

TOWN MEETING

AT INN AT HASTINGS PARK

APPETIZERS

 **New England Clam Chowder (gf)** \$12
Applewood Bacon, Chive, New Potato

Blending briny seafood flavors with hearty vegetables in a creamy broth, New England clam chowder represents the region's maritime heritage and culinary tradition.

Traditional Caesar Salad \$14

Parmesan, House-Made Croutons,
White Anchovies, Caesar Dressing

Beet Soup (gf) \$16

Tumeric and Sour Cream

Smoked Bluefish Pâté \$17

Cucumber and Crostini

Cheese Board (v) \$18

Roasted Grapes, Honey,
House Made Jam Crackers

Grain Bowl (v) \$16

Squash, Kale, Wild Rice, Apple, Beet,
Carrot, Apple Cider Vinaigrette

Add On:

Chicken \$8 | Shrimp \$8 | Tofu \$6 | Arctic Char \$18

ENTREES

Daily Quiche (v) \$17

Served with Side Salad & Lemon Vinaigrette

Sumac Roasted Chicken Breast (gf) \$32

Colcannon with Bacon, Swiss Chard

Hastings Burger \$20

Aged Cheddar, Lettuce, Tomato, Onion,
House-Made Pickles

Roasted Acorn Squash (v, gf, df) \$24

Stuffed with Wild Rice, Lentils, Cranberries

Arctic Char (df) \$34

Saffron Couscous, Almonds, Raisins
Broccoli Rabe, Charmoula

Lunch

WINES

Champagne

NV Veuve Clicquot, Brut, Yellow Label, Champagne,
FRA 32/125

Sparkling

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

NV Cleto Chiarli, Lambrusco di Modena D.O.C
ITA 14/46

2019 Schramsberg, Blanc de Blancs, Brut, Napa
Valley, CA, USA 26/94

2016 Gusbourne, Blanc de Blancs, ENG 30/100

Rose

NV Mirabelle, Brut, Sparkling Rosé by Schramsberg,
Napa Valley, CA, USA 20/74

2022 Château Minuty "M", Rosé, Côtes de Provence,
FRA 18/68

White

2020 Portlandia, Pinot Grigio, Willamette Valley, OR,
USA 14/48

2021 Foral de Melgaço, Albariño, Vinho Verde, POR
14/48

2021 Touraine, Domaine Paul Buisse Sauvignon Blanc,
Loire Valley, FRA 15/56

2021 Domaine Pascal Renaud, Bourgogne, Mâcon-
Villages, FRA 17/60

Red

2022 RouteStock, Cabernet Sauvignon, Napa Valley
CA, USA 19/70

2019 Parés Baltà "Mas Petit", Red Blend, Penedès
ESP 16/56

2020 Cambria, Julia's Vineyard, Pinot Noir, Santa Maria
Valley, CA, USA 17/60

2021 Domaine de L'Horizon, "Mar I Muntanya", Côtes
Catalanes, FRA 21/76

MOCKTAILS 12

The Buzzless Bee

Lemon | Honey |
Rosemary | Bubbles

Chai Punch

Iced Chai | Pear |
Cranberry | Apple

The Newest Fashion

Vanilla Bourbon Rooibos Tea |
Maraschino Syrup | Orange &
Angostura Bitters

Maitresse de Maison

Apple Cider | Dark Brown
Vanilla Syrup |
Allspice Cinnamon Syrup |
Lemon Juice

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

Joyberry Farm, Mason, NH

Wilson Farm, Lexington, MA

Codman Community Farm, Lincoln, MA

The Grey Barn and Farm, Chilmark, MA

Wulf's Fish, Boston, MA

Carr's Ciderhouse, Hadley, MA

Allergy Legend: (v) vegetarian, gluten-free (gf)

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

