## Town Meeting

AT INN AT HASTINGS PARK

## APPETIZERS

<b>Petite Crudite (v) (gf) (df)</b> Green Garbanzo Caper Hummus	\$8	<b>Beet Soup (v, gf, df)</b> Turmeric and Sour Cream
<b>Simple Salad (v) (gf) (df)</b> Little Leaf lettuces, Cherry Tomatoes, Radish, Lemon vinaigrette	\$12	<b>Cheese Board (v)</b> Roasted Grapes, Honey, Maple Syrup Dried Fruit, Crackers
<b>Blood Orange Salad (v) (gf)</b> Kale, Toasted Hazelnuts,	\$16	Smoked Bluefish Pâté Cucumbers and Crostini
Yogurt Poppyseed Dressing		Local Daily Selection of Oysters* ( Half Dozen Oysters, Mignonette, Le
<b>Burrata (v) (gf)</b> Asparagus, Radish, Snap Peas	\$18	
ENTREES		
Roasted Acorn Squash (v, gf, df) Stuffed with Wild Rice, Kale, Cranberries Pan Seared Arctic Char* (gf, df) Sunchokes, Apples, Bok Choy,	\$24	<b>Sumac Roasted Chicken Breast (g</b> Pea Greens, Joyberry Farm Mushro
	\$34	Long Island Duck Breast* (gf) Seasonal Vegetables, Honey
Apple Cider Gastrique Monkfish	\$34	Lamb Neck "Yankee" Pot Ro Potatoes, Carrots, Rutabagas
Shiitake Mushroom Broth, Fingerling Potatoes, Broccoli Rabe		Dating back to colonial America, lamb has s
Hanger Steak* (gf) Chimichurri, Red Bliss Potatoes, Spring Onions	\$40	centerpiece for family gatherings and Sunda the New England variation taking on the fl 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 Little Leaf Farms, Devens, 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



## Dinner

\$16

\$18

Roasted Grapes, Honey, Maple Syrup Dried Fruit, Crackers	
Smoked Bluefish Pâté Cucumbers and Crostini	\$17
Local Daily Selection of Oysters* (gf) Half Dozen Oysters, Mignonette, Lemon	\$20
<b>Sumac Roasted Chicken Breast (gf)</b> Pea Greens, Joyberry Farm Mushrooms, Jus	\$32
Long Island Duck Breast* (gf) Seasonal Vegetables, Honey	\$42
Lamb Neck "Yankee" Pot Roas Potatoes, Carrots, Rutabagas	\$45

served as the ay suppers, with lavors of regional