

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

YOGURT PARFAIT
GREEK YOGURT, HOUSE-MADE GRANOLA, BERRIES

DRUMLIN FARM FATTOUSH SALAD
TOMATO, CUCUMBER, SHISHITO PEPPER, RADISH, RED
ONION, TOASTED PITA, ALEPPO VINAIGRETTE

SMOKED SALMON AND CHOPPED EGG TOAST
WITH AVOCADO, ZA'ATAR AND PISTACHIO-PINE NUT
DUKKAH

MDI CRAB CAKE
DRUMLIN FARM CORN AND CABBAGE SALAD
GREEN TOMATO, PEANUTS, CHILI AIOLI.

WATERMELON SALAD
TOASTED CASHEWS, GRAPES, SHAVED RED ONION
WHITE BALSAMIC VINAIGRETTE, MINT, ESPELETTE

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

OMELETTE
EXOTIC MUSHROOMS, GOAT CHEESE, GARDEN HERBS, CHERRY TOMATO SALAD
BREAKFAST POTATOES AND TOAST

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

HOT MESS
HOME FRIED POTATOES, CARAMELIZED ONIONS
CRISPY CURED MEATS, CHEDDAR, TWO SUNNY SIDE UP EGGS
SPICY PICKLED PEPPER RELISH

ATLANTIC SALMON
TOASTED FARRO, BABY BEETS, SPRING ONION, WILTED ARUGULA
HORSERADISH & SOUR CREAM VINAIGRETTE

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 @

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