



THE RESTAURANT
AT WEEKAPPAUG INN



WE ARE HERE

WELCOME

FARM FRESH

OUR CUISINE SHOWCASES THE UNIQUE HISTORY, PRODUCTS,
AND FLAVORS OF RHODE ISLAND AND THE ATLANTIC COAST.

WE WORK CLOSELY WITH LOCAL GROWERS, FARMERS, AND
FISHMONGERS TO ENSURE THE FINEST INGREDIENTS ARE AVAILABLE
AT PEAK FRESHNESS. THROUGH VARIOUS FLAVOR COMBINATIONS
AND TECHNIQUES, WE TAKE YOU ON A CULINARY JOURNEY
THROUGH THE MICRO SEASONS OF COASTAL NEW ENGLAND.

ANDREW BROOKS

EXECUTIVE CHEF

OLIVIA MOREY

CHEF DE CUISINE



CHOOSE

TASTING MENU

WE SELECT A FOUR COURSE MEAL FOR YOU, CREATING A DYNAMIC AND FLAVORFUL FOOD EXPERIENCE. OUR TASTING MENUS CHANGE AS WE ROTATE FARM FRESH PRODUCE THROUGH OUR KITCHEN.

FOUR COURSE

120 / PERSON

WINE PAIRING

70 / PERSON

WHOLE TABLE

TO ELEVATE EXPERIENCE, THE CHEF'S SIGNATURE MENUS ARE RESERVED FOR THE ENTIRE TABLE

OPTIONS

VEGETARIAN AND VEGAN MENUS ARE AVAILABLE UPON REQUEST

MAIN MENU

SELECT YOUR OWN COMBINATION OF DISHES FROM OUR SIGNATURE MENU. ENJOY OUR TRIED AND TRUE FAVORITES, ALWAYS FRESH AND REPRESENTATIVE OF OUR LOCAL REGION.

SELECT

RAW BAR, STARTERS, MAINS - ITEMS PRICED INDIVIDUALLY

OPTIONS

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

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

TASTING TODAY

FOIE GRAS TORCHON

BLACKBERRY, FIG, ALMOND, FULL BLOOM HONEY,
CAPIZZANO BALSAMIC

RIESLING SPATLESE "GRUNLACK",
SCHLOSS JOHANNISBERG, 2018, RHEINGAU, GERMANY

RHODE ISLAND LOBSTER

RICOTTA TORTELLINI, FAVA BEANS,
SAFFRON BEURRE BLANC, SPRING ONION

CHARDONNAY, POUILLY-FUISSE,
JJ VINCENT, 2018, BURGUNDY, FRANCE

AQUIDNECK FARMS NEW YORK STRIP

LEEK, MAITAKE, BONE MARROW, JUS

CABERNET SAUVIGNON,
DUCKHORN, 2018, NAPA VALLEY, CALIFORNIA, USA

VALRHONA CHOCOLATE PANNA COTTA

STRAWBERRY, BASIL, ELDERFLOWER, COCOA NIB

ROYAL TOKAJI,
5 PUTTONYOS ASZU, 2016, HUNGARY

MAIN MENU

RAW

QUONNIE ROCK OYSTERS	24
LOCAL LITTLENECKS	18
SHRIMP COCKTAIL	21

STARTERS

STRIPED BASS CRUDO / GF	19
FRESH GREEN ALMOND, KIWI, SEA BEAN, YUZU	
RADICCHIO SALAD / V* / GF	16
SHEEPS MILK RICOTTA, ENDIVE, FARM RADISH, OLIVE CRUMB, CITRUS VINAIGRETTE	
WHITE ASPARAGUS SOUP / V	18
GARLIC SCAPE, MORELS, TRUFFLE	
FARM VEGETABLE PLATE / V* / GF	14 / 26
CHEFS DAILY SELECTION OF LOCAL VEGETABLES PREPARED WITH VARIOUS TECHNIQUES	
HUDSON VALLEY FOIE GRAS / GF	28
EARTH CARE FARMS RHUBARB, PICKLED GREEN STRAWBERRY, TOASTED PISTACHIO	

ENTRÉES

PASTA PRIMAVERA / V*	18 / 32
CRESTE DI GALLO, SPRING PEA, ASPARAGUS, ARTICHOKE, TOMATO	
PORK CHEEK AGNOLOTTI	20 / 38
GUANCIALE, FAVA BEAN, JUS, PECORINO ROMANO	
BUTTER POACHED HALIBUT / GF	42
RAMP PESTO, CARAMELIZED SUNCHOKE, PICKLED FIDDLEHEADS	
PAN SEARED STONINGTON SCALLOPS / GF	44
ROASTED KOHLRABI, STINGING NETTLE, RED PEPPER COULIS	
CRESCENT FARM DUCK BREAST	42
CRISPY RILLETTE, FARRO RISOTTO, VARIATIONS OF CARROT	
TERRA FIRMA FARM GRASS FED RIBEYE	54
NEW POTATO, ASPARAGUS, BLACK GARLIC, BORDELAISE	



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