

# 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

CHEF ANDREW BROOKS SELECTS A FOUR COURSE MEAL FOR YOU, CREATING A DYNAMIC AND FLAVORFUL FOOD EXPERIENCE. THIS MENU CHANGES 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

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\*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

# MAIN MENU

## STARTERS

**QUONNIE ROCK OYSTERS\*** 24

**LOCAL LITTLENECKS\*** 18

**SHRIMP COCKTAIL** 21

**STRIPED BASS CRUDO\*** / GF 22

WATERMELON, KIWI, RADISH, SEA BEAN, YUZU

**HEIRLOOM TOMATO SALAD** / V\* 18

RICOTTA, GARDEN PESTO, LITTLE RIVER FARMS ARUGULA,  
FOCACCIA, CAPIZZANO BALSAMIC, MAINE SEA SALT

**SUMMER VEGETABLE SALAD** / V\* 16

LOCAL GREENS, HAKUREI TURNIP, RADISH,  
ASPARAGUS, SLICED ALMONDS, NARRAGANSETT FETA,  
CITRUS VINAIGRETTE

**LOBSTER BISQUE** 28

STONINGTON LOBSTER, FENNEL, SHERRY,  
VERMONT CREAMERY CRÈME FRAÎCHE

**FARM VEGETABLE PLATE** / V\* / GF 13 / 24

CHEF'S DAILY SELECTION OF LOCAL VEGETABLES  
PREPARED WITH VARIOUS TECHNIQUES

**HUDSON VALLEY FOIE GRAS\*** / GF 28

TOASTED BRIOCHE, STRAWBERRY,  
FULL BLOOM HONEY, CASHEW

## ENTRÉES

**PASTA PRIMAVERA** / V\* 15 / 28

GEMELLI, TOMATO, ASPARAGUS, BROCCOLI RABE,  
SQUASH, PARMESAN

**PORK CHEEK RIGATONI** 19 / 36

PANCETTA, FAVA BEAN, JUS, PARMESAN

**LINGUINI & CLAMS** 17 / 32

LOCAL LITTLENECKS, WHITE WINE, BUTTER, LEMON

**BUTTER POACHED HALIBUT\*** / GF 42

DASHI, RADISH, TURNIP, BOK CHOY,  
OYSTER MUSHROOM

**PAN SEARED STONINGTON SCALLOPS\*** / GF 44

ROASTED KOHLRABI, SWISS CHARD,  
SAFFRON BEURRE BLANC

**CITRUS BRINED CHICKEN BREAST** / GF 38

GREEN GARLIC PUREE, CONFIT CROQUETTE,  
PATTY PAN, PICKLED PEPPER

**PAN SEARED DUCK BREAST\*** 38

FARRO RISOTTO, VARIATIONS OF CARROT,  
BLACKBERRY JUS

**GRASSFED FILET MIGNON\*** / GF 49

POTATO PAVE, ASPARAGUS, BLACK GARLIC, BORDELAISE

## DESSERTS

### BLACK FOREST TART 12

CHOCOLATE MOUSSE, AMARENO CHERRIES,  
CHOCOLATE PEARLS

### CHOCOLATE CHIP SKILLET COOKIE 12

VANILLA ICE CREAM

### BLUEBERRY SHORTCAKE 12

LEMON CURD, BLACK PEPPER BISCUIT,  
CREME FRAICHE ICE CREAM

### HOUSEMADE ICE CREAM 8

VANILLA, CHOCOLATE OR STRAWBERRY

### HOUSEMADE SORBET 8

RASPBERRY, MANGO-PASSION OR BLACKBERRY



**THE RESTAURANT**  
AT WEEKAPPAUG INN





WEEKAPAUG INN  
WEEKAPAUG, RHODE ISLAND