

THE BRASSERIE

AT WEEKAPAUG INN

Chilled Seafood

Native Oysters <i>red wine mignonette</i>	\$4/ea
Crab Cocktail <i>Old Bay aioli, preserved lemon</i>	\$16
Shrimp Cocktail <i>passion jalapeno cocktail</i>	\$15

Salads

Classic Caesar Salad <i>parmesan, white anchovy, garlic crutons</i>	\$14
WI Cobb Wedge Salad <i>farm egg, Late tomato, chicken Great Hill Blue & bacon sherry vinaigrette</i>	\$18
Mesculin Salad <i>shaved vegetable, balsamic cherry vinaigrette</i>	\$14
Arugula Salad <i>Caseltetrano olives, goat cheese, artichoke, faro and preserved lemon vinaigrette</i>	\$16

Appetizers

French Onion Soup <i>gruyere, rye cruton, thyme</i>	\$14
NE Clam Chowder <i>chives, oyster crackers</i>	\$13
Lobster Fritters <i>red pepper aioli, corn, scallion</i>	\$17
Classic Steak Tartare <i>gaufrette, frisse, black garlic</i>	\$14
Chef's Charcuterie Board <i>breasola, capicola, soupy, prosciutto</i>	\$19

Entrée Plates

Weekapaug Cheeseburger <i>aged cheddar, lettuce, tomato and onion jam</i>	\$21
Hot Lobster Roll <i>New England split top, drawn butter</i>	\$24
Baked Lobster Mac n Cheese <i>basil, garlic crumb</i>	\$19
Gnocchi <i>butternut squash, sage, brown butter</i>	\$25
House Tagliatelle <i>oxtail ragu, chanterelles, mascarpone</i>	\$26

Protein Selections

Land

Local ½ Roast Chicken <i>herbed chicken jus</i>	\$20
Duck Leg Confit <i>prosciutto duck jus</i>	\$20
Grilled Rib Eye Steak <i>house steak sauce</i>	\$32
Braised Beef Short Rib <i>gremolata sauce</i>	\$25
Grilled Berkshire Pork Chop <i>apple preserve, mustard seed pork jus</i>	\$24

Sea

R.I. Whole Lobster <i>grilled or steamed</i>	\$27
Black Bass <i>fennel fronds, meyer lemon, kalamata olives</i>	\$26
Diver Scallops <i>fennel, orange, olive oil</i>	\$25
Atlantic Salmon <i>horseradish crust, three mustard butter sauce</i>	\$26

Sides

Whipped Potato Gratin \$6 <i>VT white cheddar</i>	Crispy Brussels \$7 <i>parmesan and pickled lemon</i>
Grilled Baby Artichoke \$8 <i>truffle aioli</i>	Baby Carrots \$6 <i>cara cara, spiced yogurt almonds</i>
Truffled Frites \$6 <i>parmesan and parsley</i>	Creamed Spinach \$6 <i>béchamel, nutmeg, parmesan</i>
Roasted Kobocho Squash \$5 <i>pecorino, pepitas, mustard greens</i>	Forest Mushroom Ragout \$7 <i>thyme and shallot</i>
Charred Broccolini \$6 <i>chili and garlic oil</i>	Hasselback Potato \$5 <i>Prosciutto, pecorino and chive</i>

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

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Wines

Sparkling By the Glass

Louis Roederer, Brut, Champagne, <i>Reims, France, NV</i>	\$25
Bisol, "Jeio", Prosecco, <i>Veneto, Italy, NV</i>	\$10
Pierre Sparr, Brut, Rosé, <i>Alsace, France, NV</i>	\$12

White & Rosé By the Glass

Cloudy Bay, Sauvignon Blanc, <i>Marlborough, New Zealand, 2018</i>	\$18
Mer Soleil, Chardonnay, <i>Santa Lucia Highlands, CA, USA, 2017</i>	\$14
Olivier Leflaive, Les Setilles, Chardonnay <i>Burgundy, France, 2015</i>	\$20
Santa Margherita, Pinot Grigio, <i>Alto Adige, Italy, 2017</i>	\$17
Domaines Ott, By Ott Rosé, <i>Provence, France, 2018</i>	\$14

Red Wine By The Glass

Böen, Pinot Noir, <i>Tri County, CA, USA, 2018</i>	\$15
Fess Parker, "The Big Easy", Syrah Blend, <i>CA, USA, 2017</i>	\$18
Emerald Hare, Cabernet Sauvignon, <i>Napa Valley, CA, USA, 2018</i>	\$16
Sassoregale, Sangiovese, <i>Tuscany, Italy, 2017</i>	\$9

DAILY DINNER ADDITIONS

Wednesday

Campanelle Nero

\$21

Thursday

Fish n' Chips

\$21

Friday

Bouillabaisse

\$26

Saturday

Rib Cap

\$22

'2

Executive Chef:: Scott Cummings