

# 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

MENEMSHA LOBSTER FRITTERS  
BASIL AIOLI, RED PEPPER JAM

ARUGULA SALAD  
GOAT CHEESE, KALAMATA OLIVES, ARTICHOKE  
SPRUCE VINAIGRETTE

POINT JUDITH HOT CALAMARI  
HOUSE MADE PICKLES, NASHVILLE SAUCE, RANCH

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  
RED DELICIOUS 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, ICEBERG LETTUCE, AGED CHEDDAR, HOUSE MADE PICKLES, TOMATOES

### FEATURED SEASONAL MENU ITEM

### DESSERT

ASSORTED CHEFS SELECTION OF PETITE DESSERTS

# TOWN MEETING

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HARNEY AND SON'S  
HOT TEA SELECTION \$3.5

CAFFEINATED

ENGLISH BREAKFAST

EARL GREY

DARJEELING

JAPANESE SENCHA

DECAFFEINATED

MINT VERBENA

CHAMOMILE

CEYLON

ROOIBOS CHAI

NON-ALCOHOLIC BEVERAGES

HAND MADE LEMONADE \$4

ICED TEA \$4

ARNOLD PALMER \$4

CHOCOLATE MILK \$3

HOT CHOCOLATE \$3

GEORGE HOWELL  
COFFEE SELECTION

LATTE \$5

CAPPUCCINO \$5

ESPRESSO \$4

DOUBLE ESPRESSO \$6

JUICE SELECTION \$3

ORANGE

TOMATO

APPLE

PINEAPPLE

CRANBERRY

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!*

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