

AT INN AT HASTINGS PARK

Brunch

BUFFET SELECTIONS

Assorted Pastries (v), Cheeses & Fruits (v), Yogurt Parfait (v) (gf), Seasonal Salad (v), Raw Bar (gf) (df), and Petite Desserts (v)

ENTREES

Omelette (v)

Mushroom, Goat Cheese, Breakfast Potatoes, and Toast

Farm Fresh Eggs Any Style (df)

Choice of Applewood Smoked Bacon, Breakfast Sausage, Black Forest Ham, and Toast

Traditional Eggs Benedict

Ham, Poached Eggs, English Muffin, Hollandaise Sauce, and Breakfast Potatoes

Smoked Salmon Eggs Benedict

Smoked Salmon, Poached Eggs, English Muffin, Hollandaise Sauce, and Breakfast Potatoes

Buckwheat Waffles (v)

Roasted Apples, Candied Pecans, and Labneh Cream

Lamb Hash (gf) (df)

Squash, Kale, Potatoes, Sumac Vinaigrette, and Sunny-Side Up Eggs

Niman Ranch Burger

Raw Onion, Lettuce, Aged Cheddar, House-made Pickles, and Tomatoes

Grain Bowl (v) (gf) (df)

Squash, Kale, Wild Rice, Apple, Beet, Carrot, Apple Cider Vinaigrette, Choice of Two Eggs Any Style or Tofu

> \$65 per Person, \$75 per Person with Sparkling Wine \$40 Children ages 4 - 12 Children under 3 eat for free off buffet 20% Gratuity added to Parties of 6 or More

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

