



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 WEEKAP AUG 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 BAGEL 16

WHIPPED CREAM CHEESE,
PICKLED RED ONION, CAPERS

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

WEEK A PAUG BREAKFAST + 20

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

FARM VEGETABLE HASH / V / GF 18

MARBLE POTATO, BUTTERNUT
SQUASH, SWEET POTATO, BEET,
TWO 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 MEAT & CHEESE

TRUFFLE FRIES / V / GF 9

WHITE TRUFFLE OIL, PARMESAN,
GARDEN HERBS

CLAM CHOWDER 16

RHODE ISLAND OR NEW ENGLAND

CRAB & CORN FRITTERS 16

WEEKAPAUG REMOULADE

STUFFED RHODE ISLAND MUSHROOMS / V 14

DUXELLES, SPINACH, PARMESAN



CAESAR SALAD

16

ROMAINE HEARTS, FOCACCIA CROUTONS,
WHITE ANCHOVY, PARMESAN

ADD: CHICKEN 12 SALMON+ 16 SHRIMP 16

GULDEN FARMS BURGER+

22

LETTUCE, TOMATO, VERMONT CHEDDAR,
BACON ONION JAM, BRIOCHE BUN
SERVED WITH CHOICE OF FRIES,
CHIPS, OR SIDE SALAD

NEW ENGLAND LOBSTER ROLL

39

HOT BUTTER OR COLD LOBSTER SALAD
SERVED WITH CHOICE OF FRIES, CHIPS,
OR SIDE SALAD



FARM VEGETABLE 22

RISOTTO / V* / GF

SQUASH, EGGPLANT, RED PEPPER,
TOMATO, PARMESAN

ADD: CHICKEN 12 SALMON+ 16 SHRIMP 16

PASTA POMODORO / V* 22

HOUSE MADE LINGUINI, POMODORO,
BASIL, PARMESAN

LINGUINI & CLAMS+ 28

LOCAL LITTLENECKS, HOUSE MADE
LINGUINI. WHITE WINE, LEMON, BUTTER

CIDER BRINED PORK CHOP+ / GF 34

PARSNIP PUREE, MAPLE BRUSSEL
SPROUTS, APPLE CHUTNEY



DESSERT

MASCARPONE FIG TART

14

BARR HILL RAW HONEY, PISTACHIO,
CINNAMON FIG SORBET

APPLE CIDER

14

PANNA COTTA / V* / GF

SPICED MOLLASES COOKIE,
COMPRESSED APPLE,
MAPLE CHAI CRUMBLE

CHOCOLATE CHIP SKILLET COOKIE

12

VANILLA ICE CREAM, CARAMEL SAUCE

KID'S ALL DAY DINING

11:30AM - 9:00PM / SERVED WITH HAND CUT FRIES,
HOMEMADE 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

LAURENT PERRIER, "LA CUVEE" 30
BRUT, CHAMPAGNE, FRANCE, NV

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

STONELEIGH 17

SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

SONOMA CUTRER 19

CHARDONNAY, "RUSSIAN RIVER RANCHES", CA, USA

JJ VINCENT, POUILLY-FUISSE 20

CHARDONNAY, BURGUNDY, FRANCE

SANTA MARGHERITA 16

PINOT GRIGIO, ALTO ADIGE, ITALY

TRIENNES 15

ROSÉ, PROVENCE, FRANCE

WINE BY THE GLASS

RED WINES

CLOUDLINE CELLARS, "CLOUDLINE" 17
PINOT NOIR, WILLAMETTE VALLEY, OR, USA

E.GUIGAL, COTES DU RHONE 17
RHONE, FRANCE

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

THE QUEEN'S PUNCH

17

MYERS'S DARK RUM, ALLSPICE
DRAM, ORANGE JUICE, LIME JUICE,
GRENADINE

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