

THE RESTAURANT

AT WEEKAPPAUG INN



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



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

JONAH CRAB

HEIRLOOM CARROT, POMEGRANATE, BLOOD ORANGE

EZIO POGGIO, "CAESPES", TIMORASSO, 2021

DUCK CONFIT TORTELLINI

SAFFRON, GOAT CHEESE, BLACK TRUFFLE

TRIMBACH, GEWURZTRAMINER, 2015

SNAKE RIVER FARMS WAGYU STRIPLOIN

CELERY ROOT, PICKLED PEARL ONION,
KALE, SHALLOT JUS

MINIMALIST WINES, "CONNECT THE DOTS" SYRAH, 2020

GINGERBREAD ROULADE

CREAM CHEESE MOUSSE, HONEYCOMB TOFFEE,
FROSTED CRANBERRIES, SPICED EGGNOG ICE CREAM

CASTELNAU DE SUDUIRAUD, SAUTERNES, 2017

MAIN MENU

RAW BAR

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

STARTERS

ROASTED BEET SALAD / V*	10 / 18
ARUGULA, FRISEE, PICKLED CARROT, CARAWAY CRACKER, CITRUS, GOAT CHEESE	
BUTTERNUT SQUASH SOUP / V* / GF	16
FENNEL, APPLE, CRANBERRY	
FARM VEGETABLE PLATE / V* / GF	13 / 24
CHEF'S DAILY SELECTION OF LOCAL VEGETABLES PREPARED WITH VARIOUS TECHNIQUES	
BLUEFIN TUNA CRUDO / GF	22
CANDIED FENNEL, PICKLED PEPPER, POMEGRANATE	
SMOKED LAMB BELLY / GF	20
MAPLE BROWN BUTTER, BRUSSEL SPROUTS, SPAGHETTI SQUASH	
FOIE GRAS TORCHON	28
BRIOCHE, TRUFFLE, PERSIMMON	

ENTREÉS

RHODE ISLAND MUSHROOM TAGLIATELLE / V 14 / 26

MAITAKE, OYSTER, CHANTERELLE, SHERRY,
CURED YOLK, PARMESAN

ITALIAN SAUSAGE RIGATONI 15 / 28

PEPPER, ONION, TOMATO, RICOTTA

HARVEST RISOTTO / V / GF 14 / 26

BUTTERNUT, SWEET POTATO,
ACORN SQUASH, MAPLE, SAGE

PAN SEARED HALIBUT* / GF 42

ROMANESCO, CARROT, OLIVE, GREMOLATA

STONINGTON SCALLOPS* / GF 39

POACHED PEAR, PARSNIP,
SWISS CHARD, UNI BUTTER

RACK OF LAMB* / GF 42

RED PEPPER PANISE, BUTTERNUT SQUASH,
MAITAKE MUSHROOM, CHIMICHURRI

BERKSHIRE PORK DUO* / GF 36

LOIN, SMOKED SAUSAGE, APPLE,
PUMPKIN, KALE, MISO MUSTARD

FILET MIGNON* / GF 49

BEEF TALLOW POTATO, BRAISED LEEK,
OYSTER MUSHROOM

DESSERTS

ORANGE CRANBERRY CREAM 14

SPECULOOS CRUMBLE, CITRUS CRANBERRY
RELISH, ORANGE CARDAMON CREAM

CRUNCHY HAZELNUT CHOCOLATE MOUSSE 14

ROASTED CORN MOUSSE, TOASTED PEPITAS,
PRALINOSA CRUNCH

SWEET POTATO CAKE 14

TORCHED MERINGUE, APPLE HONEY COMPOTE,
PEAR SORBET

APPLE CIDER PANNA COTTA V*/ GF 14

SPICED MOLLASES COOKIE, COMPRESSED APPLE,
MAPLE CHAI CRUMBLE

HOUSE-MADE ICE CREAM 8

VANILLA, CHOCOLATE, STRAWBERRY

HOUSE-MADE SORBET V*/ GF / DF 8

CRANBERRY ORANGE, FIG, CINNAMON PEAR



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