



WELCOME TO THE SETTLERS INN WHERE WE PROUDLY FEATURE THE PRODUCTS OF LOCAL ORGANIC FARMERS AND PRODUCERS IN THE DISHES WE PREPARE FOR YOU.

STARTERS

FRIED CALAMARI 22 LATO SUD FARM LACINATO KALE SWEET AND SOUR SAUCE

LUKAN'S FARM BUTTERNUT SQUASH SALAD 16 GF V PEPITA HERITAGE APPLE ARUGULA GORGONZOLA DOLCE

KING TRUMPET MUSHROOM "OSSO BUCCO" 22 CELERY AND APPLE GREMOLATA POLENTA

CAESAR SALAD 14 PIAVE ANCHOVY COCOON COFFEEHOUSE AND BAKERY CROUTONS

> FRIED BRUSSELS SPROUTS 16 CRANBERRY MAYO PEPITA

BLOOMING GROVE SMOKED TROUT 18

HORSERADISH CREAM CAPERS RED ONION TOAST

SOUPS

BAKED FRENCH ONION SOUP 12 SWISS CHEESE

MOUNTAIN VIEW FARM MUSHROOM BISQUE 10 V CRISPY SHALLOT SHERRY VINEGAR

> GF— GLUTEN FREE V— VEGETARIAN





EARTH

CAVATELLI 24 V MOUNTAIN VIEW FARM MUSHROOM CREAM ROSEMARY BREADCRUMB

Tonnarelli 24

RABBIT RAGOUT CALABRIAN CHILI PIAVE

WATER*

SALMON 38 Lukan's Farm Delicata Squash Parsnip Soubise Freekeh

WIND*

FORKS FARM HALF CHICKEN 39 MOUNTAIN VIEW FARM MUSHROOM PARSNIP CHICKEN JUS

> DUCK BREAST 42 Heritage Apple Butter Barley Lato Sud Farm Lacinato Kale

FIRE*

DUROC PORK CHOP 42 BUTTERNUT SQUASH RISOTTO CHARRED CABBAGE

FILET MIGNON 52 GF MOUNTAIN VIEW FARM MUSHROOM DEMI GLAZE SWEET POTATO PARSNIP

SIDES:

ROASTED SWEET POTATO 9 V POLENTA 9 GFV BROWN BUTTER PARSNIP 9 V

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE *MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

