

# 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.*



### Three Sisters Sancocho (v) (gf) (df) ... \$17

Butternut, Delicata, and Kabocha Squash,  
Corn, Jacob's Cattle Beans

### 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

### Roasted Apple Salad (v) (gf) ... \$18

Arugula, Fennel, Goat Cheese, White Balsamic Vinaigrette

### Grain Bowl (v) (gf) (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

#### 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

## 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",  
Còtes Catalanes, FRA 21/76



MORT & CHANDON

Hennessy

GLENMORANGIE

Don Peignon

ABSOLUT ELYX

DUNAL-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

