

TOWN MEETING

AT INN AT HASTINGS PARK

Lunch

APPETIZERS



New England Clam Chowder (gf) ... \$12

Applewood Bacon, Quahogs, New Potato

This emblematic recipe and Town Meeting Bistro staple originated from our opening 10 years ago, a guest favorite that continues to represent our commitment to the region's maritime heritage and culinary tradition.

Cheese Board (v) ... \$18

Roasted Grapes, House-Made Jam
Honey, Crackers

Traditional Caesar Salad ... \$14

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

Burrata (v, gf) ... \$18

Asparagus, Radish, Snap Peas

Grain Bowl (v) ... \$16

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

Add-on:

Chicken \$15 | Shrimp \$8 | Tofu \$6 | Arctic Char \$18

ENTRÉES

Daily Quiche (v) ... \$17

Served with Side Salad & Lemon Vinaigrette

Scallop Roll ... \$27

Fried Maine Scallops, Side Salad,
Jalapeño Tartare Sauce

Hastings Burger ... \$20

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

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

Stuffed with Wild Rice, Kale, Mushrooms

Arctic Char (df) ... \$34

Sunchokes, Apples, Bok Choy,
Apple Cider Gastrique

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

Little Leaf lettuces, Radish,
Cherry Tomatoes, Lemon Vinaigrette

Smoked Bluefish Pâté ... \$17

Cucumber and Crostini

Petite Crudité (v, gf) ... \$8

Green Garbanzo Caper Hummus

WINES

Champagne

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

Sparkling

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

2021 Portlandia, Pinot Grigio, Willamette Valley,
OR, USA 14/48

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

2022 Domaine Pascal Renaud, Bourgogne,
Mâcon-Villages, FRA 17/60

Red

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

2021 Cambria, Julia's Vineyard, Pinot Noir,
Santa Maria Valley, CA, USA 17/60

2022 Domaine de L'Horizon, "Mar I Muntanya",
Côtes Catalanes, FRA 21/76

Menu is seasonal and subject to change.

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

The Grey Barn and Farm, Chilmark, MA

Codman Community Farm, Lincoln, MA

Joyberry Farm, Mason, NH

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



RELAIS &
CHATEAUX