



# THE RESTAURANT

AT WEEKAPAUG INN

## Starters, Soups & Salads

BASKET OF SEASONED FRIES \$8

CRAB CAKES red pepper remoulade, frisee \$12

CHARCUTERIE BOARD assorted local cured meats, cheeses and accoutrements \$18

NEW ENGLAND STYLE CLAM CHOWDER oyster crackers \$8

FRENCH ONION SOUP caramelized onions, crouton, gruyere cheese \$8

COBB SALAD baby romaine wedge, hard-boiled egg, bacon, tomato, avocado, bleu cheese, house made ranch dressing \$18

LENTIL SALAD roasted carrots, chickpea, arugula, fine herb vinaigrette \$18

KALE CAESAR baby kale, shaved parmesan, crispy capers, oven roasted croutons \$15

Add Chicken \$8

Add Scallops \$12

Add Shrimp \$12

## Sandwiches

**all sandwiches come with your choice of a lite mixed greens salad, fries, or chips**

THE WEEKAPAUG BURGER\* New England grass fed ground beef, cheddar cheese, lettuce, tomato, pickle, brioche bun \$21

apple-wood bacon \$2 fresh farmers egg \$2 caramelized onions \$1 roasted mushrooms \$1

SPICY CHICKEN SANDWICH pepperjack cheese, pickled tomato spread, arugula, croissant bun \$18

SLOW COOKED BEER BRISKET braised red cabbage, Swiss cheese, Szechwan mustard, crispy onion strings, ciabatta \$22

LOBSTER ROLL Narragansett lobster, lemon, house made dressing \$22

## Entrees

CHICKEN POT PIE free range local chicken breast, vegetables, savory herb gravy; baked to order \$21

STEAK FRITTES\* Northeast Family Farms' beef, smoked red onions, salsa verde, seasoned fries \$34

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

Please advise your server of any food allergies and restrictions

WWW.WEEKAPAUGINN.COM

PHOTO: WEEKAPAUG INN ARCHIVES