

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

Traditional Caesar Salad ... \$14

Parmesan, Croutons, White Anchovies, Caesar Dressing

Winter Citrus Salad (v) (gf) ... \$18

Chicories, Fennel, Candied Pecan, Lemon Vinaigrette

Grain Bowl (v) (df) ... \$16

Wheat Berries, Beets, Apple, Fennel, Spinach,
Radish, Apple Cider Vinaigrette

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

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

Butternut Squash, Parmesan, Sage

Arctic Char (gf) ... \$34

Roasted Sunchokes,
Maple Mustard-Glazed Brussels Sprouts

ADD-ONS

Avocado (v) (gf) (df) ... \$4

Tofu (v) (gf) (df) ... \$6

Shrimp ... \$8

Chicken ... \$15

Arctic Char ... \$18

WINES

Champagne

NV Veuve Clicquot, Yellow Label, Champagne, FRA 32/125

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

2022 Château Minuty "M", Rosé, Côtes de Provence, FRA 18/68

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

White

2021 Portlandia, Pinot Gris, Willamette Valley, OR, USA 14/48

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

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

2022 Domaine Pascal Renaud, Bourgogne, Mâcon-Villages,
FRA 17/60

Red

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

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

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

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



NOÛT & CHANDON

Hennessy

GLENMORANGE

Don Peignon

ABSOLUT ELYX

BUNAL-LEBOY

TAITTINGER

TAYLOR'S

POMMÉRY

MONKEY 47

OFFICIAL PARTNERS 2024

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

