

**Chef Miller's Chart Room Restaurant**  
**Afternoon Menu Served Weekdays 11am – 5pm**

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

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**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, diced pepperoncini, celery, heirloom cherry tomatoes, 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, crudité, house-made rolls
- Halibut Cove Mussels** **\$18**  
white wine, garlic, shallot, butter, parsley, house-made rolls
- Local Kachemak Bay Oysters** from Glacier Point or Jakolof Bay **\$18**  
half dozen served raw on the half shell, fresh horseradish, lemon, tabasco
- 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 Fish & Chips

two 2.5 oz. pieces of beer battered Alaskan fish of choice, fried potato wedges, sour cream, green onion, tartar sauce, cilantro lime slaw

Halibut \$19 / Pacific Cod \$17

#### Philly Cheese Steak

green bell peppers, onions, provolone cheese, fries

\$16

#### Chicken Sandwich

grilled mary's non-gmo chicken breast, green chili, bacon, pepper jack cheese, pickles, tomato, lettuce, sourdough, fries

\$16

#### Grilled Cheese

sourdough bread, cheddar, gruyere, fries

\$12

### Build a Burger

all burgers served on a brioche bun with lettuce, tomato, pickle, beer battered fries

\$15

gluten free bun optional \$1.50

#### Protein choices:

- Kachemak Burger
- Elk Burger (+\$2.00)
- Vegan Beyond Burger®

#### \$1.50 add-ons:

- White Cheddar
- Gruyere Swiss
- Fresh Jalapeño
- Blue Cheese
- Pepper-Jack Cheese
- 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

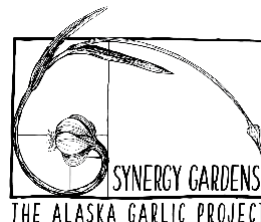
milk: whole, skim, almond, soy - small \$2.50    large \$4.50

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.