Welcome to the Settlers Inn where we proudly feature the products of local organic farmers and producers in the dishes we prepare for you.

Appetizers

The Settlers Inn Classic French Onion Soup 10

Bee Joyful for Autumn Salad 12 v gf
Lukan’s Honey and Dujon Vinaigrette  Spinach  Mountain Dell Farms Teen Greens  Apples
Pickled Badger Flame Beets  toasted Walnuts  Creamy Bleu Cheese Crumbles
Add Grilled Chicken  8

Nonnemacher Acres Butternut Squash Soup 10 v gf
Walnut Oil  Mountain Dell Farms Kale Chips

Mountain Dell Farms Kale and Sunchoke Dip 14 v
House Made Black pepper Crackers

Roasted Fork’s Farm Chicken and Vegetable Soup 10
Roasted Onion Pakora

House Smoked Blooming Grove Brook Trout 14
Horseradish Cream  Artisan Toast  Red Onion  Capers

Homemade Jam and Brie on Crustini 8 v

Entrees

Nonnemacher Acres Roasted Delicata Squash
Filled with Autumn Lentil and Quinoa Salad 24 gf v
Celeriac Puree  Crispy Squash Seeds  Roasted Maitake Mushrooms

Pan Seared Scallops over Orecchiette tossed in a Roasted Garlic Cream 29
Nonnemacher Acres Roasted Butternut  Toasted Mushrooms  Crispy Prosciutto

Burgundy Braised Fork’s Farm Chicken Thighs 26 gf
Roasted Root Vegetable Hash  Toasted Mushrooms  Farmer’s Vegetables

Pan Roasted Monkfish over Autumn Lentil and Quinoa Salad 26 gf
Brown Butter and Sage Cream  Sautéed Mountain Dell Farms Kale  Roasted Maitake Mushrooms

Sliced Bistro Steak Topped with Red Wine Jammy Onions 28 gf
Sweet Potato Duchess  Farmer’s Vegetables

Grilled Leidy’s Farm Pork Tenderloin with House Made Spiced Rum Apple Butter 28 gf
Roasted Root Vegetable Hash  Farmer’s Vegetables

Grilled Center Cut Filet Mignon in a Lukan’s Farm Carnival Acorn Squash 46 gf
Autumn Hash  Bourbon Herb Butter  Grilled House Cured Bacon