

TOWN MEETING

AT INN AT HASTINGS PARK

STARTERS

NEW ENGLAND CLAM CHOWDER.....11
APPLEWOOD BACON, CHIVE, NEW POTATO

HEIRLOOM TOMATO SOUP.....10
BASIL, COMTÉ CHEESE, RYE

MAINE MUSSELS.....16
LEEK, TASSO, TOMATO

MENEMSHA LOBSTER FRITTERS.....16
BASIL AIOLI, RED PEPPER JAM

BEEF CARPACCIO.....17
ROCKET, PARMESAN, TRUFFLE AIOLI

JUDITH POINT HOT CALAMARI.....15
HOUSE MADE PICKLES, NASHVILLE SAUCE, RANCH

SWEET, SALTY & SPICY PORK RIBS
½ RACK.....20

LOCAL CHEESE PLATE.....18
GRAPEFRUIT COMPOTE, CHERRY JAM, FRUIT, CROSTINI

GARDEN

WILSON FARM SPINACH SALAD.....13
EGG, APPLE, SUNFLOWER SEEDS, PARMESAN
WARM CIDER BACON VINAIGRETTE

ARUGULA SALAD.....13
GOAT CHEESE, KALAMATA OLIVES, ARTICHOKE
SPRUCE VINAIGRETTE

COBB SALAD.....16
WITH GREEN CIRCLE ROAST CHICKEN.....24
WITH MENEMSHA LOBSTER.....28
BACON, AVOCADO, TOMATO, BAYLEY HAZEN CHEESE

CAESAR.....16
WITH GREEN CIRCLE ROAST CHICKEN.....24
WITH MENEMSHA LOBSTER.....28
SHREDDED ROMAINE LETTUCE
WHITE ANCHOVY, PARMESAN, CROUTONS

TRISHA'S TASTING MENU.....50

MATZOH BALL SOUP
CHICKEN BROTH, MATIGNON VEGETABLES

ELYSIAN FIELDS RACK OF LAMB
RATATOUILLE, LAMB JUS

SPOON CAKE
APPLE, SALTED CARAMEL

FIELD

HASTINGS BURGER.....18
CARAMELIZED ONION, ICEBERG LETTUCE
AGED CHEDDAR, HOUSE MADE PICKLES, TOMATOES

STEAK FRITES.....34
8OZ NEW YORK STRIP,, RAMP BUTTER

TRIO OF QUINOA.....25
FOREST MUSHROOMS, KALE, ROASTED TOMATO
GREEN GODDESS DRESSING

SFR BRAISED WAGYU BEEF SHORT-RIBS.....38
PARSNIP AND CARROT MASH, PARSLEY, JUS

BERKSHIRE PORK CHOP.....32
BACON & MUSHROOM CREAM SAUCE
BOURBON APPLE BRAISED KALE

ROASTED HALF GREEN CIRCLE CHICKEN.....29
CRISPY BRUSSELS SPROUTS, CHICKEN JUS

WATERSHED

ROASTED WILD KING SALMON.....28
HORSERADISH, THREE MUSTARD BUTTER SAUCE

ATLANTIC HALIBUT.....34
LEEK, CLAMS, MANGALICA BROTH, TARRAGON OIL

INDULGE.....9

HOUSE FRITES
MACARONI GRATIN
WITH LOBSTER.....14
SMOKED CHEESES

CHARRED BROCCOLINI
CHILI AND GARLIC OIL

CRISPY BRUSSELS SPROUTS
PARMESAN AND PICKLED LEMON

SAUTÉED SPINACH
FOREST MUSHROOMS, GARLIC CRUMBS

ROASTED FINGERLING POTATOES
PARSLEY AND BLACK GARLIC

EXECUTIVE CHEF: MICHAEL ARNOLD

WE APPRECIATE THE HARD WORK AND DEDICATION THAT OUR LOCAL FARMERS PUT INTO THEIR PRODUCT
AND WE ARE PROUD TO SUPPORT THEM.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.