

TOWN MEETING

AT INN AT HASTINGS PARK

Dinner

APPETIZERS

Seasonal Citrus Salad (v, gf) \$16

Kale, Toasted Hazelnuts,
Yogurt Poppyseed Dressing

Local Daily Selection of Oysters* (gf) \$20

Half Dozen Oysters, Mignonette, Lemon

Smoked Bluefish Pâté \$17

Cucumbers and Crostini

Beet Soup (v, gf, df) \$16

Turmeric and Sour Cream

Cheese Board (v) \$18

Roasted Grapes, Honey,
Maple Syrup Dried Fruit, Crackers

ENTREES

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

Stuffed with Wild Rice,
Kale, Cranberries

Pan Seared Arctic Char* (gf, df) \$34

Saffron Couscous, Almonds, Rasins,
Broccoli Rabe, Chermoula

Monkfish \$34

Green Crab Broth, Fingerling Potatoes,
Kelp, Rouille

Hanger Steak* (gf) \$40


Roasted Potatoes,
Joyberry Farm Mushrooms

Sumac Roasted Chicken Breast (gf) \$32

Sunchokes, Apples, Bok Choy,
Apple Cider Gastrique

Long Island Duck Breast* (gf) \$42

Seasonal Vegetables, Honey

 **Braised Lamb Shank** \$45
Potatoes, Carrots, Rutabagas

Dating back to colonial America, lamb has served as the centerpiece for family gatherings and Sunday suppers, with the New England variation taking on the flavors of regional root vegetables.

SIDES 10

French Fries (v, df)

Wild Rice Pilaf (v, gf)

Sautéed Greens (v, gf, df)

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

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

