

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

STONINGTON LOBSTER

ASPARAGUS, OSETRA CAVIAR, CANDIED LEMON

HONIG, SAUVIGNON BLANC,
NAPA VALLEY, CA, USA, 2022

BUTTER POACHED TILEFISH

SEABEAN, BOK CHOY, OYSTER MUSHROOM, LEMONGRASS

KUMEU RIVER, VILLAGE, CHARDONNAY,
AUCKLAND, NEW ZEALAND, 2017

SPRING LAMB DUO*

ROASTED LOIN, SMOKED SAUSAGE,
MORELS, KALE, RAMP PESTO

MARC BREDIF, CHINON,
LOIRE VALLEY, FRANCE, 2019

ALMOND FRANGIPANE TART

SWEET VERMOUTH CHERRY, PISTACHIO BRITTLE

NEWPORT VINEYARDS, ICE WINE, VIDAL,
MIDDLETOWN, RI, USA

MAIN MENU

RAW BAR

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

STARTERS

HONEY ROASTED CARROTS / V* / GF	14
CARROT TOP GREMOLATA, MARCONA ALMOND, CARROT GINGER JUS	
SMOKED PORK BELLY* / GF	20
AVONDALE HONEY, DUCK FAT CORN BREAD, RED PEPPER, PICKLED MUSTARD SEED	
CAPIZZANO LEMON BALSAMIC SALAD / V* / GF	10 / 18
LITTLE RIVER GREENS, ARTICHOKE, FARM RADISH, OLIVE CRUMB, INVIERNO CHEESE, SICILIAN LEMON WHITE BALSAMIC	
ASPARAGUS VICHYSSEOISE / GF	22
JONAH CRAB, CRÈME FRAÎCHE, MEYER LEMON GEL	
FARM VEGETABLE PLATE / V* / GF	13 / 24
CHEF'S DAILY SELECTION OF LOCAL VEGETABLES PREPARED WITH VARIOUS TECHNIQUES	
HUDSON VALLEY FOIE GRAS*	26
PICKLED GREEN STRAWBERRY, RHUBARB EMULSION, MAINE GRAINS BRIOCHE	

ENTRÉES

SPRING PEA CAMPANELLE / V*	13 / 24
OYSTER MUSHROOM, ALMOND, LEMON, PARMESAN	
ITALIAN SAUSAGE RIGATONI	15 / 28
PEPPER, ONION, TOMATO, RICOTTA	
LOBSTER PAPPARDELLE	25 / 46
FAVA BEANS, NETTLES, TRUFFLE BEURRE BLANC	
PAN SEARED HALIBUT* / GF	42
WHITE ASPARAGUS, MORELS, PICKLED PEARL ONION	
STONINGTON SCALLOPS*	39
KELP CONSOMMÉ, BOK CHOY, KOHLRABI, HAKUREI TURNIP	
CRESCENT FARM DUCK DUO* / GF	42
BREAST, CONFIT, ARTICHOKE, RAMPS, SPRING ONION CHIMICHURRI	
CHICKEN ROULADE / GF	36
BLACK TRUFFLE, GARLIC SCAPE PESTO, MAITAKE MUSHROOM, PICKLED FIDDLEHEADS	
GRASS FED RIBEYE*	49
BLACK GARLIC, BARLEY, BROCCOLI, LEEK, POTATO, JUS	

DESSERTS

HONEY CREMEAUX

12

COMPRESSED RHUBARB, RI HONEYCOMB, GRAPEFRUIT

VALRHONA CHOCOLATE CHERRY TART

12

CHOCOLATE CHANTILLY, CHERRY SOIL,
CRÈME FRAICHE ICE CREAM

PASSION FRUIT FLEXI MOUSSE

12

CHOCOLATE SPONGE CAKE, MANGO MERINGUE,
COCONUT RUM SORBET

CHOCOLATE CHIP SKILLET COOKIE

12

VANILLA ICE CREAM, CARAMEL SAUCE

HOUSE-MADE ICE CREAM

8

VANILLA, CHOCOLATE, STRAWBERRY

HOUSE-MADE SORBET / V* / GF / DF

8

MIXED BERRY, PEACH, POMEGRANATE



THE RESTAURANT
AT WEEKAPAUG INN

