

Starters, Soups & Salads

- NEW ENGLAND STYLE CLAM CHOWDER oyster crackers \$13
- FRENCH ONION SOUP sherry, rye croutons, gruyere, parmesan \$12
- FIELD GREEN SALAD shaved vegetables, lemon vinaigrette, parmesan crisp \$11
- CLASSIC CAESAR romaine lettuce, shaved parmesan, crispy capers, garlic croutons \$15
- Add Chicken \$8                      Add Steak \$12                      Add Shrimp \$15
- CRAB CAKES roasted red pepper remoulade, house pickled vegetables \$15
- SHRIMP COCKTAIL local-ale poached shrimp, cocktail sauce, fresh lemon \$15
- AVOCADO TOAST avocado puree, fresh herb salad, pickled delicata squash, wheat toast \$14
- CHARCUTERIE BOARD artisanal cured meats, mostarda, cornichons, olives, grissini \$18

Sandwiches

- all sandwiches come with your choice of greens salad, house cut French fries, or kettle chips
- THE WEEKAPAUG BURGER\* Lewis Family Farm’s grass fed ground beef, cheddar cheese, lettuce, tomato, pickle, brioche bun \$21
- apple-wood bacon \$2                      farm fresh egg \$2                      avocado \$2
- roasted mushrooms \$1                      caramelized onions \$1
- FISH BURGER shaved fennel, oven roasted tomato, saffron aioli, fresh parsley \$18
- GRILLED CHICKEN SANDWICH marinated chicken breast, honey-dijon glaze, manchego, shaved apple, arugula, pickled red onion, brioche bun \$17
- OYSTER PO’BOY bib lettuce, roast garlic and lemon aioli, pickled vegetables, fresh herbs, grilled brioche roll \$17
- CHILLED LOBSTER ROLL Narragansett lobster, house dressing, grilled brioche roll \$24
- GRILLED VEGETABLE FLAT BREAD zucchini, summer squash, red pepper, balsamic, basil, crumbled feta cheese \$17

Entrees

- WI COBB SALAD baby romaine wedge, avocado puree, tomatoes, castelvetrano olives, Great Hill Blue cheese, hand pulled roast chicken, bacon-sherry vinaigrette \$18
- LOBSTER MAC & CHEESE local lobster, cave aged cheddar, seasoned bread crumbs \$19
- GRILLED SALMON wild rice pilaf, sautéed kale, pickled delicata squash, frisee, lemon-salsa verde \$24
- STEAK FRITTES\* grilled local ribeye steak, béarnaise sauce, house cut seasoned fries \$32

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

Please advise your server of any food allergies and restrictions