



THE SETTLERS INN

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 RAINBOW CHARD SWEET AND SOUR SAUCE

ENDIVE SALAD 17

WALNUTS BLOOD ORANGE PIAVE BAGNA CAUDA

BROWN BUTTER CELERY ROOT 20 GFV

DATES BLOOD ORANGE MACADAMIA

CAESAR SALAD 14

PIAVE ANCHOVY CROUTONS

GRILLED CARROTS 16 GFV

WHIPPED RICOTTA BLACK PEPPER MAPLE ROSEMARY

BLOOMING GROVE SMOKED TROUT 20

HORSERADISH CREAM CAPERS RED ONION TOAST

SOUPS

BAKED FRENCH ONION SOUP 12

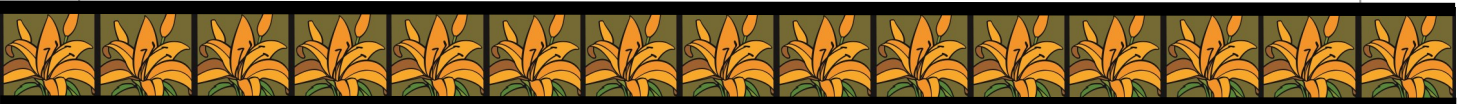
SWISS CHEESE

SUNCHOKE BISQUE 10 GFV

APRICOT TOAST

GF-- GLUTEN FREE

V-- VEGETARIAN





EARTH

KALE AND MUSHROOM LASAGNA 24 v
CREAM ROSEMARY BREADCRUMB

VEAL CHEEK GNOCCHI 28
SUNCHOKE CHARD BLOOD ORANGE

WATER*

SALMON 38 GF
CRISPY CELERY ROOT CITRUS HORSERADISH

WIND*

BRAISED FORKS FARM CHICKEN 34
KOHLRABI CARROT CRISPY CHICKEN SKIN BROWN SAUCE

FIRE*

PORK TENDERLOIN 36
SAUERKRAUT APPLE SWEET POTATO

SHORT RIB 44 GF
CRISPY JERUSALEM ARTICHOKE HORSERADISH
CARROT POLENTA DEMI-GLACE

SIDES:

ROASTED SWEET POTATO 9 GF V
POLENTA 9 GF V
GRILLED CARROTS 9 GF V

A 3% SURCHARGE IS ADDED TO CREDIT CARD PAYMENTS.

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.

