- SAMPLE MENU –

Starters, Soups & Salads

NEW ENGLAND STYLE CLAM CHOWDER oyster crackers $13

FRENCH ONION SOUP sherry, rye crouton, 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, parsley, oven roasted tomato, saffron aioli $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

HOT LOBSTER ROLL Narragansett lobster, lemon butter, grilled brioche roll $24

GRILLED VEGETABLE FLAT BREAD zucchini, eggplant, 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 FRITES* 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