

TOWN MEETING

AT INN AT HASTINGS PARK

LUNCH MENU



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

Applewood Bacon, Quahogs, 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.

Cheese Board (v) ... \$18

Roasted Grapes, House-Made Jam, Honey, Crackers

Smoked Bluefish Pâté ... \$17

Cucumber, Crostini

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

Little Leaf Lettuces, Radish,
Cherry Tomatoes, Lemon Vinaigrette

Avocado ... +\$4 Shrimp ... +\$8 Arctic Char ... +\$18

Tofu ... +\$6 Chicken ... +\$15

Traditional Caesar Salad ... \$14

Parmesan, Croutons, White Anchovies, Caesar Dressing

Avocado ... +\$4 Shrimp ... +\$8 Arctic Char ... +\$18

Tofu ... +\$6 Chicken ... +\$15

Grain Bowl (v) (df) ... \$17

Wheat Berries, Asparagus, Radish, Spinach,
Cherry Tomato, Cucumber, Lemon Vinaigrette

Avocado ... +\$4 Shrimp ... +\$8 Arctic Char ... +\$18

Tofu ... +\$6 Chicken ... +\$15

Daily Quiche (v) ... \$17

Side Salad, Lemon Vinaigrette

Scallop Roll ... \$27

Fried Maine Scallops, Side Salad, Jalapeño Tartar Sauce

Hastings Burger ... \$20

Aged Cheddar, Lettuce, Tomato, Onion, Pickles, French Fries

Risotto (v) (gf) ... \$28

Butternut Squash, Parmesan, Sage

Avocado ... +\$4 Shrimp ... +\$8 Arctic Char ... +\$18

Tofu ... +\$6 Chicken ... +\$15

Arctic Char (gf) ... \$34

Shiso Rhubarb Salsa, Red Rice, Garlic Scapes

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

The Grey Barn and Farm, Chilmark, MA | Wulf's Fish, Boston, MA

WINE S

Champagne

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

Sparkling

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

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

2020 Schramsberg, Blanc de Blancs, Napa Valley, CA, USA 26/94

2016 Gusbourne, Blanc de Blancs, ENG 30/100

Rosé

2024 Château d'Estoublon Roseblood, Rosé, Côtes de Provence, FRA 18/68

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

White

2021 La Raia, Gavi Blanco, Piedmont, IT 16/60

2022 Foral de Melgaço, Alvarinho, Vinho Verde, POR 14/48

2022 Touraine, Domaine Paul Buisse, Sauvignon Blanc, Loire Valley, FRA 15/56

2022 Domaine Jean-Pierre Grossot, Chablis, Burgundy, FRA 19/72

2020 The Roost, Chardonnay, Bonterra, Blue Heron Vineyard, CA USA 17/60

Red

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

2020 Parés Baltà "Mas Petit", Red Blend, Penedès, ESP 16/56

2019 El Anden de la Estacion, Rioja, Tempranillo, Garnacha, ESP 17/60

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

2021 Barbera d' Alba, Pajena, Piedmont, Italy 17/60

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



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