



WEEKAPAUG INN  
WEEKAPAUG, RHODE ISLAND

## THE RESTAURANT

### DINNER

#### RAW

QUONNIE ROCK OYSTER\* 4 LITTLENECK\* 3 SHRIMP COCKTAIL 3  
*served with cocktail sauce, mignonette, lemon*

#### STARTERS

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

FARM VEGETABLE PLATE  
grilled, roasted, pickled GF V\* 18

SUPERFOOD SALAD  
Baby kale, pomegranate, blueberry, house made granola, cider vinaigrette GF V\* 16

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

LOBSTER RISOTTO  
Maine lobster, fava beans, tarragon emulsion GF 29

WAGYU TARTARE  
Snake river farms ribeye, crispy caper, house pickle, quail egg \* GF 30

#### ENTREES

CAMPANELLE  
butternut squash, Brussel sprouts, oyster mushroom, goat cheese V\* 28

PAPPARDELLE  
braised short rib, foraged mushroom, truffle butter, parmesan 36

LINGUINI & CLAMS  
littlenecks, white wine, butter, lemon 32

SWORDFISH  
farro risotto, fennel, citrus gremolata 36

STRIPED BASS  
pumpkin couscous, delecta squash, pepita sage pesto 36

CIDER BRINED CHICKEN BREAST  
roasted root vegetable, butternut squash, maple bourbon glaze GF 38

14oz BERKSHIRE PORK CHOP  
red skin mashed potato, maple brussels sprouts, bourbon apple glaze gf 39

12oz GRASSFED RIBEYE  
foraged mushroom, celery root, black garlic, bordelaise gf 49  
6oz Snake River Farms wagyu +20

**Executive Chef: Andrew Brooks**

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

20% gratuity will be added to parties of six or more