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THE RESTAURANT *good morning*

BEVERAGES

<i>Dave's Coffee Weekapaug Inn Blend</i>	5
<i>french press, espresso, cappuccino, latte, café mocha</i>	
<i>Harney & Sons Tea</i>	5
<i>organic English Breakfast, Earl Grey, mint verbena, sencha, decaf ceylon, chamomile, ginger turmeric</i>	
<i>Fresh Juices</i>	6
<i>orange, grapefruit, tomato, apple, pineapple, green juice of the day</i>	

LIGHT FARE

<i>YOGURT PARFAIT v</i>	11
<i>local artisanal yogurt, house granola, fresh berries</i>	
<i>STEEL-CUT OATMEAL vg</i>	9
<i>fresh berries, house granola, brown sugar</i>	
<i>COLD CEREAL v</i>	8
<i>today's selection of favorites</i>	
<i>SMOKED SALMON BAGEL</i>	16
<i>whipped cream cheese, pickled red onions, capers, arugula salad</i>	
<i>AVOCADO TOAST v</i>	14
<i>freshly sliced avocado, Nana's country bread, sea salt feta, farm radish</i>	

SIDES

<i>Applewood Smoked Bacon</i>	6
<i>Chef Chaz's Breakfast Sausage</i>	7
<i>Basket of Buttermilk Biscuits</i>	6
<i>Fresh Fruit Plate vg</i>	7
<i>Scones and Muffins v</i>	6
<i>Seasoned Home Fries gf / v</i>	6

SAVORY

<i>WEEKAPAUG BREAKFAST *</i>	20
<i>two eggs any style, applewood smoked bacon, whole grain toast or house made biscuit, seasoned home fries</i>	
<i>EGGS BENEDICT *</i>	19
<i>English Muffin, Canadian bacon, poached egg, Hollandaise, local field greens and home fries</i>	
<i>Substitute:</i>	
<i>smoked salmon +6</i>	
<i>crab cake +8</i>	
<i>lobster +10</i>	
<i>WEEKAPAUG OMELETTE gf</i>	28
<i>Rhode Island lobster, sautéed spinach, sea salt feta, local field greens and home fries</i>	
<i>BREAKFAST SANDWICH *</i>	18
<i>Nueskes bacon, cabot cheddar, over easy egg, croissant and home fries</i>	
<i>STEAK & EGGS * gf</i>	29
<i>marinated flank steak, eggs any style, local field greens</i>	
<i>SHORT RIB HASH * gf</i>	24
<i>braised short rib, marble potato, peppers, onions, two eggs any style</i>	
<i>FARM VEGETABLE HASH v / gf</i>	18
<i>marble potato, butternut squash, sweet potato, beet, two eggs any style</i>	

SWEET

<i>Accompanied by Bragg Farm maple syrup, fresh berries, and Chantilly cream</i>	
<i>QUONNIE STACK v</i>	17
<i>BRIOCHE FRENCH TOAST v</i>	17
<i>BELGIAN WAFFLE v</i>	17

v = vegetarian vg = 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 your server of any food allergies.



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THE RESTAURANT *lunch menu*

RAW BAR & STARTERS

<i>Native Oysters</i> ★	24
<i>Local Littlenecks</i> ★	18
<i>Shrimp Cocktail</i> ★	21
<i>Butternut Squash Hummus</i> / vg radish, lavash	14
<i>New England Clam Chowder</i> oyster crackers	15
<i>Westerly Mussels</i> ★ soupy, garlic, butter, white wine, crostini	17
<i>Roasted Fig Bruschetta</i> prosciutto, blue cheese, balsamic, focaccia	16

SALADS

<i>GARDEN SALAD</i> vg / gf farm greens, cucumber, tomato, carrot, radish, white balsamic vinaigrette	8 / 14
<i>CAESAR SALAD</i> romaine hearts, focaccia croutons, white anchovy, parmesan	9 / 16
<i>QUINOA BOWL</i> / vg / gf arugula, butternut squash, apple, dried cranberry, roasted beet, maple pecans, cider vinaigrette	10 / 18
<i>Add: Chicken \$12 Salmon \$16 Shrimp \$16</i>	

SANDWICHES

*Served with choice of fries, house made chips,
or side salad*

<i>GULDEN FARMS BURGER</i> ★ lettuce, tomato, Vermont cheddar, bacon jam, brioche bun	22
<i>NEW ENGLAND LOBSTER ROLL</i> hot butter or cold lobster salad	39
<i>WEEKAPAUG BLT</i> bacon, lettuce, tomato, avocado, black garlic aioli, country bread	18
<i>WINTER GRILLED CHEESE</i> / v brie, honey crisp apple, fig jam, multigrain bread	16

ENTRÉES

<i>BOLOGNESE</i> tagliatelle, pancetta, pork, veal, beef, tomato, parmesan	26
<i>BUTTERNUT SQUASH RAVIOLI</i> maple bourbon cream, toasted hazelnuts, sage	22
<i>GRILLED SALMON</i> ★ roasted beet, sweet potato, radish, cous cous, beurre blanc	28
<i>PAN SEARED CHICKEN BREAST</i> / gf Rhode Island mushroom risotto, jus	26
<i>STEAK FRITES</i> ★ gf marinated flank steak, hand cut fries, black garlic steak sauce	32

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