

BAR

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.

Traditional Caesar Salad ... \$14

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

Cheese Board (v) ... \$18

Selection of Three Local Cheeses. Accompanied by Roasted Grapes, Honey, Jam, Crackers

Smoked Bluefish Pâté ... \$17

Cucumber, Crostini

SIDES \$ 10

French Fries Fruit Cup Sautéed Seasonal Greens

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

Little Leaf lettuces, Cherry Tomatoes, Radish, Lemon Vinaigrette

Hastings Burger ... \$20

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

Risotto (v, qf) ... \$28

Cherry Tomatoes, Corn, Parmesan, Basil

Arctic Char (gf) ... \$34

Coconut Saffron Quinoa, Summer Squash, Aleppo Yogurt

Roasted Chicken (gf) ... \$34

Joyberry Farm Mushrooms, Pea Greens, Jus

DESSERT

Chocolate Tart (v) \$15

Strawberry, Rye Flour Crust, Orange Blossom Cream

Ice Cream Flavors (v, gf) \$5 per scoop

Chocolate, Vanilla, Strawberry, Salted Caramel

Sorbet Flavors (v, gf, df) \$5 per scoop Mango

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

Joyberry Farm, Mason, NH The Grey Barn and Farm, Chilmark, MA

Wilson Farm, Lexington, MA Wulf's Fish, Boston, MA

Allergy Legend: vegetarian (v), gluten-free (gf), dairy-free (df) *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

