

Chef Miller's Chart Room Restaurant

Afternoon Menu Served 11am – 5pm

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

Soups

- House-made Clam Chowder** **\$5/\$10**
new england style, clams, parsley, bacon, house-made rolls
- Soup, Salad & Bread** **\$12**
side house salad, bowl of soup or clam chowder, house-made rolls

Salads

- Superfood Salad** **\$15**
massaged kale, blueberries, pickled onion, candied pecans, feta, açai vinaigrette
- Chef Salad** **\$15**
chopped romaine, hardboiled egg, bacon, pickled onion, white cheddar cubes, hatch green chilis, heirloom cherry tomatoes, celery, choice of dressing
- House Salad** **\$5/\$10**
romaine, heirloom cherry tomatoes, carrot, pickled red onion, choice of house-made dressing:
sweet chili garlic vinaigrette, mustard vinaigrette, buttermilk garlic, blue cheese

Add to any salad:

mary's non-gmo chicken breast \$7, 5 oz. halibut \$13, applewood bacon \$5

Sharable Small Plates

- Alaskan Snow Crab & Artichoke Dip** **\$15**
cream cheese, sour cream, parmesan, house-made rolls
- Chicken Drumettes & Crudit ** **\$16**
thai chili, basil oil, candied ginger
- Local Kachemak Bay Oysters** from Glacier Point or Jakolof Bay **\$18**
half dozen served raw on the half shell, mignonette, lemon
- Brussels Sprouts** **\$14**
sherry gastrique, bacon, cilantro, candied pecans
OR house-made ghee, garlic, white wine, stone ground mustard
- Baked Macaroni & Cheese** **\$12**
white cheddar, gruyere, panko

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Sandwiches & Lunches

Alaskan Halibut & Chips	\$18
two 2.5 oz. pieces of beer battered Alaskan halibut, fried potato wedges, sour cream, green onion, tartar sauce, cilantro lime slaw	
Kilcher Country Meatball Sub	\$17
meatballs made with locally raised beef, house-made bread, basil marinara, provolone cheese, fries	
Chicken Philly	\$16
grilled mary's non-gmo chicken breast, green bell peppers, onions, provolone cheese, fries	
Reuben Sandwich	\$16
braised corned beef, sauerkraut, gruyere cheese, Russian dressing, fries	
Grilled Cheese	\$15
sourdough bread, cheddar, gruyere, tomato jam, arugula and fries	

Build a Burger

all burgers served on a brioche bun with lettuce, tomato, pickle, beer battered fries **\$14**
gluten free bun optional \$1.50

Protein choices:

- Kachemak Burger
- Elk Burger
- Vegan Beyond Burger®

\$1.50 add-ons:

- White Cheddar
- Gruyere Swiss
- Goat Cheese
- Blue Cheese
- Pepper-Jack Cheese
- Chipotle Aioli or Tartar Sauce

\$2.00 add-ons:

- Sautéed Onions & Mushrooms
- Hatch Green Chili
- 2 House-made Onion Rings
- Jalapeño-Bacon Jam
- Applewood Bacon
- Fried Egg

Beverages

coffee: regular/decaf \$2.50 variety of selected teas \$2.50 hot chocolate \$2.50 iced tea \$2.50

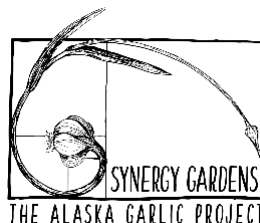
milk: whole, skim, almond, soy - small \$2.50 large \$4.50

juice: orange, tomato, apple, cranberry, passionfruit-guava, lemonade - small \$2.50 large \$4.50

fountain soda: dr. pepper, coke, diet coke, sprite, barq's root beer - \$2.50

served tableside from the espresso & gift shop (when open): local Homer K-Bay Caffé espresso specialty drinks, Alaska Chai, Zen Chai

We are proud supporters of these fine Homer farms and locally source as often as possible from Alaska.



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.