

TOWN MEETING

AT INN AT HASTINGS PARK

TO SHARE

Cheese Board (v) ... \$18

Selection of Artisan New England Creameries,
Seasonal Accoutrements and Crisps

Smoked Bluefish Pâté ... \$17

Cucumber, Crostini

SOUPS



New England Clam Chowder (gf) ... \$12



Applewood Bacon, Quahog Clams, New Potato

Originating as a Town Meeting staple at our opening 10 years ago, a guest favorite that continues to represent our commitment to the region's maritime heritage and culinary tradition.

English Pea Soup (gf) ... \$18

Whipped Ricotta, Fava Beans, Asparagus, Wild Ramp Pesto

GREENS & GRAINS

Simple Salad (gf, df) ... \$12

Heirloom Cherry Tomatoes, Shaved Cucumber, Breakfast Radish, Zucchini

Avocado ... +\$4 Shrimp ... +\$15 Artic Char ... +\$18

Tofu ... +\$6 Chicken ... +\$15

Traditional Caesar Salad ... \$14

Parmesan, House-made Croutons, White Anchovies, Caesar Dressing

Avocado ... +\$4 Shrimp ... +\$15 Artic Char ... +\$18

Tofu ... +\$6 Chicken ... +\$15

Grain Bowl (gf, df, vg) ... \$16

Red Quinoa Pilaf, Black Lentils, Beets, Cucumber, Pomegranate, Baby Kale, Meyer Lemon Vinaigrette

Avocado ... +\$4 Shrimp ... +\$15 Artic Char ... +\$18

Tofu ... +\$6 Chicken ... +\$15

NEW ENGLAND FAVORITES

Daily Quiche ... \$20

Side Salad, Lemon Vinaigrette

Scallop Roll ... \$27

Fried Maine Scallops, Side Salad, Jalapeño Tartar Sauce

Hastings Burger ... \$25

Aged Cheddar, Lettuce, Tomato, Onion, Pickles, French Fries

Scallop Risotto (gf) ... \$42

Dayboat Scallops, English Peas, Joyberry Farm Mushrooms

Arctic Char* ... \$34

Beluga Lentils, Fennel Soubise, Braised Greens, Kumquat Gastrique

Prime Bavette Steak* (gf) ... \$43

Cauliflower Mash, Heirloom Cherry Tomato Jam

WINES

Champagne

NV Taittinger, Brut la Francaise, Champagne, France 35 / 145

Sparkling

NV Bisol, Jeio, Brut, Prosecco, ITA 14 / 44

2020 Schramsberg, Blanc de Blancs, Napa Valley, CA, USA 26 / 94

Rosé

2024 Château d'Estoublon Roseblood,
Côtes de Provence, FRA 18 / 68

2024 Mirabelle, Brut, Sparkling Rosé by Schramsberg,
Napa Valley, CA, USA 20 / 74

White

2024 Côtes du Rhône, Famille Perrin Reservé, FRA 14 / 48

2024 La Raia, "Pleo" Gavi, Piedmont, IT 16 / 62

2023 Maxence Millet, "Le Briou" Sancerre, FRA 22 / 68

2022 The Roost, Chardonnay, Bonterra,
Blue Heron Vineyard, CA USA 22 / 85

2024 Frog's Leap Sauvignon Blanc, CA, USA 24 / 95

2023 Famille Grossot, Chablis, Burgundy, FRA 25 / 100

Red

2023 Benton-Lane, Pinot Noir, Willamette Valley, OR, USA 18 / 72

2024 Château de Saint Cosme, Côtes du Rhône, FRA 21 / 76

2022 Bodega Numanthia, Termes,
Tempranillo Tinta de Toro, ESP 25 / 100

2022 Frog's Leap Cabernet Sauvignon, CA, USA 26 / 110



OFFICIAL PARTNERS 2025

The Roots of Our Success

We believe that products that are harvested locally, using sustainable methods, not only taste better, but are environmentally responsible and beneficial to our community as a whole. Here are some local partners who have helped to contribute to this menu:

Captain Marden's Seafood, Westwood, MA | Codman Community Farm, Lincoln, MA

Joyberry Farm, Mason, NH | The Grey Barn and Farm, Chilmark, MA

Wilson Farm, Lexington, MA | Wulf's Fish, Boston, MA

Allergy Legend: (v) vegetarian, (gf) gluten-free, (df) dairy-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

