

TOWN MEETING

AT INN AT HASTINGS PARK

TO SHARE

Cheese Board (v) ... \$18

Roasted Grapes, Honey, House-Made Jam, Crackers

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 10 years ago, a guest favorite that continues to represent our commitment to the region's maritime heritage and culinary tradition.

Potage d'Hiver ... \$18

Winter Root Vegetables, Gruyère Cream, Sunchoke Chips, Fines Herbes

GREENS & GRAINS

Simple Salad (gf, df)... \$12

Little Leaf Lettuces, Shaved Carrots, Beets, Winter Radish Medley, 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 (gf, df, vg) ... \$16

Red Quinoa Pilaf, Black Lentils, Beets, Cucumber, Pomegranate, Baby Kale, Meyer Lemon 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

Scallop Risotto (gf) ... \$42

Dayboat Scallops, Red Pesto, Joyberry Farm Mushrooms

Arctic Char* ... \$34

Beluga Lentils, Fennel Soubise, Braised Greens, Kumquat Gastrique

Hanger Steak (df) ... \$43

Chimichurri, Red Bliss Potatoes, Spring Onions

WINES

Champagne

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

Sparkling

NV Bisol, Jeio, Brut, Prosecco, ITA 12 / 44

2020 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

2024 La Raia, "Pleo" Gavi, Piedmont, ITA 16 / 62

2024 Côtes du Rhône, Famille Perrin Reservé, FRA 14 / 48

2023 Maxence Millet, "Le Briou" Sancerre, FRA 18 / 68

2023 Famille Grossot, Chablis, Burgundy, FRA 19 / 72

Red

2023 RouteStock, Cabernet Sauvignon, Napa Valley, CA, USA 19 / 70

2021 Parés Baltà "Mas Petit", Red Blend, Penedès, ESP 16 / 56

2022 El Anden de la Estacion, Rioja, Tempranillo, Garnacha, ESP 17 / 60

2024 Château de Saint Cosme, Côtes du Rhône, FRA 21 / 76



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

