



IN-ROOM DINING
AT WEEKAPAUG INN



IN-ROOM DINING

EXECUTIVE CHEF: ANDREW BROOKS

BEVERAGES 7:00AM - 9:00PM

BREAKFAST 7:00AM - 10:30AM
& LAND OF PAUG KID'S BREAKFAST

ALL DAY DINING 11:30AM - 9:00PM
DESSERT & KID'S ALL DAY DINING

WINE & BEER 7:00AM - 9:00PM

SPECIALTY COCKTAILS 7:00AM - 9:00PM
& MOCKTAILS

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 OF ANY FOOD ALLERGIES AND RESTRICTIONS WHEN PLACING YOUR ORDER.

20% IN-ROOM DINING GRATUITY AND A \$4.00 PER PERSON CHARGE WILL BE AUTOMATICALLY ADDED.

BEVERAGES

DAVE'S COFFEE WEEKAPAU^G INN BLEND 5

FRENCH PRESS, ESPRESSO, CAPPUCCINO,
LATTE, CAFE MOCHA

HARNEY & SONS TEA 5

ORGANIC ENGLISH BREAKFAST, EARL GREY,
SENGHA, MINT VERBENA, DECAF CEYLON,
CHAMOMILE, GINGER TURMERIC

FRESH HEALTHY JUICES 6

ORANGE, GRAPEFRUIT, TOMATO, APPLE,
PINEAPPLE, GREEN JUICE

SODAS 3

COKE, DIET COKE, SPRITE, GINGER ALE
FEVER TREE: GINGER BEER, TONIC, CLUB

WATER

SPARKLING (SAN PELLEGRINO), STILL (PANNA), 6
BOXED WATER, VITA COCONUT WATER 3

BREAKFAST

7:00AM - 10:30AM

FRESH FRUIT PLATE / V* / GF 7

STEEL-CUT OATMEAL / V* 9

FRESH BERRIES, HOUSE GRANOLA,
BROWN SUGAR

YOGURT PARFAIT / V 11

LOCAL ARTISANAL YOGURT,
HOUSE GRANOLA, FRESH BERRIES

AVOCADO TOAST / V 14

FRESHLY SLICED AVOCADO,
NANA'S COUNTRY BREAD,
SEA SALT FETA, FARM RADISH

SMOKED SALMON BAGEL 16

WHIPPED CREAM CHEESE,
PICKLED RED ONION, CAPERS

QUONNIE STACK / V 17

THREE BUTTERMILK PANCAKES,
BRAGG FARM MAPLE SYRUP,
FRESH BERRIES, CHANTILLY

BRIOCHE FRENCH TOAST / V 17

BRAGG FARM MAPLE SYRUP,
FRESH BERRIES, CHANTILLY

EGGS BENEDICT + 19

ENGLISH MUFFIN, CANADIAN BACON,
POACHED EGG, HOLLANDAISE, LOCAL
FIELD GREENS AND HOME FRIES

ADDITION:

SMOKED SALMON +6

CRAB CAKE +8

LOBSTER +10

WEEKAP AUG BREAKFAST+ 20

TWO EGGS ANY STYLE, APPLEWOOD
SMOKED BACON, WHOLE GRAIN
TOAST OR HOUSE-MADE BISCUIT,
SEASONED HOME FRIES

FARM VEGETABLE HASH / V / GF 18

MARBLE POTATO, BUTTERNUT
SQUASH, SWEET POTATO, BEET,
TWO EGGS ANY STYLE

SIDES:

APPLEWOOD SMOKED BACON 6
CHEF CHAZ'S BREAKFAST SAUSAGE 7
BASKET OF BUTTERMILK BISCUITS 6
SEASONED HOME FRIES / V / GF 6

LAND OF PAUG KID'S BREAKFAST

7:00AM - 10:30AM

LAUREL'S FRENCH TOAST / V 8

BRAGG FARM MAPLE SYRUP,
FRESH BERRIES, WHIPPED CREAM

WINKLE'S HOT BREAKFAST+ 10

SCRAMBLED EGGS, BACON, TOAST

TWIG'S OATMEAL / V* 6

FRESH BERRIES, HOUSE GRANOLA,
BROWN SUGAR

**BOSBE'S BLUEBERRY
PANCAKES** / V 8

BRAGG FARM MAPLE SYRUP, WHIPPED CREAM

RHYNA'S FRUIT & YOGURT / V 6

GREEK YOGURT, FRESH BERRIES

ALL-DAY DINING

CHEESE & CHARCUTERIE 22

CHEF'S SELECTION OF LOCALLY
CURED MEAT & CHEESE

TRUFFLE FRIES / V / GF 12

WHITE TRUFFLE OIL, PARMESAN,
GARDEN HERBS

NEW ENGLAND CLAM CHOWDER 16

OYSTER CRACKERS

HONEY-STUNG BRUSSELS SPROUTS 14

RI HONEY, CRISPY PROSCIUTTO

CAESAR SALAD 16

ROMAINE HEARTS, FOCACCIA CROUTONS,
WHITE ANCHOVY, PARMESAN

ADD: CHICKEN +12 / SALMON+ +16 / SHRIMP +16

LOBSTER & CORN FRITTERS 12

WEEKAPAUG REMOULADE

GULDEN FARMS BURGER+ 22

LETTUCE, TOMATO, VT CHEDDAR,
BACON ONION JAM, BRIOCHE BUN

SERVED WITH CHOICE OF FRIES, CHIPS, OR SIDE SALAD

NEW ENGLAND LOBSTER ROLL 39

HOT BUTTER OR COLD LOBSTER SALAD

SERVED WITH CHOICE OF FRIES, CHIPS, OR SIDE SALAD

PASTA POMODORO / V 26

HOUSE-MADE LINGUINI, POMODORO,
BASIL, PARMESAN

LINGUINI & CLAMS+ 32

LOCAL LITTLENECKS, HOUSE-MADE
LINGUINI, WHITE WINE, LEMON, BUTTER

STEAK FRITES+ / GF 34

MARINATED FLANK STEAK, HAND-CUT
FRIES, BLACK GARLIC STEAK SAUCE

DESSERTS

SPUMONI, SPUMONI! 14

PISTACHIO SPONGE, BLACK CHERRY,
CANDIED NUTS

CHOCOLATE CHIP SKILLET COOKIE 12

VANILLA ICE CREAM, CARAMEL SAUCE

BITTERSWEET ORANGE TORTE / V* / GF 14

BLOOD ORANGE SAUCE, CHOCOLATE
SOIL, RAW HONEY INFUSED CITRUS
SEGMENTS, VANILLA WHIP

KID'S ALL-DAY DINING

11:30AM - 9:00PM / SERVED WITH HAND CUT FRIES,
HOMEMADE CHIPS, OR SIDE SALAD

GRILLED CHEESE / V 8

WHITE BREAD, CHEDDAR CHEESE

CHICKEN FINGERS 12

GRILLED OR FRIED

CRISPY FISH FINGERS 12

HOUSE-MADE TARTAR SAUCE

CHEESEBURGER+ 12

BRIOCHE BUN, CHEDDAR CHEESE

MAC AND CHEESE / V 12

ELBOW PASTA, CHEDDAR, PARMESAN

PB&J / V* 8

PEANUT BUTTER AND JELLY

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

SPARKLING WINE, DOMAINE CHANDON 21
BRUT, CALIFORNIA, NV

CHAMPAGNE, LAURENT PERRIER, "LA CUVEE" 29
CHAMPAGNE, FRANCE, NV

PROSECCO, VILLA MARCELLO 12
BRUT, TREVISO, ITALY, 2022

CAVA, MARQUES DE CACERES 9
BRUT, CATALONIA, SPAIN, NV

FULL LIST AVAILABLE UPON REQUEST.

WINE BY THE GLASS

WHITE & ROSÉ WINES

WHITEHAVEN	16
SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2022	
SONOMA CUTRER	18
CHARDONNAY, RUSSIAN RIVER RANCHES, CA, USA, 2021	
DOMAINE THIBERT	21
CHARDONNAY, MACON-VERZE, 2017	
LA ROCCA	15
PINOT GRIGIO, COLLIO, FRIULI-VENEZIA, ITALY, 2021	
MAS DES INFERMIERES	17
ROSÉ, SOURCE, LUBERON, FRANCE, 2022	

WINE BY THE GLASS

RED WINES

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| CLOUDLINE CELLARS, "CLOUDLINE"
PINOT NOIR, WILLAMETTE VALLEY, OR, USA, 2021 | 16 |
| E.GUIGAL, COTES DU RHONE
RHONE, FRANCE, 2019 | 16 |
| DAOU
CABERNET SAUVIGNON, PASO ROBLES, CA, USA, 2019 | 17 |
| CASTELLARE DI CASTELLINA
CHIANTI CLASSICO, ITALY, 2020 | 16 |
| CORAZON DEL SOL
MALBEC, UCO VALLEY, MENDOZA, ARGENTINA, 2018 | 13 |

BEER

CRAFT BEER

GREY SAIL, RI

CAPTAIN'S DAUGHTER, DOUBLE IPA 8

FLYING JENNY, EXTRA PALE ALE (RI) 7

LITTLE SISTER, IPA (RI) 7

TWO ROADS, CT

NO LIMITS, HEFEWEIZEN 10

CRUISE CONTROL, LAGER 8

VON TRAPP, VT

PILSNER 7

NARRAGANSETT LAGER, RI

AMERICAN LAGER 8

BEER'D BREWING CO., CT

DOGS & BOATS, DOUBLE IPA 12

BEER

DOMESTIC BEER

BUD LITE, MO LIGHT LAGER	7
MILLER LITE, WI PILSNER	7
OMISSION LIGHT, OR LAGER, GLUTEN FREE	10
ATHLETIC BREWING CO., CT UPSIDE DAWN, NON-ALCOHOLIC	7

IMPORTED BEER

CORONA, MX PALE LAGER	8
GUINNESS, IRL STOUT	10
HEINEKEN, NL LAGER	7
STELLA ARTOIS, BEL PILSNER	8

SPECIALTY COCKTAILS

GOOD CHEER MARTINI 15

HOUSE INFUSED KETEL ONE VODKA,
PUMPKIN, MAPLE, SAGE, NUTMEG

SWIZZLESQUE 15

DON JULIO BLANCO, VELVET FALERNUM,
APPLE CIDER, SODA, BITTERS

THE PURPLE MARTIN 15

EMPRESS GIN, LEMON JUICE, SODA,
SIMPLE SYRUP, THYME

SPECIALTY COCKTAILS

END OF THYME 17

MONKEY 47 GIN, LIME JUICE,
HONEY, THYME

FIRESIDE MANHATTAN 15

BULLEIT BOURBON, MARASCHINO
LIQUEUR, ALLSPICE DRAM,
ORANGE ZEST

DOMAINE CHANDON GARDEN SPRITZ 20

ROSEMARY, GRAPEFRUIT

MOCKTAILS

FENWAY 10

GRAPEFRUIT JUICE, TARRAGON SYRUP, CLUB SODA

THE CURE 12

GINGER BEER, LIME JUICE, HONEY SYRUP, BASIL

APPLE CIDER COOLER 12

SEEDLIP SPICE 94, APPLE CIDER, SODA

ASK YOUR SERVER TO ADD ANY OF YOUR FAVORITE SPIRITS TO OUR HAND-MADE ALCOHOL-FREE COCKTAILS

