Pounded, Breaded & Baked Crispy. Smothered in Homemade Marinara & Mozzarella on Fresh Pasta **\$15.99**

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~ Entrees Below Available Wednesday-Sunday Evenings Only ~

**Tuscan Salmon** Healthy yet Very Satisfying Presentation of Escarole Greens & White Beans with Light, Delicious, Natural Juices. Authentic to the Veneto Region of Italy **\$19.99** GF

**Shrimp Scampi** Large Shrimp Sautéed in White Wine, Butter, Lemon, Extra-Virgin Olive Oil & Slivered Garlic Fresh Pasta **\$20.99**

(Available with Creamy Risotto by Request Wednesday-Sundays GF Prepared with Risotto & No Toasts)

**Italian Countryside Vegetable Plate** Roasted Portobello with Grilled Polenta, Roasted Red Peppers, Vegetable of the Day & Fresh Mozzarella. Balsamic Drizzle (available Vegan or GF by Request) **\$15.99** V

**Char-Grilled Rib-Eye Steak** 16 Ounces, Handcut Prime Beef with Starch & Vegetable of the Day **\$21.99** GF  
Smothered in **Marsala Mushroom Sauce** **\$23.50** or **Bacon-Bleu Crust** with our Famous Bacon **\$25.99**

**Surf & Turf** Fresh Shrimp Skewer atop a Char-Grilled, 16 Oz Rib-Eye Steak. Starch & Vegetable of the Day **\$28.99**

Everything is Made From Scratch, Including our Daily Specials—Usually Two  
Homemade Soups; a Homemade Pasta; a Couple Tavern Sandwiches or Salads & on  
Weekends More Steak & More Fresh Seafood. We Do Have a lot of Menu Choices, But  
Purposely Cross-Use ALL Ingredients so We Can Offer Great Choice but Ensure  
Exceptional Freshness!

## Chatham House Tavern Entrees & Kid's Meals—Served Open to Close Daily

Choose Either: **Large, Entrée-Sized Salad** or **Stuffed Wrap with Warm, Crispy Chips**

**GF\* Hot Salmon Fillet** Oven-Fresh with Dill Aioli; Either on a Large **Salad** or Stuffed in a **Wrap** **14.99**

**GF\* V Healthy Mediterranean-Hummus** Spicy Lemon-Garlic Hummus with Red Onion, Tomato, Olives, Bell Peppers, Mushrooms & Artichoke Hearts. **Salad** is on Greens with Balsamic Vinaigrette **10.99**

**Chicken Caesar** as a Big Salad or a Stuffed in a Wheat Wrap with Warm Chips **10.99** add Bacon **1.75** Anchovy **1.25**

\*Please Note: Only the Salad Choices Above are Gluten-Free (Minus Croutons); Wraps are not. Only the Wraps Come with Chips

~**Signature Entree Salad**~ **Chicken-Beets & Bleu** Our Famous, Healthy, Delicious Salad Returns! House-Roasted, Sweet Beets & Tender Chicken with Greens, Tomato, Red Onion, Glazed-Nuts & Port Vinaigrette **11.99**

**Cheesy "Melts"** with Crispy Potato Chips

**V Grilled Cheese**—Packed with Trio of American, Swiss & Cheddar **9.50**  
add **Tomato 1** add **Signature Sweet & Spicy Bacon 1.75**

*Lipperas'* **Bacon-Onion Melt** Hand-Coated, Sugar-Spiced Bacon, Grilled Onions & Melting Cheeses **11.50**

*Italian* **Prosciutto-Provolone Melt** with Mozzarella & Balsamic Drizzle **13.50**

**V Macaroni & Cheese**

Six Tasty Cheeses, Melted, Strained & Baked to Creamy Perfection **9.99**

*Lipperas* **Bacon-Mac**  
adds a Signature, Sugar-Spiced Bacon Crust **11.75**

### Legendary **B ~ L ~ T's**

with Signature, Hand-Rubbed, Sugar-Spiced Bacon! Unique & Delicious

**BLT** Tomato, Greens & Mayo on Rustic Country Toast with Fried Potato Chips **9.99**

**"Italian" BLT** w/Homemade Fresh Mozzarella & Savory Basil Pesto **12.99**

**Chicken BLT** w/Lean, Sliced Chicken **12.49** add **Cheddar, American or Swiss 1**

**Brie-B.L.T.** w/Silky French Brie **11.49**

### KID'S Menu *Under 10*

**Kid's "American" Grilled Cheese** with Chips **6.99**

**Kid's Cheesy-Mac** **8.99**

### Pasta Sizes & Sauce

*Butter or Marinara*

**Kid Size 5.99 or Baby Size 4.99**

### Specialty Sandwiches: Served with House-Fried Chips

#### Hot Specialties

**V Hot Roasted-Veggie Ciabatta** Roasted Portobello Mushroom, Stuffed with Grilled Onions, Sweet Roasted Red Peppers, Melted Mozzarella & Provolone Cheeses with Our Delicious Homemade Basil Pesto. Crispy Potato Chips **11.99**

**Crispy, Tender Crab Cake Ciabatta** Greens, Tomato & Sweet Red Onion with Dill Aioli **14.99**

**Large Sausage & Peppers Sub** Local Italian Sausage, Peppers, Onions & Marinara **10.99** with **Mozzarella 11.99**

**Hot Dolcina Gorgonzola-Chicken** with Grilled Onions, Mushrooms & Balsamic Reduction **11.99**

#### Cold Specialties

**Prosciutto-Fig & Brie** Thinly-Sliced Italian-Cured Ham, with Creamy French Brie, Tomato, Lettuce & Homemade, Sweet & Savory Rosemary-Fig Confit on a Crusty Ciabatta Roll **12.99**

**V Caprese Ciabatta** Fresh Mozzarella, Sliced Tomato & Homemade Basil Pesto on a Ciabatta Roll **11.99**

~ Add Sugar-Spiced Bacon \$1.75~

**Dining Room is Available for Lunch Seating Wednesday-Saturdays (Reservations Appreciated as We Staff Accordingly)**

**Sundays Only: Due to Brunch Buffet in the Dining Room 11-2, Tavern Pages Limited to Tavern. At 4pm, Both Sides Open with Full Selection**

Check out the Brunch Buffet Menu [www.thechathamhouse.com](http://www.thechathamhouse.com) (Perfect for Before the Sunday Matinee!)

# Chatham House Tavern

**Tap Beer** Selection May Vary Seasonally but Often Includes

**Chatham Porter** *Dark Mocha* **Chatham Blonde** *Orange-Coriander* **Chatham Amber**  
16 Oz Pint \$5 ~ **Giant 26 Oz Mug \$7** ~ **64 Oz Pitcher \$15** (or Growler Refill)

**Bottled:** Amstel Light, Corona, Sam Adams, Heineken \$4.25

Woodchuck Hard Cider or Clasthauer (N-A) \$4.75

Samuel Smith Nut Brown, Samuel Smith Oatmeal Stout or Guinness Stout \$5

**Traditional-House Wines** by the Glass or Carafe

\$19-1 Liter Carafe ~ \$10-1/2 Liter Carafe ~ \$5.50-7 Oz Gl

Pinot Grigio, Folornari *Italy* or Cabernet Sauvignon, Delicato *CA*

Chardonnay, Falling Star *Argentina* or White Zinfandel, Beringer *CA*

Our Famous Red Sangria Also Available by the Carafe!

**Premium-House Wines** by the Glass or Bottle

Chianti, Toscolo. Tuscany, Italy \$22 Btl \$6 Gl Merlot **Gnarly Head CA** \$25 Btl / \$7 Gl

Sauvignon Blanc, Geyser Peak *CA* Rosso Coppola *Italian Table Wine* \$26 Btl / \$7.50 Gl Chardonnay,

Sterling *CA* \$28 Btl / \$8 Gl

## Bar Food

● **8 Oz, Char-Grilled, Gourmet, Prime Angus Beef Burgers** \$10.99

All Burgers Below (Except Salad) Served with Lettuce, Tomato & Onion on a Grilled Ciabatta Roll with Sides of Chips & Pickles **Add**

**Toppings:** American, Swiss, Cheddar \$1/Mushrooms, Roasted Peppers, Bleu \$1.50

Special Bacon or Brie \$1.75

### "Specialty Beef Burgers"

● **The Bleu Burger** Roasted Red Peppers, Mushrooms & Onions with Dolcina Gorgonzola \$13.50

● **French Burger** Sautéed Mushrooms, Melted Brie & Balsamic Reduction \$13.99

● **Bacon-Cheddar Burger** Signature Hand-Rubbed Bacon & Vermont Cheddar \$12.99

● **Mushroom-Swiss Burger** Sautéed Mushrooms & Melted Swiss \$12.50

● **"Low Carb" Burger Salad** Freshly-Grilled Beef Burger atop a Big Green Salad with Balsamic Vinaigrette & Dolcina Gorgonzola Crumbles \$11.99

● **Burger "Pizzola"** Italy Meets America in a Mouth-Watering, New Burger! Our 8 Oz, Char-Grilled Prime Angus Burger with Homemade Marinara, Basil Pesto, Melted Provolone & Mozzarella Cheeses on a Grilled, Yeasty Tuscan Ciabatta Roll \$12.99

### Homemade Pizzas: 10 Inch Personal Size

● **Traditional Pizza with Tomato & Cheese** \$11.25

● **Herb "White" Syrian** with Onions, Garlic, Sarvecchio-Parmesan & Mozzarella \$11.25

● **Gluten-Free Pizza** \$10.99

This is the Dinner Menu Sample. Lunch Portion Sizes & Pricing Slightly Reduced.

Most Items Listed Available in **ALL** Rooms (the Tavern, Porch & Dining Room)  
(Only Exceptions: Friday & Saturday Night Burgers in the Tavern Only & Sunday During the Brunch Buffet)