

TOWN MEETING

AT INN AT HASTINGS PARK

LUNCH MENU

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

TRADITIONAL CAESAR SALAD.....14
WITH ROASTED CHICKEN.....20
WITH LOBSTER.....MARKET PRICE
PARMESAN, HOUSE-MADE CROUTONS, WHITE ANCHOVIES, CAESAR DRESSING

WATERMELON AND FETA SALAD.....14
TOASTED CASHEWS, GRAPES, SHAVED RED ONION
WHITE BALSAMIC VINAIGRETTE, MINT, ESPELETTE

MDI CRAB CAKE....23
DRUMLIN FARM CORN AND CABBAGE SALAD
GREEN TOMATO, PEANUTS, CHILI AIOLI

HOT OR COLD LOBSTER ROLL29
SERVED WITH A SIDE SALAD OR FRENCH FRIES

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

ATLANTIC SALMON.....28
TOASTED FARRO, BABY BEETS, SPRING ONION, WILTED ARUGULA
HORSERADISH & SOUR CREAM VINAIGRETTE

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!

EXECUTIVE CHEF: JORDAN BAILEY

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."