



THE RESTAURANT

AT WEEKAPAUG INN

from the land

NORTHEAST FAMILY FARMS NY STRIP* salt roasted sunchokes, truffle vinaigrette, pickled red onion, macerated raisins, grilled broccolini, roast baby carrots, sauce bordelaise 39

ORGANIC CHICKEN pan roasted breast, wild mushroom and truffle stuffing, house made chicken apple sausage, harvest grains, sautéed swiss chard, meyer lemon pan jus 29

HARVEST VEGETABLES daily inspired preparations of local and seasonal vegetables 27

from the sea

NARRAGANSETT LOBSTER FRICASSEE butter poached lobster tail, lobster and scallop dumpling, cauliflower puree, root vegetables, crispy calamari, dill, meyer lemon, shellfish butter sauce 42

DAY BOAT FLUKE pan seared local fluke, wild rice pilaf, pine nuts, golden raisins, baby bok choy, caramelized cipollini onion, soy ginger bisque 36

from the sky

FARMER'S CASSOULET* local duck breast, crescent farms duck leg confit, coco beans, house ground pork sausage, spice roasted apples, seasoned bread crumbs 34

personalized wine pairing is available by the glass starting at \$35 per person;

please ask your server for details.

Executive Chef: Devin Bozkaya

18% gratuity will be added parties of six or more

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

please advise your server of any food allergies.