



THE RESTAURANT

AT WEEKAPAUG INN

Our cuisine showcases the unique history, products and flavors of Rhode Island and the Atlantic Coast Region. We are able to work closely with local growers, farmers and fishmongers to provide products for the property's seasonal menus which ensure the ingredients we desire are available at their peak freshness.

from the pantry

POTATO & WILD FENNEL SOUP smoked salmon, marscapone, preserved lemon, bread crumbs, roasted garlic oil 16

SUMMER JARDINIÈRE seasonal and pickled vegetables, marinated cucumbers, local tomatoes, baby gem lettuce, lemon vinaigrette, chives, herbed ricotta, basil puree, pumpernickel crumbs 15

BURRATA & GRILLED PEACHES watercress, mint, frisee, brioche crackers, prosciutto, pickled red onion, espelette pepper, hazelnuts, orange Agrumato oil, saba 17

TOMATO TART Hillendale Farm's tomatoes, baby zucchini, roasted shallots, local goat cheese, Castelvetrano olives, arugula, oregano, aged balsamic 15

LOBSTER SALAD minted pea emulsion, whipped crème fraiche, preserved meyer lemon, pea and pistachio caponata, caviar 19

NATIVE OYSTERS paired with chef's daily inspired mignonette 16

from the mill

CAMPANELLI NERRO baby shrimp, scallops, calamari, lobster, oven dried tomatoes, garlic white wine, shellfish butter sauce, seasoned bread crumbs, meyer lemon 15/35

MINTED ARTICHOKE AGNOLOTTI white wine braised artichokes, local spinach, wild mushrooms, ricotta, garden mint butter sauce, arugula pesto, saba, pine nuts 16/30

N.E. CRAB CANNELLONI crispy calamari, roasted red peppers, fennel, meyer lemon shellfish butter sauce 17/32

RATATOUILLE EN FETUCCINE roasted red pepper fettucine, basil pesto, summer garden ratatouille, parmesan fondue, crispy tomato skin 16/30

CORN & LOBSTER RISOTTO oven roasted tomatoes, charred jalapeno, cilantro, pork belly croutons, harrisa oil 17/32

from the pasture

BEEF HEART OF RIB EYE* grilled baby zucchini, roasted tomatoes, coco beans, lemon, spring garlic salsa verde, aged sherry vinegar, whipped beef fat, black salt 39

TRUFFLE CRUSTED BEEF TENDERLOIN* garlic and ricotta whipped potatoes, coriander roasted baby carrots, grilled broccoli rabe, mushroom bordelaise 42

HOPKINS SOUTHDOWNS' LAMB LOIN* hazelnut crust, cauliflower puree, sweet corn pudding, sour cherry gastrique, charred corn, wilted watercress, roasted caulilini 37

HARVEST VEGETABLES daily chef inspired preparations of local and seasonal vegetables 27

from the sea

NARRAGANSETT LOBSTER FRICASSEE butter poached lobster tail, lobster and scallop dumpling, english peas, roast mushrooms, pearl onions, crispy calamari, lemon-shellfish butter sauce 43

DAY BOAT COD local "soupy" crust, romesco, grilled runner bean ragu, caper berries, preserved lemon, oven roasted tomato, pesto, marcona almonds, grilled spring garlic-salsa verde 36

OLIVE OIL POACHED HALIBUT grilled corn succotach, applewood bacon, fava beans, roasted peppers, local tomatoes, crispy kale, basil oil 37

LOCAL BLACK BASS tomatoes, capers, roasted baby fennel, cured olives, acqua pazza 36

from the coop

CRESCENT FARM'S DUCK BREAST* pistachio crust, sautéed baby kale, freekeh, grilled peaches, sherry and coriander pan jus 34

ORGANIC LOCAL CHICKEN Hudson River Farm pan roasted breast, pea and fava bean croquettes, polenta chips, glazed carrots, sautéed pea leaves, meyer lemon pan jus 29

*personalized wine pairing is available by the glass starting at \$35 per person,
please ask your server for details.*

Executive Chef: Devin Borzkaya

18% gratuity will be added parties of six or more

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

please advise your server of any food allergies