

# TOWN MEETING

AT INN AT HASTINGS PARK

## SUNDAY CHAMPAGNE BRUNCH BUFFET

# MENU

Adults: \$65 for buffet and one plated entrée | \$75 for buffet, one plated entrée, and one glass of sparkling wine  
Children 4-12: \$40 for brunch buffet and one plated entrée | Children under 3: Free for brunch buffet only  
20% Gratuity added to parties of 6 or More

### PLATED ENTRÉES

Toasted Sourdough available upon request

#### Farm Fresh Eggs Any Style (df)

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

#### Breakfast Bowl (v) (df) ... \$17

Wild Rice, Squash, Beets, Spinach, Cranberries, Maple  
Vinaigrette, Choice of Two Eggs Any Style or Tofu

#### ✪ Masa Pancakes (v) ✪

Cinnamon Apples, Orange Blossom Yogurt Cream  
*Corn, the primary ingredient in masa, was a staple in the early  
American diet, cultivated by Native Americans for centuries and  
consumed throughout the year due to its culinary versatility.*

#### Avocado Toast (v) (df)

Sunny-Side Up Egg, Radish, Sourdough

#### Hastings Burger

Lettuce, Tomato, Onion, Pickles, Vermont Cheddar Cheese

#### House-made Hash (gf)

Sunny-Side Up Eggs

### BEVERAGES

#### Broadsheet Coffee Roasters | Somerville, MA

Regular and Decaffeinated  
Latte, Cappuccino, Espresso  
French Press

#### Assorted Teas from J'enwey Tea Co. | Lowell, MA

Caffeinated and Decaffeinated

#### Freshly Squeezed Juices

Orange, Grapefruit, Cranberry

### OMELETTES

Served with Breakfast Potatoes  
Substitute for an Egg White Omelette +\$4

#### Seasonal Omelette (v)

#### Smoked Salmon, Spinach, Crème Fraîche Omelette (gf)

#### Joyberry Farm Mushrooms, Goat Cheese Omelette (v) (gf)

#### Eastern Omelette (gf)

Ham, Onion, Cheddar

#### Carnivore Omelette (df)

Linguíça, Bacon, Black Forest Ham

#### Veggie Omelette (v) (df)

Tomato, Onion, Spinach, Mushroom

### BENEDICTS

On an English Muffin with Hollandaise  
Served with Breakfast Potatoes

#### Ham Benedict

#### Smoked Salmon Benedict

#### Corned Beef Benedict

#### Bacon Benedict

#### Avocado Benedict (v)

#### Tomato and Spinach Benedict (v)

#### 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

Little Leaf Farms, Shirley, MA

Wilson Farm, Lexington, MA

Joyberry Farm, Mason, NH

The Grey Barn and Farm, Chilmark, 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