



WEEKAPAUG INN  
WEEKAPAUG, RHODE ISLAND

Easter at the Inn  
*Family Style Brunch in The Restaurant*  
Sunday, March 31

**FIRST COURSE**

Local Cheese & Charcuterie  
*Dried Fruits, Nuts, Crostini*

Deviled Eggs  
*Local Cage Free Eggs*

Fresh Fruit  
*Variety of Melon & Berries*

**SECOND COURSE**

Spring Pea Salad  
*Narragansett Creamery Yogurt, Arugula, Asparagus, Feta, Lemon Vinaigrette*

Avocado Toast  
*Nana's Country Bread, Sea Salt Feta, Farm Radish*

Shrimp Cocktail  
*Cocktail Sauce, Grilled Lemon*

**ENTRÉE**

*Choice of:*

Weekapaug Breakfast  
*Two Eggs Any Style, Home Fries, Applenwood Smoked Bacon, Toast or Biscuit*

Lobster Hash  
*Peppers, Onions, Marble Potato, Two Eggs Any Style*

Lemon Ricotta Pancakes  
*Fresh Berries, Whipped Cream, Bragg Farm Maple Syrup*

Crab Benedict  
*Crab Cake, English Muffin, Poached Eggs, Hollandaise, Home Fries*

Herb Roasted Prime Rib  
*Mashed Potato, Broccolini, Au Jus*

Honey Glazed Ham  
*Sweet Potato, Roasted Carrot, Pineapple Chutney*

Pan Seared Salmon  
*Pesto Cous Cous, Tomato Concasse*

Four Cheese Tortellini  
*House Made Pasta, Pomodoro, Parmesan, Basil*

**DESSERT TO SHARE**

Peter Rabbit's Carrot Cake

Lemon Meringue Raspberry Tart

Opera Coffee Sponge