



IN-ROOM DINING
AT WEEKAPAUG INN

IN-ROOM DINING

EXECUTIVE CHEF: ANDREW BROOKS

BEVERAGES 7:00AM - 9:00PM

BREAKFAST 7:00AM - 10:30AM
& LAND OF PAUG KID'S BREAKFAST

ALL DAY DINING 11:30AM - 9:00PM
DESSERT & KID'S ALL DAY DINING

WINE & BEER 7:00AM - 9:00PM

SPECIALTY COCKTAILS 7:00AM - 9:00PM
& MOCKTAILS

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 OF ANY FOOD ALLERGIES AND RESTRICTIONS WHEN PLACING YOUR ORDER.

20% IN-ROOM DINING GRATUITY AND A \$4.00 PER PERSON CHARGE WILL BE AUTOMATICALLY ADDED.

BEVERAGES

DAVE'S COFFEE WEEKAPAUG INN BLEND 5

FRENCH PRESS, ESPRESSO, CAPPUCCINO,
LATTE, CAFE MOCHA

HARNEY & SONS TEA 5

ORGANIC ENGLISH BREAKFAST, EARL GREY,
SENGHA, MINT VERBENA, DECAF CEYLON,
CHAMOMILE, GINGER TURMERIC

FRESH HEALTHY JUICES 6

ORANGE, GRAPEFRUIT, TOMATO, APPLE,
PINEAPPLE, GREEN JUICE

SODAS 3

COKE, DIET COKE, SPRITE, GINGER ALE
FEVER TREE: GINGER BEER, TONIC, CLUB

WATER

SPARKLING (SAN PELLEGRINO), STILL (PANNA), 6
BOXED WATER, VITA COCONUT WATER 3

BREAKFAST

7:00AM - 10:30AM

FRESH FRUIT PLATE / V* / GF 7

STEEL-CUT OATMEAL / V* 9

FRESH BERRIES, HOUSE GRANOLA,
BROWN SUGAR

YOGURT PARFAIT / V 11

LOCAL ARTISANAL YOGURT,
HOUSE GRANOLA, FRESH BERRIES

AVOCADO TOAST / V 14

FRESHLY SLICED AVOCADO,
NANA'S COUNTRY BREAD,
SEA SALT FETA, FARM RADISH

SMOKED SALMON 16

WHIPPED CREAM CHEESE, PICKLED
RED ONIONS, CAPERS, ARUGULA

QUONNIE STACK / V 17

THREE BUTTERMILK PANCAKES,
BRAGG FARM MAPLE SYRUP,
FRESH BERRIES, CHANTILLY

BRIOCHE FRENCH TOAST / V 17

BRAGG FARM MAPLE SYRUP,
FRESH BERRIES, CHANTILLY

EGGS BENEDICT + 19

ENGLISH MUFFIN, CANADIAN BACON,
POACHED EGG, HOLLANDAISE, LOCAL
FIELD GREENS AND HOME FRIES

ADDITION:

SMOKED SALMON +6

CRAB CAKE +8

LOBSTER +10



WEEKAPAUG BREAKFAST+ 20

TWO EGGS ANY STYLE, APPLEWOOD
SMOKED BACON, WHOLE GRAIN
TOAST OR HOUSE MADE BISCUIT,
SEASONED HOME FRIES

VEGETABLE HASH / V / GF 18

MARBLE POTATO, PEPPERS, ONIONS,
BROCCOLINI, SWEET POTATO,
2 EGGS ANY STYLE

SIDES:

APPLEWOOD SMOKED BACON 6
CHEF CHAZ'S BREAKFAST SAUSAGE 7
BASKET OF BUTTERMILK BISCUITS 6
SEASONED HOME FRIES / V / GF 6

LAND OF PAUG KID'S BREAKFAST

7:00AM - 10:30AM

LAUREL'S FRENCH TOAST / V 8

BRAGG FARM MAPLE SYRUP,
FRESH BERRIES, WHIPPED CREAM

WINKLE'S HOT BREAKFAST+ 10

SCRAMBLED EGGS, BACON, TOAST

TWIG'S OATMEAL / V* 6

FRESH BERRIES, HOUSE GRANOLA,
BROWN SUGAR

**BOSBE'S BLUEBERRY
PANCAKES** / V 8

BRAGG FARM MAPLE SYRUP, WHIPPED CREAM

RHYNA'S FRUIT & YOGURT / V 6

GREEK YOGURT, FRESH BERRIES

ALL DAY DINING

11:30AM - 9:00PM

CHEESE & CHARCUTERIE 22

CHEF'S SELECTION OF LOCALLY
CURED MEATS & CHEESE

NEW ENGLAND CLAM CHOWDER 15

OYSTER CRACKERS

ROASTED BEET HUMMUS / V* 14

ALMOND NOUGATINE, FARM RADISH,
LAVASH

QUINOA BOWL / V* / GF 16

BUTTERNUT SQUASH, CHIOGGIA BEETS,
POACHED CRANBERRY, CANDIED PECANS,
APPLE CIDER VINAIGRETTE



CAESAR SALAD

14

ROMAINE, FOCACCIA CROUTON,
WHITE ANCHOVY, PARMESAN

ADDITION:

CHICKEN +12

SHRIMP +12

SALMON +16

GULDEN FARMS BURGER+

22

LETTUCE, TOMATO, SMOKED CHEDDAR,
MAPLE BACON JAM, BRIOCHE BUN
W/ HAND CUT FRIES, CHIPS, OR SIDE SALAD

NEW ENGLAND LOBSTER ROLL 39

VERMONT CREAMERY BUTTER OR
COLD LOBSTER SALAD
W/ HAND CUT FRIES, CHIPS, OR SIDE SALAD



PASTA POMODORO / V* 22

HOUSE-MADE LINGUINI, POMODORO,
BASIL, PARMESAN

**PAN SEARED
CHICKEN BREAST** / GF 26

RI MUSHROOM RISOTTO, JUS

STEAK FRITES+ / GF 32

MARINATED FLANK STEAK,
HAND CUT FRIES, BLACK GARLIC
STEAK SAUCE



DESSERT

TIRAMISU SPHERE 12

MASCARPONE MOUSSE,
LADYFINGERS, ESPRESSO

SAFFRON LEMON 12

PANNA COTTA / V* / GF / DF

AVOCADO MOUSSE, POMEGRANATE

CHOCOLATE CHIP 12

SKILLET COOKIE

VANILLA ICE CREAM, CARAMEL SAUCE

KID'S ALL DAY DINING

11:30AM - 9:00PM

SERVED WITH HAND CUT FRIES, CHIPS, OR SIDE SALAD

GRILLED CHEESE / V 8

WHITE BREAD, CHEDDAR CHEESE

CHICKEN FINGERS 12

GRILLED OR FRIED

CRISPY FISH FINGERS 12

HOUSE MADE TARTAR SAUCE

CHEESEBURGER+ 12

BRIOCHE BUN, CHEDDAR CHEESE

MAC AND CHEESE / V 12

ELBOW PASTA, CHEDDAR, PARMESAN

PB&J / V* 8

PEANUT BUTTER AND JELLY

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

TAITTINGER, "LA FRANCAISE", BRUT 28
CHAMPAGNE, REIMS, FRANCE

BISOL, "JEIO" 13
PROSECCO, VENETO, ITALY

SEGURA VIUDAS 10
CAVA, CATALUNYA, SPAIN

FULL WINE LIST AVAILABLE UPON REQUEST.



WINE BY THE GLASS

WHITE & ROSÉ WINES

DOMAINE PAUL BUISSE, 15
SAUVIGNON BLANC, TOURAINE,
LOIRE VALLEY, FRANCE

JUSTIN GIRARDIN 15
CHARDONNAY, "BOURGOGNE", BURGUNDY, FRANCE

MER SOLEIL 16
"RESERVE", CHARDONNAY,
SANTA LUCIA HIGHLANDS, CA, USA

JJ VINCENT 20
POUILLY-FUISSE, CHARDONNAY,
BURGUNDY, FRANCE

PRINCIPATO 14
PINOT GRIGIO, PROVINCIA DI PAVIA, ITALY

BY OTT, ROSÉ 18
COTES-DE-PROVENCE, FRANCE

WINE BY THE GLASS

RED WINES

BÖEN	16
PINOT NOIR, CA, USA	
FESS PARKER, BIG EAST	18
SYRAH, CA, USA	
DAOU	15
CABERNET SAUVIGNON, PASO ROBLES, CA, USA	
CASTELLARE DI CASTELLINA	15
CHIANTI CLASSICO, ITALY	
CORAZON DEL SOL	14
MALBEC, UCO VALLEY, MENDOZA, ARGENTINA	

BEER

CRAFT BEER

GREY SAIL, RI

CAPTAIN'S DAUGHTER, DOUBLE IPA 8

FLYING JENNY, EXTRA PALE ALE (RI) 8

LITTLE SISTER, IPA (RI) 8

TWO ROADS, CT

NO LIMITS, HEFEWEIZEN 10

LIL' HEAVEN, SESSION IPA 8

CRUISE CONTROL, LAGER 8

VON TRAPP, VT

KOLSH 8

DUNKEL 8

HELLES 8

PILSNER 8

BEER

DOMESTIC BEER

BUD LITE 8
PILSNER (IL)

OMISSION LIGHT 10
LAGER, GLUTEN FREE (OR)

ATHLETIC BREWING CO. 8
UPSIDE DAWN, NON-ALCOHOLIC (CT)

IMPORTED BEER

CORONA 8
PALE LAGER (MEX)

GUINNESS 10
STOUT (IRL)

STELLA ARTOIS 8
PILSNER (BEL)

SPECIALTY COCKTAILS

THE SPRAY ROCK 17

KETEL ONE, ST. GERMAIN, LEMON JUICE, SIMPLE SYRUP, PROSECCO

BASIL PALOMA 17

DON JULIO BLANCO , GRAPEFRUIT JUICE, BASIL SIMPLE SYRUP, AND SODA WATER

FIRESIDE MANHATTAN 17

MAKER'S MARK, LUXARDO MARASCHINO LIQUEUR, ALLSPICE, ORANGE ZEST



SPECIALTY COCKTAILS

ROSEYAY!

18

TITO'S VODKA, ST ELDER
PAMPELMOUSSE, ROSÉ, PROSECCO,
HIBISCUS

SEAROOM SWIZZLE

17

MYER'S DARK RUM, FALERNUM,
BLOOD ORANGE, LIME, MINT,
CLUB SODA

PURPLE MARTIN

17

EMPRESS GIN, LEMON, THYME,
CLUB SODA



MOCKTAILS

FENWAY

10

GRAPEFRUIT JUICE, TARRAGON
SYRUP, CLUB SODA

THE CURE

12

BASIL, HONEY SYRUP,
LIME JUICE, GINGER BEER

THE GROVE

12

SEEDLIP GROVE 42, FEVER TREE
SICILIAN LEMON SODA, ORANGE

ASK YOUR SERVER TO ADD ANY OF YOUR FAVORITE
SPIRITS TO OUR HAND-MADE ALCOHOL- FREE COCKTAILS

