

# TOWN MEETING

AT INN AT HASTINGS PARK

## LUNCH MENU

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

TRADITIONAL CAESAR SALAD – 14  
PARMESAN, HOUSE-MADE CROUTONS, WHITE ANCHOVIES, CAESAR DRESSING

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

MENEMSHA LOBSTER FRITTERS – 16  
BASIL AIOLI, RED PEPPER JAM

HOT OR COLD LOBSTER ROLL – 29  
SERVED WITH A SIDE SALAD OR FRENCH FRIES

HASTINGS BURGER – 18  
CARAMELIZED ONIONS, LETTUCE, AGED CHEDDAR, HOUSE-MADE PICKLES, TOMATOES

ATLANTIC SALMON – 28  
QUINOA, FOREST MUSHROOMS, KALE, ROASTED TOMATO, GREEN GODDESS DRESSING

6 OZ. PRIME BAVETTE STEAK – 29  
FRITES, SALSA VERDE

*ENJOYED YOUR MEAL WITH US? WE'D LOVE FOR YOU TO SHARE YOUR EXPERIENCES ON SOCIAL! TAG @INNHASTINGSPARK & @TRISHAPERZKENNEALY 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.