

Chef Miller's Chart Room Restaurant Afternoon Menu

Parties of 6 or more with split checks, please inform your server prior to ordering. Thank you.

Soups

House-made Alaskan Clam Chowder \$5/\$8
new england style, razor clams, bacon, toast points

Soup, Salad & Bread \$12
side house salad, bowl of soup or clam chowder, toast points

Salads

Ruby Red & Rainbow Beet Salad \$15
sesame granola, orange segments, raspberries, avocado puree, fresh basil & mint, coriander vinaigrette

Heirloom Tomato Salad \$15
buffalo mozzarella, puffed grains, basil, peaches, saba

Caesar Salad \$7/\$14
romaine, marinated white anchovy fillet, house-made smoked paprika cracker, fresh shaved parmesan

Local Green Salad \$7/\$14
local greens, frisee, cucumber, candied pecans, montchevre goat cheese, pickled red onion, lemon mustard vinaigrette

House Salad \$5/\$8
grape tomatoes, shredded carrot, pickled onions, choice of house-made dressing:
sweet chili garlic vinaigrette, mustard-dill vinaigrette, balsamic vinaigrette, buttermilk garlic, blue cheese

add to any salad: chicken \$7, scallops \$12, halibut \$12

Sharable Small Plates

Deviled Eggs Flight \$9

- beet brined, pickle relish, pickled red onion, dill
- turmeric brined, chipotle aioli, cilantro oil, cheddar cheese crisp
- parsley foam, smoked paprika, green onion, lime

Alaskan Snow Crab & Artichoke Dip \$15
cream cheese, sour cream, parmesan, toast points

Lollipop Chicken Wings \$15
mole dry rubbed, habanero hot sauce buttermilk garlic

Patagonia Shrimp Cocktail \$16
micro greens, lemon, cocktail sauce, parsley oil

Fresh Alaskan Oysters
served raw on the half shell with mignonette

Jakolof Bay Oyster Co. *Jakolof Bay, Homer* half dozen \$18

Eagle Oyster Co. *Simpson Bay, Cordova* half dozen \$18

Baked Macaroni & Cheese \$12
white cheddar, gruyere

The following warning is posted per Alaska State Law.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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Fish & Chips

Homer Brewing Company Red Knot beer batter, Alaskan barley flour, southern coleslaw, fries, house-made tartar sauce

5 oz. Alaskan Halibut \$19

5 oz. Alaskan Rockfish \$16

5 oz. Alaskan Cod \$17

5 13/15 Patagonia Shrimp \$17

Burgers, Sandwiches & Lunches

Vegan Beyond Burger® \$15

revolutionary plant-based burger that looks, cooks, and satisfies like beef. shredded lettuce, pickle, tomato, potato bun, side house salad, choice of dressing

Smoked Salmon Salad Wrap \$16

smoked sockeye, green onion, mayo, parsley, lemon juice, local micro greens, cucumber, pickled red onion, side house salad, choice of dressing

Chicken Curry Wrap \$15

bell peppers, red onion, mayonnaise, curry, black pepper vinegar slaw, roasted red pepper puree, side house salad, choice of dressing

San Diego Style Fish Tacos \$15

Homer Brewing Company Red Knot beer batter, Alaskan barley flour cod, lime crème, corn tortillas, pico de gallo, shredded cabbage, cilantro

Carne Asada Street Tacos \$16

marinated tenderloin tips, pickled red onion, pico de gallo, guacamole, cilantro

The following menu options are served with choice of fries, southern coleslaw, house salad, or the soup of the day – or upgrade with a cup of house-made Alaskan Clam Chowder.

Alaskan Red King Crab Roll \$19

new england style, celery, green onion, parsley, lemon, mayonnaise, lettuce, grilled lemon, toasted bun

Jakolof Bay Oyster Po' Boy \$18

fried oysters, remoulade, grilled lemon, mignonette slaw

Blacken Rockfish Sandwich \$15

house-made tartar, pickled red onion, local arugula, brioche bun

Kachemak Burger \$14

½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun (add cheese \$1.50, bacon \$2, guacamole & other stuff \$1.25 each)

Jalapeño-Bacon Jam & Cheddar Burger \$17

½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun

B.L.T. \$12

bacon, lettuce, tomato, lemon aioli, grilled wheat

Beverages

iced tea or fountain soda: \$2.50 coffee, tea, hot chocolate: \$2.50 milk & juices: small \$2.50/large \$4.50

served tableside from the espresso & gift shop: espresso specialty drinks, alaska chai, zen chai, fruit smoothies

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