



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.

fields and orchards

CHILLED PEACH SOUP garden sage, calabrian chili and apricot relish, pistachio, whipped crème fraiche 16

KALE SALAD local kale, grilled peaches, shaved manchego cheese, prosciutto chips, sherry-shallot vinaigrette 14

JARDINIÈRE SALAD mélange of local farm vegetables, whipped ricotta, arugula pesto 18

TOMATO SALAD local heirloom tomatoes, tomato confit, tomato gelée, burrata, croutons, basil pesto 18

CRAB SALAD* crème fraiche vinaigrette, garden micro greens, cucumber, almonds, radish 15

from the mill

CAMPANELLI NERRO stonington shrimp, hillandale farm's tomatoes, garden basil, garlic, white wine, seasoned bread crumbs, meyer lemon 16/30

RAVIOLINI braised beef short rib, eggplant caponata, pine nuts, parmesan 16/30

LOBSTER RAVIOLI garden fennel-pollen pasta, crispy calamari, meyer lemon and shellfish broth, bottarga 18/36

SCALLOP RISOTTO seared scallops, local corn, truffle, pancetta lardons, new england coulommier cheese, garden fresh herbs 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



THE RESTAURANT

AT WEEKAPAUG INN

from the fields

“RATATOUILLE” balsamic braised japanese eggplant, grilled baby zucchini, tomato confit, red pepper coulis, basil oil 29

HARVEST VEGETABLES daily inspired preparations of local and seasonal vegetables 27

from the pasture

NORTHEAST FAMILY FARMS NY STRIP* bone marrow panzanella, raddichio, white beans, focaccia croutons, grilled baby romaine, charred sweet onions, balsamic reduction, salsa verde 39

MISTY KNOLLS CHICKEN pan roasted breast, local summer squash, sautéed zucchini, farro, toasted pine nuts, meyer lemon pan jus 29

from the sea

NARRAGANSETT LOBSTER FRICASSEE english peas, potato gnocchi, patty pan squash, cauliflower puree, lardo iberico, shellfish butter sauce 42

“SOUPY” CRUSTED R.I. FLUKE radicchio and local bean salad, roasted baby turnips, red wine braised pearl onions, roasted tomato, romesco sauce 32

LOCAL STRIPED BASS hillandale farm’s sweet corn succotash, fava beans, apple wood bacon, red pepper, cilantro, crispy kale 36

from the sky

CRESCENT FARMS DUCK* pistachio crusted duck breast, frisee and leg confit salad, corn pudding, local honey, blackberry-port reduction 34

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

*consuming raw or undercooked meats, seafood, shellfish, or eggs increase your risk for food borne illness
please advise your server of any food allergies

WWW.WEEKAPAUGINN.COM

PHOTO: WEEKAPAUG INN ARCHIVES