

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

CITRUS POACHED LOBSTER TAIL

CHIMICHURRI, CLEMENTINE, RADISH, CAVIAR

LIEU DIT, SAUVIGNON BLANC, SANTA YÑEZ VALLEY,
CALIFORNIA, 2023

SEARED SCALLOP*

RISOTTO, BLACK WINTER TRUFFLE

LEEWIN ESTATE, PRELUDE VINEYARD, CHARDONNAY,
MARGRET RIVER, AUSTRALIA 2023

SNAKE RIVER FARMS WAGYU*

KING TRUMPET MUSHROOM, CHARRED LEEK,
PICKLED MUSTARD SEED

DE TOREN 'FUSION V' STELLENBOSCH, SOUTH AFRICA, 2020

MAPLE MOUSSE

CARROT CAKE CRUMBLE, SPICED CHOCOLATE SORBET

MARCHESE ANTINORI, VIN SANTO DEL CHIANTI CLASSICO,
TUSCANY, ITALY, 2018

MAIN MENU

RAW BAR*

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

STARTERS

BUTTERNUT SQUASH SOUP / V* / GF	18
FENNEL, CRANBERRY, APPLE	
HARVEST SALAD / V* / GF	20
ARUGULA, FRISEE, BEETS, BUTTERNUT SQUASH, PEPITA BRITTLE, HONEY WHIPPED GOAT CHEESE, ORANGE VERSUS VINAIGRETTE	
TUNA CRUDO* / GF	26
BLOOD ORANGE, PICKLED FENNEL, BEET, RADISH	
CARAMELIZED FIG TART / V	22
GREAT HILL BLUE CHEESE, HONEYCOMB, PROSCIUTTO	
FARM VEGETABLE PLATE / V* / GF	26
CHEF'S DAILY SELECTION OF LOCAL VEGETABLES PREPARED WITH VARIOUS TECHNIQUES	
PAN SEARED FOIE GRAS	28
BRIOCHE, POMEGRANATE, QUINCE, BROWN BUTTER HAZELNUTS	

ENTRÉES

- LOBSTER LINGUINE*** 52
STONINGTON LOBSTER, ASPARAGUS,
TRUFFLE BEURRE BLANC
- SOPPRESSATA CAMPANELLE** 36
WESTERLY PACKING SOUPY, BROCCOLI RABE,
WHITE WINE, BUTTER, CHILI FLAKE
- BEET ROOT GNOCCHI / V*** 34
ROASTED BEET, GOAT CHEESE, CRISPY KALE
- BLACK BASS / GF*** 42
ARTICHOKE, CELERY ROOT, OLIVE, BEURRE BLANC
- LAMB DUO* / GF** 54
LOIN, SAUSAGE, BROWN BUTTER, SWEET POTATO,
BRUSSELS SPROUTS, CHIMICHURRI
- CRESCENT FARM DUCK BREAST* / GF** 46
MAPLE SPAGHETTI SQUASH, BUTTERNUT SQUASH,
CRANBERRY PORT REDUCTION
- PRIME RIBEYE* / GF** 65
BOURSIN POTATO , OYSTER MUSHROOM, BORDELAISE

DESSERTS

PUMPKIN SWIRL CHEESECAKE 14
TOFFEE PEAR, ROASTED CORN MOUSSE

COFFEEMILK CRUNCH BAR 14
BROWNIE, BISCOTTI CRUMBLE, SALTED CARAMEL

SWEET POTATO PANNA COTTA / V* / GF 14
COMPRESSED MAPLE APPLE, OAT CRUMBLE

STICKY TOFFEE PUDDING 14
CANDIED PECANS, CREME FRAICHE, BOURBON GELATO

HOUSE-MADE ICE CREAM 8

- VANILLA
- CHOCOLATE
- STRAWBERRY

HOUSE-MADE SORBET / V* / GF 8

- SPICED PEAR
- CRANBERRY APPLE
- BERGAMOT FIG

