

# TOWN MEETING

AT INN AT HASTINGS PARK

## DINNER MENU

### APPETIZERS

<b>Local Oysters*</b> ... half dozen oysters, mignonette, lemon (gf, df)	22
<b>New England Clam Chowder</b> ... applewood bacon, quahog clams, new potato	18
<b>Potage d'Hiver</b> ... winter root vegetables, gruyère cream, sunchoke chips, fines herbes (gf)	18
<b>Chicory Salad</b> ... treviso, endive, blood orange, green tahini, ricotta salata, champagne vinaigrette (gf)	18
<b>Simple Salad</b> ... little leaf lettuces, shaved carrots, beets, winter radish medley, lemon vinaigrette (v, gf, df)	12
<b>Heirloom Beet Salad</b> ... goat cheese panna cotta, hazelnut tuile (gf)	18

### SMALL PLATES

<b>Cheese Board</b> ... selection of artisan New England creameries, seasonal accoutrements and crisps	18
<b>Maine Crab Dip</b> ... buttered bread crumbs, grilled lemon, seaweed saltines (gf)	30
<b>Short Rib Croquettes</b> ... smoked tomato crema	19
<b>Tuna Carpaccio*</b> ... meyer lemon, sea beans, fennel, fresno chili, capers (gf, df)	26

### ENTRÉES

<b>Dew Drop Cabbage Steak</b> ... basil "aioli," smoked tomato, red quinoa pilaf, toasted garlic crumble (gf, vg)	32
<b>Scallop Risotto</b> ... dayboat scallops, red pesto, Joyberry Farm mushrooms	42
<b>Arctic Char*</b> ... beluga lentils, fennel soubise, braised greens, kumquat gastrique (gf)	34
<b>Giannone Half Chicken</b> ... herbes de Provence, Marsh Hen Mill grits, Cabot cheddar, natural jus (gf)	42
<b>18oz Prime Bone-In New York Strip*</b> ... charred broccolini, hasselback potato, Café de Paris butter	65
<b>Braised Beef Cheeks</b> ... buttered swede, creamed kale, meyer lemon gremolata (gf)	42
<b>Atlantic Halibut</b> ... butter poached, braised leek, celeriac fondant, saffron mussel velouté (gf)	43
<b>Hanger Steak*</b> ... chimichurri, red bliss potatoes, spring onions (df)	43
<b>Three Sisters Duck Cassoulet</b> ... Jurgielewicz duck, kabocha squash, baby turnips (gf, df)	48



*A New England reimagining of a French classic, this dish honors the enduring agricultural wisdom of the region's first peoples. Featuring tender Jurgielewicz duck, the "Three Sisters" of Indigenous planting traditions; this cassoulet bridges the Old World and the New.*



### SIDES

<b>French Fries (v)</b>	12	<b>Sautéed Greens (v, gf, df)</b>	12
<b>Red Quinoa Pilaf</b>	12	<b>Joyberry Farm Mushrooms (v,gf)</b>	12
<b>March Hen Mill Grits and Cabot Cheddar</b>	12	<b>Hasselback Potato</b>	12
		<b>Add American Sturgeon Caviar &amp; Crème Fraîche Supplement ...</b>	14

#### 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  
Carr's Ciderhouse, Hadley, MA

Codman Community Farm, Lincoln, MA  
The Grey Barn and Farm, Chilmark, MA

Joyberry Farm, Mason, NH  
Wulf's Fish, Boston, MA

Wilson Farm, Lexington, MA  
Little Leaf Farms, Devens, MA

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

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



RELAIS &  
CHATEAUX