



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

ASPARAGUS VELOUTE olive crumbs, truffle crème fraiche, lemon, asparagus crisps 16

SPRING MIX sesame tuille, upper pond farm's greens, persimmon preserve, shy brothers' hannabells, sherry shallot vinaigrette 14

JARDINERE VEGETABLES SALAD roasted local beets, whipped ricotta, shaved vegetables, arugula pesto 18

SCALLOP CRUDO* citrus salsa, lime yogurt, paprika oil, pickled ramps 15

pasta & risotto

GARGANELLI confit duck leg, broccoli rabe, radicchio, pine nuts, parmesan, saba 16/30

TORTELLI milk-braised pork shoulder, brown butter, almonds, truffle parm, asparagus 16/30

LOBSTER RAVIOLI crispy calamari, meyer lemon, shellfish broth, bottarga 18/36

RISOTTO seared scallops, pea puree, soupy, wild mushrooms 18/36

*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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entrées

NORTHEAST FAMILY FARM NY STRIP* brussels, ramp, crispy fingerlings,
red wine demi 39

MISTY KNOLLS CHICKEN pan roasted breast, pea caponata, toasted pine nuts, sautéed pea
greens, farro, meyer lemon pan jus 29

CRESCENT FARM DUCK* crispy skin duck breast, crimson lentils, cauliflower, broccolini,
cashew butter, roasted husk cherry, sherry wine reduction 34

NARRAGANSETT LOBSTER FRICASSÉ fiddleheads, gnocchi, morels, lardo,
cauliflower puree, brown butter 42

SOUPY CRUSTED R.I. FLUKE local swiss chard, roasted turnip, red wine braised pearl onions,
charred runner beans, roasted tomato, red pepper coulis 36

HARVEST VEGETABLES lentils, roasted seasonal vegetables, wild mushrooms,
parsnips 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 six or more

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