

WEEKAPAUG INN
THE RESTAURANT, DINNER

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.

Shell Course

LOCAL OYSTERS daily mignonette 20

WARM LOBSTER frisée, tangerine, herbs 23

JONAH CRAB lime, cucumber, grape 24

Garden Course

LOCAL TOMATO watermelon, plum, basil 18

SUMMER GAZPACHO cucumber, tomato, melon 14

STRAWBERRY almond, blue cheese, rhubarb 15

Mill Course

LOBSTER AGNOLOTTI artichoke, hedgehog, americaine 21/38

RICOTTA CAVATELLI duck confit, chantrelle, asparagus 17/30

SPRING PEA RISOTTO morel, pea, mangalica 17/30

Sea Course

HALIBUT beet, parsley, citrus 35

ATLANTIC COD jonah crab, meyer lemon, brown butter 36

DAY BOAT SCALLOPS fingerling, leek, truffle 34

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Field Course

MAGRET DUCK* carrot, orange, port 36

HARVEST VEGETABLE JARDINIÈRE chef's inspiration 26

GRASS FED RIBEYE* potato, truffles, madeira 39

LAMB CANNON* fava, morel, mint 38

Dessert Course

CHOCOLATE HONEY saffron, honeycomb candy, white chocolate 12

YUZU MOUSSE pistachio, grapefruit, chocolate 12

STRAWBERRY GARDEN goat cheese, balsamic, fig 12

ICE CREAM & SORBET seasonal inspirations

Executive Chef: Scott Cummings

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