



THE RESTAURANT

AT WEEKAPAUG INN

Our cuisine showcases the unique history, products and flavors of Rhode Island and the Atlantic Coast Region. We are able to work closely with local growers, farmers and fishmongers to provide products for the property's seasonal menus which ensure the ingredients we desire are available at their peak freshness.

appetizers

BUTTERNUT SQUASH SOUP gingerbread crumbs, maple cream, sweet potato crisps, pickled cranberries 16

ENDIVE AND APPLE SALAD honeycrisp apples, arugula, frisée, cider-honey vinaigrette, spiced pecans 14

HEIRLOOM BEET SALAD roasted local beets, beet and cranberry mousse, whipped ricotta, walnut brittle, orange and tarragon vinaigrette 18

SALT COD PATÉ house cured local cod, red pepper jelly, hazelnuts, dill 15

PORK BELLY wild harmony farm berkshire pork, beluga lentils, cauliflower puree, pomegranate glaze, pistachios 15

pasta & risotto

TORTELLI milk-braised pork shoulder, salt roasted apples, pistachios, pecorino 16/30

CAMPANELLI squid ink pasta, scallops, clams, shrimp, shellfish broth, mollica, meyer lemon, bottarga 18/34

RISOTTO saffron, winter vegetables, parmesan fondu 16/30

*consuming raw or undercooked meats, seafood, shellfish, or eggs increase your risk for food borne illness

please advise your server of any food allergies



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entrees

NORTHEAST FAMILY FARM'S NY STRIP* baby carrots, broccolini, crispy parsnips, potato gratin, red wine demi 45

MISTY KNOLLS CHICKEN pan roasted breast, celery root, roast wild mushrooms, pearl onion, baby bok choy, crispy artichokes, toasted orzo, meyer lemon pan jus 30

CRESCENT FARM'S DUCK crispy skin duck breast, butternut squash, farro, roasted turnips, swiss chard, cider-balsamic glaze 34

NARRAGANSETT LOBSTER BOUILLABAISSE shrimp, clams, roasted fennel, brussels sprouts, brown butter sourdough croutons, saffron aioli 42

SESAME CRUSTED FLUKE forbidden rice, black trumpet mushrooms, oven roasted tomato, lemon confit, crispy kale, honey-ginger bisque 32

HARVEST VEGETABLES cauliflower puree, farro, roasted seasonal vegetables, wild mushrooms, parsnips, pine nuts 27

*Personalized wine pairing is available by the glass starting at \$35 per person;
please ask your server or sommelier for details.*

Executive Chef: Devin Bozkaya

18% Gratuity will be added parties of 6 or more

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PHOTO: WEEKAPAUG INN ARCHIVES