

TOWN MEETING

AT INN AT HASTINGS PARK

DINNER MENU

STARTERS

CHILLED BEET SOUP (V) ...16
CRÈME FRAÎCHE, CHIVES

BLOOD ORANGE SALAD (V, DF, GF) ...16
RADICCHIO, MINT, POMEGRANATE, GOAT CHEESE
FENNEL & ORANGE DRESSING

HALF DOZEN OYSTERS (GF) *...20
MIGNONETTE, LEMON

CHEESE BOARD (V)...18
ROASTED GRAPES, HONEY & HOUSE JAM
CRACKERS

PEMAQUID MUSSELS...16
IPA, LEMONGRASS, RED CHILIES, TOAST POINTS

ENTREES

RISOTTO (V, GF)26
SPRING PEAS, MUSHROOMS, PRESERVED LEMON, PARMESAN

PAN SEARED ARCTIC CHAR* (DF, GF)32
QUINOA, SWISS CHARD, TOMATO, TAMARIND

PAN ROASTED CHICKEN (GF, DF)...28
FINGERLING POTATOES, SPRING ONIONS, RADISH, MOJO VERDE

HONEY BRUSHED DUCK*(GF)...42
ROASTED SEASONAL VEGETABLES

BRAISED PORK SHANK....34
GRITS, BOK CHOY, ROASTED PLUM

HANGER STEAK*39
ROASTED CIPOLLINI ONIONS, CARROTS, ASPARAGUS, SOUBIS

SIDES

FRENCH FRIES,
ASPARAGUS
HERBED FINGERLING POTATOES
RED CHILI BOK CHOY

EXECUTIVE CHEF: ALISSA TSUKAKOSHI

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
(V) – VEGETARIAN, (GF) – GLUTEN FREE (DF) – DAIRY FREE

