

THE BRASSERIE

AT WEEKAPAUC INN

Salads

RI Field Greens	\$8
<i>lemon Thyme Vinaigrette</i>	
Tuna & Baby Kale Nicoise	\$15
Classic Caesar Salad	\$12
<i>romain lettuce, shaved parmesan, crispy capers and oven roasted croutons</i>	

Appetizers

Soup de Jour	\$12
NE Clam Chowder	\$12
Crab Cake	\$14
<i>roasted red pepper remoulade and pickled vegetables</i>	
Littleneck Stuffies	\$12
<i>steamed clams tossed with red pepper, fennel, chives, crème fraiche and mayo</i>	
Shrimp Cocktail	\$10
Frito Misto	\$12
<i>fried calamari, popcorn shrimp, clams, cherry peppers and house pomodoro</i>	
Charcuterie Board	\$18
<i>R.I. soupy, saucisson sec, prosciutto, house pork terrine</i>	

Sandwiches

served with your choice of a lite mixed greens salad, fries, or chips

Hot Lobster Roll	\$19
The Weekapaug Burger	\$16
Chicken Cutlet Sandwich	\$15

Entrees

Lobster Macaroni and Cheese	\$18
<i>house elbow pasta, cheddar mornay sauce, chopped lobster and crisp bread crumbs</i>	
Prince Edward Island Mussels	\$17
<i>white wine, tomatoes, parsley and butter</i>	
Steak Frites	\$34
<i>local Ayr's Foundation grass fed ribeye, Bordelaise sauce and seasoned fries</i>	
Fish and Chips	\$21
<i>beer battered local catch, fries and coleslaw</i>	
Mustard Crusted Salmon	\$24
<i>pinenut wild rice pilaf, sautéed kale, butternut squash puree</i>	

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

please advise your server of any food allergies

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, Nautilus, <i>Marlborough 2016</i>	\$14
Riesling, Steininger <i>Kamtal, Austria 2015</i>	\$14
Chardonnay, Mer Soleil, <i>Napa Valley-California 2014</i>	\$12
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, Routestock, <i>Napa Valley 2016</i>	\$12
Malbec, Clos de Coutale, <i>Cohors France 2016</i>	\$12

Specialty Cocktails

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

Mocktails

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

DAILY SPECIALS

Wednesdays <i>Braised Lamb Shank</i> \$24
Thursdays <i>Coq au Vin</i> \$21
Fridays <i>Cote de Boeuf</i> \$28
Saturdays <i>Bouillabase</i> \$26
Sundays <i>Family Pasta Night</i>