Town Meeting

At Inn At Hastings Park

TO SHARE

Cheese Board (v) ... $18
Selection of Artisan New England Creameries,
Seasonal Accoutrements and Crisps

Smoked Bluefish Pâté ... $17
Cucumber, Crostini

SOUPS

New England Clam Chowder (gf) ... $12
Applewood Bacon, Quahog Clams, New Potato
Originating as a Town Meeting staple at our opening 12 years ago, a guest favorite that continues to represent our commitment to the region's maritime heritage and culinary tradition.

Golden Bisque ... $19
Butternut Squash, Pear

GREENS & GRAINS

Simple Salad (gf, df)... $12
Red Onions, Carrots, Red Bell Peppers, Radish,
Lemon Vinaigrette
Avocado ... +$4 *Shrimp ... +$15* *Artic Char ... +$18*
Tofu ... +$6 *Chicken ... +$15*

Traditional Caesar Salad ... $14
Parmesan, House-made Croutons, White Anchovies, Caesar Dressing
Avocado ... +$4 *Shrimp ... +$15* *Artic Char ... +$18*
Tofu ... +$6 *Chicken ... +$15*

Grain Bowl ... $16
Wild Rice, Pearl Barley, Golden Beets, Apple, Pepitas,
Balsamic Vinaigrette
Avocado ... +$4 *Shrimp ... +$15* *Artic Char ... +$18*
Tofu ... +$6 *Chicken ... +$15*

NEW ENGLAND FAVORITES

Daily Quiche ... $20
Side Salad, Lemon Vinaigrette

Scallop Roll ... $27
Fried Maine Scallops, Side Salad, Jalapeño Tartar Sauce

Hastings Burger ... $25
Aged Cheddar, Lettuce, Tomato, Onion, Pickles, French Fries

Harvest Risotto (gf) ... $42
Dayboat Scallops, Red Pepper Pesto, Mushrooms

Arctic Char* ... $34
Potato Pavé, Thumbelina Carrots, Heirloom Beets,
Dill Crème Fraîche

Prime Bavette Steak* ... $43
Chimichurri, French Fries

WINES

Champagne

NV	Taittinger, Brut la Francaise, Champagne, France	35 / 145

Sparkling

NV	Bisol, Jeio, Brut, Prosecco, ITA	14 / 44
2022	Schramsberg, Blanc de Blancs, Napa Valley, CA, USA	26 / 94

Rosé

2024	Château d'Estoublon Roseblood, Côtes de Provence, FRA	18 / 68
2024	Mirabelle, Brut, Sparkling Rosé by Schramsberg, Napa Valley, CA, USA	20 / 74

White

2022	Zeste, Château Lamothe de Haux, Sémillon, FRA	16 / 65
2024	Côtes du Rhône, Famille Perrin Reservé, FRA	16 / 48
2025	La Raia, "Pleo" Gavi, Piedmont, IT	18 / 72
2024	Classic Maison Le Bihan, Sancerre Blanc, FRA	22 / 68
2022	The Roost, Chardonnay, Bonterra, Blue Heron Vineyard, CA USA	22 / 85
2024	Frog's Leap Sauvignon Blanc, CA, USA	24 / 95
2023	Famille Grossot, Chablis, Burgundy, FRA	25 / 100

Red

2023	Berries, Château Lamothe de Haux, Merlot, FRA	16 / 65
2023	Benton-Lane, Pinot Noir, Willamette Valley, OR, USA	18 / 72
2024	Château de Saint Cosme, Côtes du Rhône, FRA	21 / 76
2022	Bodega Numanthia, Termes, Tempranillo Tinta de Toro, ESP	25 / 100
2022	Frog's Leap Cabernet Sauvignon, CA, USA	26 / 110

RELAIS & CHATEAUX

MONKEY 47 · REDBREAST · TAYLOR'S · CÓDIGO 1530
DUVAL-LEROY · TAITTINGER · POMMERY · BILLECART SALMON

OFFICIAL PARTNERS 2025

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