

THE BRASSERIE

AT WEEKAPAUG INN

Chilled Seafood and Raw Bar

Native Oysters	\$3/ea
Littleneck Clams	\$2/ea
Shrimp Cocktail	\$11
Lobster Salad	\$18

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 <i>lemon-thyme vinaigrette</i>	\$11
WI Cobb Salad <i>bacon-sherry vinaigrette</i>	\$18
Classic Caesar Salad	\$12

Appetizers

French Onion Soup <i>rye crouton with gruyere cheese</i>	\$12
NE Clam Chowder	\$13
Steak Tartare	\$13
Crab Cakes	\$15
Littleneck Stuffies	\$12
Charcuterie Board <i>R.I. Soupy, Proscuitto, Soppressata, Capicola</i>	\$18

Entrées

served with your choice of seasoned frites or field greens

Weekapaug Cheeseburger	\$17
Lobster-Macaroni and Cheese	\$19
Prince Edward Island Mussels <i>coconut, ginger, lemongrass, jalapeño</i>	\$17

À la Carte Entrées Meat and Poultry

½ Roast Chicken, Lemon-Butter Pan Jus	\$19
Duck Leg Confit, Sauce A L'Orange	\$18
Rib Eye Steak with Bordelaise	\$21
Beef Short Rib and Smoked Crispy Onions	\$18
Grilled Pork Chop, Apple Glaze	\$19

Seafood

R.I. Lobster	\$27
Day Boat Catch with Brown Butter Crust	\$17
Pan Seared Scallops, Citrus Piperade	\$22
Mustard-Crusted Salmon, Orange Beurre Blanc	\$20

Sides

Whipped Potatoes \$5 <i>VT white cheddar</i>	Crispy Brussels Sprout \$7 <i>bacon-sherry vinaigrette</i>
Crushed Fingerlings \$6 <i>caper, rosemary, parmesan</i>	Roasted Baby Carrots \$4 <i>coriander glaze</i>
Gnocchi \$6 <i>basil, parmesan fondue</i>	Sauteed Kale \$4 <i>manchego, chili</i>
Wild Rice Pilaf \$6 <i>golden raisins, pine nuts</i>	Crispy Artichokes \$5 <i>saffron aioli, cured egg yolk</i>
Truffled Frites \$6 <i>parsley, parmesan</i>	White Bean Ragu \$6 <i>RI soupy, bread crumbs</i>
Root Vegetable Gratan \$6 <i>VT Cheddar, Swiss Cheese</i>	Roast Delicata Squash \$6 <i>brown butter, almonds, sage</i>

Wines

Sparkling By the Glass

Scarpetta Prosecco, <i>Veneto Italy</i>	\$14
L. Roederer, <i>Champagne, Reims, France NV</i>	\$25

White & Rosé By the Glass

Cloudy Bay, Sauvignon Blanc, <i>Marlborough, New Zealand 2016</i>	\$17
Guy Saget, Sauvignon Blanc, <i>Loire Valley, France 2017</i>	\$9
Cave de Lugny, Les Charmes, Chardonnay, <i>Macon, France 2016</i>	\$9
Mer Soleil, Chardonnay, Reserve, <i>Santa Lucia Highlands, CA, USA 2016</i>	\$12
Louis Latour, Chassagne Montrachet, <i>Burgundy, France 2015</i>	\$27
Burgans, Albarino, <i>Rios Baixas, Spain 2017</i>	\$9
Santa Margherita, <i>Pinot Grigio Alto Adige, Italy 2017</i>	\$15
Domianes Ott, By Ott, Rosé, <i>Provence, France</i>	\$13

Red Wine By The Glass

Owen Roe, "Sharecroppers", <i>Willamette Valley, Oregon, USA 2014</i>	\$14
Castellare, Chianti Classico, <i>Italy 2016</i>	\$14
Finca, El Orgin, Malbec, Reserva, <i>Mendoza, Argentina 2017</i>	\$10
Concannon, Founders Vineyard, Cabernet Sauvignon, <i>Paso Robles, CA, USA, 2017</i>	\$9
Justin Vineyard, Cabernet Sauvignon, <i>Paso Robles, CA, USA, 2016</i>	\$14
Ferrari-Carano, Merlot, <i>Sonoma County, CA, USA, 2015</i>	\$12

DAILY DINNER SPECIALS

Wednesdays

Hopkins Southdowns Lamb Shank

\$24

Thursdays

Long Island Duck Cassoulet

\$28

Fridays

Bouillabaisse

\$26

Saturdays

Coq au Vin

\$21

Sundays

Porchetta

\$28