Town Meeting

AT INN AT HASTINGS PARK

Menu



New England Clam Chowder (gf) 12

Applewood Bacon, Chive, New Potato

Blending briny seafood flavors with hearty vegetables in a creamy broth, New England clam chowder represents the region's maritime heritage and culinary tradition.

Traditional Caesar Salad 14

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

Maine Mussels 21

White Wine, Garlic with French Fries

Cheese Board (v) 18

Selection of Three Local Cheeses. Accompanied by Roasted Grapes, Honey, House Jam and Crackers

Smoked Bluefish Pate 17

Cucumber and Crostini

Sides 10

French Fries Simple Salad Fruit Cup Sautéed Seasonal Greens

Hastings Burger 20

Aged Cheddar, Lettuce, Tomato, Onion, House-Made Pickles

Roasted Acorn Squash (v, gf, df) 24

Stuffed with Wild Rice. Lentils. Cranberries

Arctic Char (df) 34

Saffron Couscous, Almonds, Raisins, Broccoli Rabe. Charmoula

Sumac Roasted Chicken Breast (gf) 32

Colcannon with Bacon. Swiss Chard

Dessert

Ice Cream Flavors (v, gf) 5 per scoop Chocolate, Vanilla, Strawberry

Sorbet Flavors (v, gf, df) 5 per scoop Mango

Chocolate Soufflé Cake (v, gf) 15

Pumpkin Seed Molasses Brittle Molasses Cream and Chocolate Sauce

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: vegetarian (v), gluten-free (gf), dairy-free (df) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

