



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.*



New Year's Day Brunch Specials

Skilled Baked Cinnamon Buns
Maple Glaze

Banana Bread Pancakes
Caramelized Banana, Bragg Farm Maple Syrup

Chocolate Bobka French Toast
Whipped Cream, Bragg Farm Maple Syrup

Chicken & Waffles
Boursin Waffle, Green Tomato Jam, Hot Honey

Smoked Pork Belly
Roasted Garlic Aioli, Nana's Country Bread

Lobster Grilled Cheese
Toasted Brioche, Old Bay Mayo, Vermont Cheddar

A La Carte Pricing