

TOWN MEETING

AT INN AT HASTINGS PARK

DINNER

STARTERS

CORN SOUP 12

MARINATED CORN, BACKYARD HERBS

DRUMLIN FARM FATTOUSH SALAD 14

TOMATO, CUCUMBER, SHISHITO PEPPER, RADISH, SHAVED RED ONION,
TOASTED PITA, ALEPPO 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

HEIRLOOM TOMATO RISOTTO 25

CARAMELIZED FENNEL, PARMESAN, TARRAGON SHERRY VINAIGRETTE
ADD ON LOBSTER (MARKET PRICE)

PAN ROASTED SWORDFISH 36

CORN RAGOUT, SHAVED ZUCCHINI, MARINATED BABY PEPPERS, BACKYARD BASIL

ATLANTIC SALMON 28

TOASTED FARRO, BABY BEETS, SPRING ONION, WILTED ARUGULA,
HORSERADISH & SOUR CREAM VINAIGRETTE

PAN ROASTED HALF CHICKEN 28

SALAD OF COUSCOUS, TURNIPS, CURRANTS, CUCUMBERS,
OLIVES & PEPITAS, TZATZIKI, ALEPPO VINAIGRETTE

LONG ISLAND DUCK BREAST 36

ARROWHEAD CABBAGE, BLACK MISSION FIGS, PICKLED SHALLOTS,
MARCONA ALMONDS & CARAWAY

PRIME HANGER STEAK 32

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.”