

# TOWN MEETING

AT INN AT HASTINGS PARK

## LUNCH

NEW ENGLAND CLAM CHOWDER.....11

APPLEWOOD BACON, CHIVE, NEW POTATO

TRADITIONAL CAESAR SALAD.....14

PARMESAN, HOUSE-MADE CROUTONS, WHITE ANCHOVIES, CAESAR DRESSING

BLACK RICE SALAD....16

SNOW PEAS, WATERMELON RADISH, RED CABBAGE, PEPPERS, MISO SESAME DRESSING

CRISPY SHRIMP FRITTERS....15

GREEN CURRY REMOULADE & WATERMELON RADISH

DAILY QUICHE ....16

SERVED WITH SIDE SALAD WITH LEMON VINAIGRETTE

HOT OR COLD LOBSTER ROLL ....36

SERVED WITH A SIDE SALAD OR FRENCH FRIES

HASTINGS BURGER.....18

CARAMELIZED ONION, LETTUCE

AGED CHEDDAR, HOUSE MADE PICKLES, TOMATOES

ATLANTIC SALMON.....28

BABY BOCK CHOY, MUSHROOMS, FARRO, POMEGRANATE, MOLASSES SOY GLAZE

ADD TO ANY SALAD:

CHICKEN...8

SALMON...16

SHRIMP...8

EXECUTIVE CHEF: ALISSA TSUKAKOSHI

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.”

