

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

EXECUTIVE PASTRY CHEF



CHOOSE

TASTING MENU

WE SELECT A FOUR COURSE MEAL FOR YOU, CREATING A DYNAMIC AND FLAVORFUL 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 SEASONAL DISHES FROM OUR SIGNATURE MENU. IMMERSE YOURSELF IN COASTAL NEW ENGLAND AND EXPERIENCE WHAT'S FRESH AND LOCAL IN THE MOMENT.

SELECT

RAW BAR, STARTERS, ENTREÉS - ITEMS PRICED INDIVIDUALLY

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 YOUR SERVER OF ANY FOOD ALLERGIES

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

TASTING TODAY

CELERY ROOT VICHYSOISE

CORNMEAL FRIED OYSTER, LEEK FOAM

LEA ET REMI JOULIN, SAUVIGNON BLANC,
"FUSION", SANCERE, FRANCE, 2022

LOBSTER RAVIOLI

CITRUS, BUTTER, SPRING PEA

KUMEU RIVER, CHARDONNAY,
"VILLAGE", AUKLAND, NEW ZEALAND, 2017

SNAKE RIVER FARMS WAGYU

ASPARAGUS, RAMP PESTO, POTATO, JUS

STARS IN THE DARK, SYRAH,
W. O. CAPE AGULHAS, SOUTH AFRICA, 2021

OLIVE OIL CAKE

CITRUS MOUSSE, CANDIED LEMON,
SHORTBREAD CRUMBLE, MANGO-PASSION COULIS

SCHLOSS JOHANNISBERG, "GRUNLAK",
RIESLING SPATLESE, RHEINGAU, GERMANY, 2018

MAIN MENU

RAW BAR

NATIVE OYSTERS*	24
LOCAL LITTLENECKS*	18
SHRIMP COCKTAIL*	27

STARTERS

SPRING PEA SALAD / V* / GF	10 / 18
ARUGULA, FRISEE, SNOW PEA, ASPARAGUS, FETA, RADISH, LEMON VINAIGRETTE	
WHITE ASPARAGUS SOUP / V / GF	18
RHODE ISLAND MUSHROOM, PICKLED FIDDLEHEAD	
FARM VEGETABLE PLATE / V* / GF	13 / 24
CHEF'S DAILY SELECTION OF LOCAL VEGETABLES PREPARED WITH VARIOUS TECHNIQUES	
BLACK BASS CRUDO / GF	22
RHUBARB, GREEN STRAWBERRY, OSETRA CAVIAR	
HUDSON VALLEY FOIE GRAS	28
BRIOCHE, KUMQUAT, HONEY	
WAGYU TARTARE	28
BLACK GARLIC, SHALLOT, CAPER, CURED YOLK, CROSTINI	

ENTREES

SHORT RIB GNOCCHI 10 / 18

OYSTER MUSHROOM, SPINACH,
TRUFFLE JUS, PARMESAN

ITALIAN SAUSAGE RIGATONI 15 / 28

PEPPER, ONION, TOMATO, RICOTTA

SPRING CAMPANELLE / V* 14 / 26

SPRING PEA, ASPARAGUS, RAMPS,
LEEK, LEMON, BUTTER

PAN SEARED HALIBUT / GF 42

ROMANESCO, CARROT, OLIVE, GREMOLATA

STONINGTON SCALLOPS / GF 39

BOK CHOY, TURNIP, PICKLED FIDDLEHEAD,
GINGER LEMONGRASS BROTH

LAMB LOIN / GF 44

PARSNIP, GREEN GARLIC, BRUSSEL SPROUT,
RED PEPPER CHIMICHURRI

CRESCENT FARM DUCK BREAST / GF 42

DUCK CONFIT, LAMB SAUSAGE, CASSOULET, FIG

FILET MIGNON / GF 49

BEEF TALLOW POTATO, BRAISED LEEK,
OYSTER MUSHROOM

DESSERTS

BLUE VELVET BOURBON CAKE 14

ANGOSTURA BITTER TUILE, MAPLE CANDIED
PECANS, TOFFEE ICE CREAM

DULCEY FLEXI GANACHE 14

TOFFEE APPLE COMPOTE, VANILLA CHANTILLY,
PECAN STREUSEL

FLOURLESS CHOCOLATE TORTE V*/ GF 14

PERSIMMONS SAUCE, ESPRESSO WHIP,
CHOCOLATE TUILE

HOUSE-MADE ICE CREAM 8

VANILLA, CHOCOLATE, STRAWBERRY

HOUSE-MADE SORBET V*/ GF / DF 8

CRANBERRY ORANGE, FIG, CINNAMON PEAR

