

TOWN MEETING

AT INN AT HASTINGS PARK

DINNER

STARTERS

BUTTERNUT SQUASH SOUP 12
ROASTED FENNEL & APPLES,, SPICED CREME FRAICHE PUMPKIN SEEDS

DRUMLIN FARM ARUGULA SALAD 14
BARTLETT PEARS, POMEGRANATE SEEDS, SHAVED DELICATA SQUASH,
RED ONION, CANDIED ALMONDS, CIDER VINAIGRETTE

BARNEGAT LIGHT SEA SCALLOPS* 18
OYSTER MUSHROOMS, CHARRED CIPOLLINI ONIONS BABY CARROTS,
BUTTERNUT SQUASH & BANYULS VINAIGRETTE

CRISPY SHRIMP FRITTERS 16
GREEN CURRY REMOULADE, DAIKON RADISH CILANTRO & LIME

STEAK TARTARE* 15
PRIME TENDERLOIN, CAPERS, CORNICHONS, SPICY MUSTARD PERSILLADE, BABY GREENS, TOAST

TONIGHT'S CHARCUTERIE 17
TRADITIONAL ACCOMPANIMENTS

ENTREES

ROASTED SQUASH & PAPPARDELLE PASTA...26
FENNEL & OYSTER MUSHROOMS, GREMOLATA, PARMESAN TOASTED PUMPKIN SEEDS
ADD ON LOBSTER: MARKET PRICE

SLOW-ROASTED HALIBUT 41
CAULIFLOWER, PISTACHIOS, CURRANTS, MINT PERSILLADE, LIME, CURRY VINAIGRETTE

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

PAN ROASTED HALF CHICKEN 28
FINGERLING POTATOES, ONION SOUBISE OLIVE & SUN-DRIED TOMATO TAPENADE, GRILLED LEMON

LONG ISLAND DUCK BREAST* 36
ROASTED SUNCHOKES & PEARS, CIPOLLINI ONIONS HAZELNUTS, SPICED RED WINE REDUCTION

NY STRIP STEAK* 42
FRITES, SALSA VERDE

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.