

WEEKAPAUG INN
THE RESTAURANT
DINNER

RAW

LOCAL OYSTERS* 4

LITTLENECKS* 3

SHRIMP COCKTAIL 3

SERVED WITH COCKTAIL SAUCE, MIGNONETTE, LEMON

STARTERS

BUTTERNUT SQUASH SOUP

PICKLED APPLE, DRIED CRANBERRY GF V* 14

FARM VEGETABLE PLATE

GRILLED, ROASTED, PICKLED GF V* 18

ZUPPA DI PESCE

LITTLENECKS, MUSSELS, SHRIMP, SOUPY, FENNEL TOMATO BROTH, CROSTINI 25

LOCAL CHEESE & CHARCUTERIE

CHEF'S SELECTION 22

GREENS

HARVEST

HILLANDALE FARMS KALE, HONEY CRISP APPLE, DRIED CRANBERRY,
CANDIED WALNUT, CIDER VINAIGRETTE GF V* 16

HILLANDALE GREENS

CARROT, CUCUMBER, TOMATO, RADISH, WHITE BALSAMIC VINAIGRETTE GF V* 14

CAESAR

ROMAINE, FOCACCIA CROUTON, WHITE ANCHOVY, PARMESAN 15

BEET

HONEY WHIPPED GOAT CHEESE, CANDIED CITRUS, MAPLE PECAN,
ORANGE VERJUS VINAIGRETTE GF V* 14

ADD

CHICKEN 12 | SHRIMP 12 | SALMON 16

V = VEGETARIAN V* = CAN BE MADE VEGAN GF = GLUTEN FREE

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE
ILLNESS

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

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ENTREES

CAMPANELLE

BUTTERNUT SQUASH, BRUSSEL SPROUTS, HEN OF THE WOODS,
GOAT CHEESE V* 28

PAPPARDELLE

BRAISED SHORT RIB, FORAGED MUSHROOM, TRUFFLE BUTTER, PARMESAN 36

LINGUINI & CLAMS

LITTLENECKS, WHITE WINE, BUTTER, LEMON 32

STRIPED BASS

PUMPKIN COUSCOUS, DELECATA SQUASH, PEPITA SAGE PESTO 36

SWORDFISH

FARRO RISOTTO, FENNEL, CITRUS GREMOLATA 36

CIDER BRINED CHICKEN

PUMPKIN PUREE, ROASTED ROOT VEGETABLE, ACORN SQUASH, MAPLE BOURBON GLAZE GF 38

12oz GRASSFED RIBEYE

FORAGED MUSHROOM, CELERY ROOT, BLACK GARLIC, BORDELAISE 49

14oz BERKSHIRE PORK CHOP

RED SKIN MASHED POTATO, MAPLE BRUSSELS SPROUTS, BOURBON APPLE GLAZE 39

SIDES

MAPLE GLAZED BRUSSEL SPROUTS

BRAGG FARM MAPLE, CARAMELIZED ONION GF V* 9

HONEY ROASTED CARROTS LOCAL HONEY, MARCONA ALMOND GF V 9

FORAGED MUSHROOM SHERRY GLAZE GF V* 9

RED SKIN MASHED POTATO ROASTED GARLIC GF V 9

ROASTED ROOT VEGETABLE FARM FRESH RI GF V* 9

EXECUTIVE CHEF: ANDREW BROOKS