

TOWN MEETING

AT INN AT HASTINGS PARK

Dinner

APPETIZERS


Roasted Pear Salad (v) Arugula, Fennel, Pomegranate, Pecans, Pear Vinaigrette	\$16
Local Daily Selection of Oysters* (gf) Half Dozen Oysters, Mignonette, Lemon	\$20
Smoked Bluefish Pâté Cucumbers and Crostini	\$17

Beet Soup (v, gf, df) Turmeric and Sour Cream	\$16
Cheese Board (v) Roasted Grapes, Honey, Maple Syrup Dried Fruit, Crackers	\$18

ENTREES

Roasted Acorn Squash (v, gf, df) Stuffed with Wild Rice, Kale, Cranberries	\$24
Pan Seared Arctic Char* (gf, df) Saffron Couscous, Almonds, Rasins, Broccoli Rabe, Chermoula	\$34
Monkfish Green Crab Broth, Fingerling Potatoes, Kelp, Rouille	\$40
Hanger Steak* (gf) Roasted Potatoes, Joyberry Farm Mushrooms	\$40

Sumac Roasted Chicken Breast (gf) Colcannon with Bacon, Swiss Chard	\$32
Long Island Duck Breast* (gf) Seasonal Vegetables, Honey	\$42

 Lamb Neck Yankee Pot Roast	\$35
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Dating back to colonial America, pot roasts have served as the centerpiece for family gatherings and Sunday suppers, with the "Yankee" variation taking on the flavors of root vegetables affluent in New England.

SIDES 10

French Fries (v, df)
Wild Rice Pilaf (v, gf)
Swiss Chard (v, gf, df)

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
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, gluten-free (gf), dairy-free (df)

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