

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

CAMERON GRAY

SOUS CHEF

JESSICA QUIET

PASTRY 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

FOIE GRAS TORCHON

BRIOCHE, TRUFFLE, PERSIMMON

CASTELNAU DE SUDUIRAUD, SAUTERNES, 2017

PAN SEARED BASS

GNOCCHI, SAFFRON, CITRUS

FUSION, SANCERRE, 2022

LAMB DUO

LOIN, SAUSAGE,
PICKLED PEARL ONION, KALE, JUS

E. GUIGAL, CROZES-HERMITAGE, 2019

TAHITIAN VANILLA BEAN CHEESECAKE

MULLED WINE CARAMEL, POACHED LUXARDO CHERRIES,
CINNAMON ICE CREAM

RAMOS PINTO, LATE BOTTLED VINTAGE PORT, 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	

CELERY ROOT VICHYSOISE	18
CORNMEAL FRIED OYSTER, LEEK FOAM	

FARM VEGETABLE PLATE / V* / GF	13 / 24
CHEF'S DAILY SELECTION OF LOCAL VEGETABLES PREPARED WITH VARIOUS TECHNIQUES	

BLACK BASS CRUDO / GF	22
CLEMENTINE, BLOOD ORANGE, OSETRA CAVIAR	

SMOKED LAMB BELLY / GF	20
BRAISED KALE, ONION ASH, MAPLE	

WAGYU TARTARE	28
BLACK GARLIC, SHALLOT, CAPER, CURED YOLK, CROSTINI	

ENTREÉS

SHORT RIB PAPPARDELLE / V	17 / 32
OYSTER MUSHROOM, TRUFFLE JUS, 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
SUNCHOKE, BROWN BUTTER, BUTTERNUT, SPAGHETTI SQUASH	
VENISON LOIN* / GF	38
PARSNIP, SWEET POTATO, BRUSSEL SPROUT, POMEGRANATE JUS	
CRESCENT FARM DUCK BREAST	42
DUCK CONFIT, LAMB SAUSAGE, CASSOULET, FIG	
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



THE RESTAURANT
AT WEEKAPAUG INN

