



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, Rhode Island field greens</i>	
<i>SHORT RIB HASH * gf</i>	24
<i>braised short rib, marble potato, peppers, onions, two eggs any style</i>	
<i>VEGETABLE HASH v / gf</i>	18
<i>marble potato, peppers, onions, zucchini, squash, tomato, two eggs any style</i>	

SWEET

<i>Accompanied by Bragg Farm maple syrup, fresh berries, and whipped 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.*