



THE RESTAURANT

AT WEEKAPAUG 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, ENTRÉES - ITEMS PRICED INDIVIDUALLY

OPTIONS

V= VEGETARIAN

V*= CAN BE MADE VEGAN

GF = GLUTEN FREE

DF = DAIRY 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

HUSK CHERRY, HAZELNUT, BRIOCHE

CASTELNAU DE SUDUIRAUT,
SAUTERNES, FRANCE, 2016

STONINGTON SCALLOP

VARIATIONS OF LEEK, GOLD OYSTER MUSHROOM

CAKEBREAD CELLARS, CHARDONNAY,
NAPA VALLEY, CA, USA, 2020

LAMB DUO

GNOCCHI, BEET, KALE, JUS

TENUTA FRESCOBALDI DI CASTIGLIONI, 2018,
TUSCANY, ITALY, 2018

KEY LIME PIE

BLACK MISSION FIGS, GOAT CHEESE ICE CREAM

MUSCAT BEAUMES DE VENISE, DOMAINE DE TRIGNON,
COTES DU RHONE, FRANCE, 2012

MAIN MENU

RAW BAR

NATIVE OYSTERS*	24
LOCAL LITTLENECKS*	18
SHRIMP COCKTAIL*	21

STARTERS

POACHED PEAR SALAD / V / GF	10 / 18
ARUGULA, FRISEE, RICOTTA, OLIVE CRUMB, CANDIED WALNUT, SHALLOT VINAIGRETTE	

HARVEST SALAD / V / GF	10 / 18
KALE, BUTTERNUT SQUASH, CHIOGGIA BEET, PEPITA TOUILLE, GOAT CHEESE, CIDER VINAIGRETTE	

BUTTERNUT SQUASH SOUP / V* / GF	15
MOUNTAIN ROSE APPLE, FENNEL	

FARM VEGETABLE PLATE / V* / GF	13 / 24
CHEFS DAILY SELECTION OF LOCAL VEGETABLES PREPARED WITH VARIOUS TECHNIQUES	

SMOKED PORK BELLY* / GF	20
CAPE COD CRANBERRY, APPLE MUSTARD, PISTACHIO	

ENTRÉES

- AUTUMN CONCHIGLIE / V*** 13 / 24
BROCCOLI, SWEET POTATO, KALE PESTO
- ITALIAN SAUSAGE RIGATONI** 15 / 28
PEPPER, ONION, TOMATO, RICOTTA
- SHORT RIB PAPPARDELLE** 19 / 36
BRAISED SHORT RIB, RI MUSHROOM, TRUFFLE DEMI,
PARMESAN
- PAN SEARED HALIBUT** 42
RUTABAGA, BROWN BUTTER CABBAGE,
LEEK, SOUBISE
- STONINGTON SCALLOPS / GF** 39
RISOTTO, DELICATA SQUASH,
ROMANESCO, CELERY ROOT
- CRESCENT FARM DUCK BREAST*** 38
BARLEY, MAPLE SWEET POTATO,
POMEGRANATE GASTRIQUE
- CIDER BRINED PORK TENDERLOIN* / GF** 34
PARSNIP PUREE, HONEY BRUSSEL SPROUT,
APPLE JUS
- GRASS FED RIBEYE* / GF** 49
PANISSE, HEN OF THE WOODS,
BLACK GARLIC, MUSHROOM JUS

DESSERTS

COCONUT PANNA COTTA / V* / GF / DF 12

HONEY CITRUS COMPOTE, BLUEBERRY, MINT OIL

SPICED MAPLE DOUGHNUT 12

PRALINE GATEAUX, WALNUT TUILLE,
FIG, CANDIED BACON JAM

EARL GREY MOUSSE 12

ROSEMARY OLIVE OIL CAKE, CASSIS GEL,
LEMONGRASS CURD

CHOCOLATE CHIP SKILLET COOKIE 12

VANILLA ICE CREAM, CARAMEL SAUCE

HOUSEMADE ICE CREAM 8

VANILLA, CHOCOLATE, STRAWBERRY

HOUSEMADE SORBET / V* / GF / DF 8

RASPBERRY, BLACK CHERRY, STRAWBERRY



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