

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, 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

CRUDO & CAVIAR

BAY SCALLOP, OSETRA, CARA CARA

PASCAL JOLIVET, SANCERRE,
LOIRE VALLEY, FRANCE, 2020

BLACK TRUFFLE RISOTTO

RI MUSHROOM, PECORINO ROMANO, LEMON

G.D. VAJRA, NEBBIOLO,
LANGHE, PIEDMONT, 2020

WAGYU STRIP LOIN

POTATO, LEEK, SHALLOT

AMULET, CABERNET SAUVIGNON,
NAPA COUNTY, CA, USA, 2021

BLOOD ORANGE TART

BLUEBERRY, CANDIED CITRUS, SAGE ICE CREAM

DONNAFUGATA, " BEN RYE", PANTELLERIA,
SICILY, ITALY, 2019

MAIN MENU

RAW BAR

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

STARTERS

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

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

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

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

HUDSON VALLEY FOIE GRAS	26
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CANDIED KUMQUAT, CRANBERRY, PISTACHIO,
COCOA BRIOCHE

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

SUNCHOKES, PURPLE POTATO,
PICKLED PEARL ONION, BEURRE BLANC

STONINGTON SCALLOPS / GF 39

RISOTTO, DELICATA SQUASH,
ROMANESCO, CELERY ROOT

CRESCENT FARM DUCK DUO* 42

BREAST, CONFIT, RUTABAGA,
SWEET POTATO, PICKLED MUSTARD SEED

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

SPICED APPLE CIDER, CRANBERRY GINGER,
BLOOD ORANGE HONEY



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