

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

BLACK BASS CRUDO

OSETRA CAVIAR, MELON,
CUCUMBER, CHAMPAGNE GEL

KELLEY FOX, GRUNER VELTLINER,
WILLAMETTE VALLEY, OREGON, 2022

DUCK TORTELLINI

SCALLION, SWEET ONION, RED PEPPER

TRIMBACH, GEWURZTRAMINER,
ALSACE, FRANCE, 2017

STONINGTON LOBSTER

LEEK, CORN, POTATO, LEMONGRASS

CHATEAU MONTELENA, CHARDONNAY,
NAPA VALLEY, 2020

BLACKBERRY MOUSSELINE

CITRUS CREMA, BLACKBERRY THYME COMPOTE,
LEMON STREUSEL, VANILLA BEAN SPONGE

DONNAFUGATTA, "BENRYE", PASSITO DI PANTELLERIA,
SICILY, ITALY, 2019

MAIN MENU

RAW BAR

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

STARTERS

SMOKED EGGPLANT CAPONATA / V	18
RED PEPPER, TOASTED PINENUT, NANAS FOCACCIA, CAPIZZANO OLIVE OIL	22
BLUEFIN TUNA CRUDO / GF	10 / 18
CANDIED FENNEL, PICKLED PEPPER, CURRANTS	
CAPIZZANO RASPBERRY BALSAMIC SALAD / V / GF	
RHODE ISLAND GREENS, RASPBERRY, FENNEL, MARCONA ALMOND BRITTLE	28
LOBSTER BISQUE	
SHERRY, FENNEL, CRÈME FRAÎCHE	13 / 24
FARM VEGETABLE PLATE / V* / GF	
CHEF'S DAILY SELECTION OF LOCAL VEGETABLES PREPARED WITH VARIOUS TECHNIQUES	22
CRESCENT FARM DUCK RILLETTE*	
HUSK CHERRY, PICKLED MUSTARD SEED, CROSTINI	

ENTREÉS

BASIL GEMELLI / V

13 / 24

EGGPLANT, SUN GOLD TOMATO,
LEMON, BUTTER, PARMESAN

ITALIAN SAUSAGE RIGATONI

15 / 28

PEPPER, ONION, TOMATO, RICOTTA

LOBSTER RISOTTO

25 / 46

SNAP PEA, SCALLION, CITRUS FOAM

PAN SEARED HALIBUT*

42

PLUM, CUCUMBER, CHERRY, SCALLION GNOCCHI

STONINGTON SCALLOPS*

39

SWISS CHARD, ZUCCHINI, SQUASH,
RED PEPPER CHIMICHURRI

RACK OF LAMB* / GF

42

HAKUREI TURNIP, BOK CHOY,
ARTICHOKE, SCALLION

BERKSHIRE PORK DUO* / GF

36

LOIN, CHEEK, PEACH, KOHLRABI, CORN

NORTHEAST FAMILY FARMS

49

NEW YORK STRIP* / GF

OYSTER MUSHROOM, SHERRY GLAZED ONION,
POTATO, SHALLOT JUS

DESSERTS

BUTTERMILK SEMIFREDDO

12

PISTACHIO SPONGE, DARK CHERRIES

PEACH TARTE TATIN

12

VANILLA BEAN ANGLAISE, OAT BRITTLE, APRICOT

LEMON MOUSSE

12

SHORTBREAD CRUMBLE, BLACKBERRY MERINGUE,
MACADAMIA

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



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