

# THE BRASSERIE

AT WEEKAPAUG INN

## Chilled Seafood and Raw Bar

Native Oysters	\$3/ea
Littleneck Clams	\$2/ea
King Crab Legs	\$18/ea
Shrimp Cocktail	\$10
Lobster Salad	\$16

### Fruits de Mer

*(sample of all seafood and raw bar selections)*

*Small (3-5 guests) \$70 / Large (6-8 guests) \$115*

## Salads

RI Field Greens & Lemon-Thyme Vinaigrette	\$8
Tuna & Baby Kale Nicoise	\$15
Classic Caesar Salad	\$12

## Appetizers

Soup du Jour	\$10
NE Clam Chowder	\$12
Chicken Liver Rillettes	\$10
Steak Tartare	\$12
Crab Cakes	\$14
Littleneck Stuffies	\$12
Charcuterie Board	\$18

*R.I. Soupy, Saucisson Sec, Prosciutto, House Pork Terrine*

## Entrées

*served with your choice of seasoned frites or field greens*

Weekapaug Burger	\$16
Lobster-Macaroni and Cheese	\$18
Prince Edward Island Mussels	\$17

## À la Carte Entrées

### Meat and Poultry

Half Roast Chicken, Lemon-Butter Pan Jus	\$15
Duck Leg Confit, Sauce A L'Orange	\$14
Rib Eye Steak with Bordelaise	\$17
Beef Short Rib and Smoked Crispy Onions	\$14
Grilled Pork Chop	\$16

## Seafood

R.I.Lobster	\$14/\$27
Day Boat Catch with "Soupy" Crust	\$14
Pan Seared Scallops, Citrus Piperade	\$18
Mustard-Crusted Salmon, Orange Beurre Blanc	\$16

## Sides

Whipped Potatoes \$4 <i>VT white cheddar</i>	Crispy Brussels Sprout \$6 <i>bacon-sherry vinaigrette</i>
Crispy Sunchokes \$6 <i>truffle vinaigrette</i>	Roasted Baby Carrots \$4 <i>coriander glaze</i>
Fingerling Potatoes \$6 <i>lemon, rosemary, parmesan</i>	Grilled Broccolini \$4 <i>parmesan fondue, almonds</i>
Gnocchi \$6 <i>basil fondue, parmesan</i>	Sautéed Kale \$4 <i>lemon, parmesan</i>
Wild Rice Pilaf \$6 <i>golden raisins, pine nuts</i>	White Bean Ragu \$6 <i>RI soupy, bread crumbs</i>
Truffled Frites \$4 <i>parsley, parmesan</i>	Roast Winter Squash \$6 <i>cider vinaigrette, pecans</i>

## Beverages

### **Sparkling By The Glass**

Scarpetta Prosecco, <i>Italy</i>	\$14
Duval LeRoy, <i>Champagne-France NV</i>	\$19

### **White & Rosé By The Glass**

Pinot Grigio, Scarpetta, <i>Northern Italy 2016</i>	\$12
Sauvignon Blanc, l'Aumonier <i>Touraine 2017</i>	\$17
Sauvignon Blanc, Cloudy Bay, <i>Marlborough 2016</i>	\$14
Riesling,Steininger <i>Kamtal, Austria 2015</i>	\$14
Chardonnay, Sandhi, <i>Santa Barbara-California 2014</i>	\$17
Rose, Whispering Angel, <i>France 2017</i>	\$12

### **Red Wine By The Glass**

Pinot Noir, Sharecroppers, <i>Willamette Valley 2014</i>	\$14
Cabernet Sauvignon, Century Cellars, <i>California 2015</i>	\$12
Chianti Classico, Castellare <i>Italy 2016</i>	\$14
Cabernet Sauvignon, Quilt, <i>Napa Valley 2016</i>	\$17
Malbec, Clos de Coutale, <i>Cohors France 2016</i>	\$12

### **Specialty Cocktails**

Maple Bourbon Old-Fashioned <i>Saplings Maple Bourbon, Bitters &amp; Chilled water</i>	\$15
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Inverno in Italia <i>Grey Goose Vodka, Disaronno Amaretto &amp; Cream</i>	\$15
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Jack Rose <i>Apple Jack, Grenadine &amp; Fresh squeezed Lime juice</i>	\$15
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Winter's Joy <i>Grand Marnier, Cranberry Juice, Housemade Rosemary Syrup &amp; Sparkling Wine</i>	\$15
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### **Mocktails**

Winter Lemonade <i>Housemade Lemonade, Clementine &amp; Fresh Mint</i>	\$10
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Grapefruit, Turmeric & Ginger Spritz <i>Grapefruit Juice, Turmeric, Honey &amp; Ginger Beer</i>	\$10
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## DAILY SPECIALS

Wednesdays  
*Braised Lamb Shank*  
\$24

Thursdays  
*Coq au Vin*  
\$21

Fridays  
*Côte de Boeuf*  
\$28

Saturdays  
*Bouillabaisse*  
\$26

Sundays  
*Family Pasta Night*