



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

BAKED BRIE CROSTINI 12 CRANBERRY ORANGE JAM

BLOOMING GROVE SMOKED TROUT 17 Horseradish Cream Capers Red Onion Toast

SAUTÉED GARLIC SHRIMP 16 v COCOON COFFEEHOUSE & BAKERY BAGUETTE COMPOUND BUTTER LEMON

CHARRED RADICCHIO AND ROASTED PARSNIP SALAD 13 v Almond Vinaigrette

STUFFED CHESTNUT CREPE 13

MOUNTAIN VIEW FARMS MUSHROOMS ONIONS GOAT CHEESE GREENS

SOUPS

BAKED FRENCH ONION SOUP 12 SWISS CHEESE

LUKAN'S FARM CREAMY SUNCHOKE SOUP 10 SUNCHOKE CHIPS HERB OIL

> GF— GLUTEN FREE V— VEGETARIAN





EARTH

POTATO AND RICOTTA GNOCCHI AL FORNO 29 v BASIL TOMATO MOZZARELLA

WATER*

FAROE ISLAND SALMON 39 HORSERADISH SHEMANSKI'S MAPLE CRUST CARROTS

WIND*

BRAISED CHICKEN JARDINIERE 32

WILLOW WISP CARROTS FENNEL

FIRE*

VENISON OSSO BUCCO RAGU 38 PAPPARDELLE BONE MARROW BUTTER

LEIDY'S STUFFED PORK LOIN 34 SAGE AND APPLE STUFFING GARLIC MASHED POTATOES

RED WINE BRAISED BEEF BOURGUIGNON 42 CARROTS ONIONS MASHED POTATOES

GRILLED FILET MIGNON 59 GARLIC MASHED POTATOES MUSHROOM DEMI GLACE FARMER'S VEGETABLE

14 OZ PRIME RIB (FRIDAYS) 49

SIDES:

SEASONAL FARMER'S VEGETABLES 9 V WHIPPED GARLIC MASHED POTATOES 9 GFV APPLE AND SAGE STUFFING 9

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.

