

WEEKAPAUIG INN
THE RESTAURANT

RAW

served with cocktail sauce, mignonette, lemon

LOCAL OYSTERS* 4/ea

LITTLENECKS* 3/ea

SHRIMP COCKTAIL 3/ea

STARTERS

GF V* BUTTERNUT SQUASH SOUP pickled apple, dried cranberry 14

GF V* FARM FRESH VEGETABLE PLATE grilled/roasted/pickled 18

ZUPPA DI PESCE littlenecks, mussels, shrimp, soupy, fennel, tomato broth, crostini 25

V LOCAL CHEESE & CHARCUTERIE chef's selection 22

GREENS

GF V* HARVEST

hillandale farms kale, honey crisp apple, dried cranberry, candied walnut, cider vinaigrette 16

GF V* HILLANDALE GREENS

carrot, cucumber, tomato, radish, white balsamic vinaigrette 14

CAESAR

romaine, focaccia croutons, white anchovy, parmesan 15

GF V* BEET

honey whipped goat cheese, candied citrus, maple pecan, orange verjus vinaigrette 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*

18% gratuity will be added to parties of six or more

Executive Chef: Andrew Brooks

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ENTREES

V* CAMPANELLE 28

butternut squash, brussels sprouts, hen of the woods, goat cheese

SWEET POTATO GNOCCHI 28

hazelnut brown butter, garden sage, whipped ricotta, pancetta crisp

PAPPARDELLE 36

braised short rib, mixed mushrooms, truffle butter, parmesan

GF SCALLOPS 38

pumpkin puree, roasted root vegetable, acorn squash maple bourbon glaze

STRIPED BASS 40

parsnip, sweet potato, cider braised kale, scallion soubise

DUCK BREAST 38

duck confit cassoulet, blackberry port wine jus, cured egg yolk

A LA CARTE

all dishes are gluten free

8oz GRASSFED FILET MIGNON peppercorn jus 42

12oz GRASSFED RIBEYE black garlic steak sauce 38

14oz BERKSHIRE PORK CHOP apple chutney 29

FREE RANGE HALF CHICKEN chicken jus 24

WHOLE MAINE LOBSTER vermont creamery butter MP

7oz FAROE ISLAND SALMON meyer lemon beurre blanc 28

SIDES – 9/ea

GF V* MAPLE GLAZED BRUSSELS SPROUTS bragg farms maple, caramelized onions

GF V HONEY ROASTED CARROTS local honey, marcona almonds

GF V* MIXED MUSHROOM sherry glaze

GF V RED SKIN MASHED POTATO roasted garlic

GF V* ROASTED ROOT VEGETABLE farm fresh RI

GF CIDER BRAISED KALE nueskes bacon, b.f clydes cider