

TOWN MEETING

AT INN AT HASTINGS PARK

DINNER

SHARE

CURED MANGALICA HAM.....13
grapes, aged balsamic, brie

TRIO OF NEW ENGLAND CHEESES.....16
quince, grapefruit compote, cherry

SMOKED BLUEFISH PATE.....13
pickled shallot, parsley salad, house-baked brioche

STARTERS

NEW ENGLAND CLAM CHOWDER.....9
applewood bacon, chive, new potato

HEIRLOOM TOMATO SOUP.....9
basil, comté cheese, rye

IPSWICH CLAMS.....12
preserved lemon tartar, espelette

MENEMSHA LOBSTER FRITTERS.....14
basil aioli, red pepper jam

BEEF TARTARE.....18
black garlic, poached quail egg, parmesan crisp

GARDEN

BEET CARPACCIO.....14
smoked feta, citrus, pistachio

COBB SALAD...12
DRUMLIN FARMS ROAST CHICKEN.....15
MENEMSHA LOBSTER.....22
bacon, avocado, tomato, blue cheese

CAESAR...12
DRUMLIN FARMS ROAST CHICKEN.....15
MENEMSHA LOBSTER.....22
baby romaine lettuce
white anchovy, parmesan

SANDWICHES

Served with your choice of a house salad or frites

HASTINGS BURGER.....18
onion jam, iceberg lettuce, aged cheddar
house-made steak sauce

DUO OF MINI MENEMSHA LOBSTER ROLLS.....20
house baked brioche bun
pickled shallots, preserved lemon, pea tendrils

TURKEY CLUB.....15
lettuce, tomato, bacon, swiss, multigrain bread

WATERSHED

ROASTED WILD ORACHAI KING SALMON.....28
horseradish, rye, parsley

CHALK STREAM TROUT.....26
apple, Frisée lettuce, crème fraîche

LINE-CAUGHT MONKFISH.....32
artichokes, king trumpets, lobster sauce

FIELD

GINGERED FARRO.....26
eggplant, beet, baby romanesco, cherry tomato

SNAKE RIVER FARMS 48-HOUR WAGYU BRISKET.....38
horseradish soubise, pickled mustard seed

HUDSON FARMS MUSCOVY DUCK CONFIT.....32
cassoulet, bacon, duck jus

GREEN CIRCLE CHICKEN BREAST.....28
corn purée, salsify, miatake mushroom

MAINE FAMILY FARM BEEF TENDERLOIN.....42
pomme purée, shallot, bordelaise

MAINE FAMILY FARM SIRLOIN.....38
oyster mushroom, shallot confit, madeira sauce

WEEKLY SPECIALS

THURSDAY

RABBIT RAGOUT.....26
house-made pasta, tomato confit, brandy crème
sauce, tarragon, prune puree

FRIDAY

CHATEAUBRIAND...90
for two guests, served tableside
potato, oyster mushrooms, asparagus, marble
potatoes, red wine sauce

SATURDAY

Rib-Eye...55
popover, broccolini, bordelaise sauce

INDULGE.....8

CREAM SPINACH

POMME PURÉE

BUTTERED ASPARAGUS

BOSTON BAKED BEANS

SEASONAL VEGETABLE

HOUSE FRITES

We appreciate the hard work and dedication that our local farmers put into their product and we are proud to support them.