



WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND

GARDEN ROOM

2:30PM – 9:00PM

NEW ENGLAND CLAM CHOWDER

oyster crackers 15

CHEESE & CHARCUTERIE

Chefs selection of cured meat & local cheese 22

ROASTED GARLIC HUMMUS

Fennel lavash cracker, crudité V* 14

LOCAL GREENS

carrot, cucumber, tomato, radish,
white balsamic vinaigrette GF V* 14

CAESAR

romaine, focaccia croutons, white anchovy, parmesan 15
add
chicken 12 | shrimp 12 | salmon 16

WEEKAPAUG BURGER

gulden farms beef, cave age crystal cheddar,
bacon onion jam, fries 22

LOBSTER ROLL

Vermont creamery butter or cold lobster salad, fries 29

WESTERLY PACKING ITALIAN SAUSAGE

Peppers & Onions, mustard, martins roll, fries 22

PASTA POMODORO

House made linguini, pomodoro, parmesan, basil v* 26

BAKED COD

Ritz cracker crust, charred broccolini,
marble potato, beurre blanc 29

V = Vegetarian V* = Can be made Vegan GF = Gluten Free

Please advise your server of any food allergies

Executive Chef: Andrew Brooks