

TOWN MEETING

AT INN AT HASTINGS PARK

CHAMPAGNE BRUNCH

TO SHARE

FRESHLY BAKED BREAKFAST PASTRIES
BUTTER AND PRESERVES

SEASONAL FRUIT PLATE
SLICED FRUITS AND BERRIES

CHEESE AND CHARCUTERIE
LOCAL SELECTION OF CHEESE AND CHARCUTERIE

LOCAL SHELLFISH PLATTER
LOCAL OYSTERS, CHILLED SHRIMP, COCKTAIL
SAUCE, MIGNONETTE, LEMONS

FIRST COURSE SELECTIONS

LOBSTER FRITTERS
BASIL AIOLI, RED PEPPER JAM

DRUMLIN FARM GREENS AND BACKYARD HERB SALAD
SPRING VEGETABLES, SHAVED PARMESAN, SPICED
ALMONDS, LEMON VINAIGRETTE

AVOCADO TOAST
SOURDOUGH, HARDBOILED EGG, ESPELETTE
WHIPPED LEMON RICOTTA

YOGURT PARFAIT
GREEK YOGURT, HOUSE-MADE GRANOLA, BERRIES

COBB SALAD
BACON, AVOCADO, TOMATO, BAYLEY HAZEN CHEESE

NEW ENGLAND CLAM CHOWDER
APPLEWOOD BACON, CHIVE, NEW POTATO

PLATED MAIN COURSE SELECTIONS

FARM FRESH EGGS ANY STYLE
CHOICE OF: APPLEWOOD SMOKED BACON, FENNEL PORK SAUSAGE, BLACK FOREST HAM

EGGS BENEDICT
BLACK FOREST HAM, TOASTED ENGLISH MUFFIN, HOLLANDAISE

RORY'S BUTTERMILK PANCAKES
APPLE COMPOTE, PECANS, VERMONT PURE MAPLE SYRUP

48 HOUR BEEF BRISKET HASH & FARM FRESH EGGS
POTATOES, BRUSSELS SPROUTS, CARAMELIZED ONION

ROASTED WILD KING SALMON
QUINOA, FOREST MUSHROOMS, KALE, ROASTED TOMATO
GREEN GODDESS DRESSING

HASTINGS BURGER
CARAMELIZED ONION, LETTUCE, AGED CHEDDAR, HOUSE MADE PICKLES, TOMATOES

DESSERT

ASSORTED CHEFS SELECTION OF PETITE DESSERTS

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITION

TOWN MEETING

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HARNEY AND SON'S
HOT TEA SELECTION \$3.5

CAFFEINATED

ENGLISH BREAKFAST

EARL GREY

DARJEELING

JAPANESE SENCHA

GEORGE HOWELL
COFFEE SELECTION

LATTE \$5

CAPPUCCINO \$5

ESPRESSO \$4

DOUBLE ESPRESSO \$6

DECAFFEINATED

MINT VERBENA

CHAMOMILE

CEYLON

ROOIBOS CHAI

JUICE SELECTION \$3

ORANGE

TOMATO

APPLE

PINEAPPLE

CRANBERRY

NON-ALCOHOLIC BEVERAGES

HAND MADE LEMONADE \$4

ICED TEA \$4

ARNOLD PALMER \$4

CHOCOLATE MILK \$3

HOT CHOCOLATE \$3

ALCOHOLIC BEVERAGES

HASTINGS BLOODY MARY \$12

CLASSIC MIMOSA \$10

BISOL JEIO, BRUT, PROSECCO \$11

SEGURA VIUDAS, CAVA \$10

\$60 PER PERSON WITH SPARKLING WINE

\$50 PER PERSON

\$30 CHILDREN AGES 4-12

CHILDREN 3 AND UNDER ARE FREE

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

ENJOYED YOUR MEAL WITH US? WE'D LOVE FOR YOU TO SHARE YOUR EXPERIENCE ON SOCIAL! TAG @INNHASTINGSPARK & @TRISHAPEREZKENNEALY ON INSTAGRAM AND YOU'LL BE ENTERED INTO A DRAWING TO WIN A CHAMPAGNE BRUNCH FOR TWO. GOOD LUCK, AND CHEERS!

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