



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.

from the fields and orchards

- TOMATO BISQUE** oven roasted tomatoes, parmesan crisp, whipped basil ricotta 16
- BABY KALE and ARUGULA SALAD** pickled delicata squash, shaved fennel, prosciutto chip, spiced honey vinaigrette 14
- BABY BEET SALAD** balsamic braised baby beets, roasted baby carrots, whipped ricotta, citrus, walnut brittle, orange-cranberry vinaigrette 18
- BURRATA** Naragansette Creamery Burrata, roasted squash, endive, arugula, grilled ciabatta, butternut squash caponata, pistachios, chili oil 16
- NATIVE OYSTERS** paired with chef's daily inspired mignonette 16

from the mill

- CAMPANELLI NERRO** scallops, calamari, lobster, oven dried tomatoes, garlic, white wine, shellfish butter sauce, seasoned bread crumbs, meyer lemon 16/30
- RICOTTA TORTELLINI** butternut squash, radicchio, kale pesto, pine nuts, chili oil 16/30
- SHRIMP FETTUCCHINE** baby shrimp, fresh tomatoes, basil, capers, white wine, lemon gremolata, bottarga 16/30
- FALL VEGETABLE RISOTTO** medley of roasted fall vegetables, saffron, N.E. Coulommier cheese, parmesan fondue, crispy sage 18/36



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from the pasture

LOCAL AYER'S FOUNDATION GRASS FED BEEF RIB EYE* salt roasted sunchokes, truffle vinaigrette, pickled red onion, roast baby carrots, bordelaise, whipped aged beef fat, black salt 39

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, parsnip puree, roast mushrooms, pearl onions, crispy calamari, lemon-shellfish butter sauce 42

DAY BOAT FLUKE romesco, charred runner beans, caperberries, oven roasted tomato, roasted pearl onions, lemon, marcona almonds 36

LOCAL HALIBUT rutabaga puree, crispy brussels sprouts, bacon-sherry vinaigrette, beurre rouge, kale chips 36

from the coop

CRESCENT FARM'S DUCK BREAST* salt roasted pear and turnip puree, mix fruit mostarda, grilled rapini, baby turnips, roasted gooseberries, sherry and ice wine vinegar gastrique 34

ORGANIC HUDSON CHICKEN pan roasted breast, herb marinated dark meat roulade, sautéed watercress, pickled red onions, prosciutto, toasted orzo, meyer lemon pan jus 29

*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 increases your risk for food borne illness.

please advise your server of any food allergies