
DINNER MENU

October 2025
\$78 per person



Executive Chef | Aaron Chambers
Chef de Cuisine | Julius Stellato
Pastry Chef | Chelsea Robotham

SETTLER

CHEF'S CHOICE

Meze for the Table

a specially curated selection of small bites
designed for sharing

Roasted Squash Baba Ghanoush
Quinoa and Cauliflower Tabouli
Crispy Herb falafel



For Dipping

when you just want more of the
good stuff

sourdough \$ 4 grilled bread \$ 4
house lavash \$ 4 crudite \$ 4

SIDES

Crispy Potatoes

lemon aioli, pecorino romano
\$ 10

Roasted Delicata Squash

garlic labneh, feta, za'atar, pepitas
\$ 10

Farm Greens

sherry vinaigrette, herbs
\$ 8



STARTERS

Choice Of

Sumac Roasted Beet Fattoush

walnut tarator, preserved lemon dressing, mint
v, nf*

Marshall Cove Mussells

calabrian chili, fennel, chablis, labneh
gf, df*

Speck Ham

pecorino romano, celery & castlevatrano olive salad, chervil
gf, df*

Cumin Spiced Carrots

tzatziki, pickled golden raisin, hazelnut dukkah
contains dairy, contains nuts

Lamb Kofta Ragu

labeh, crispy garlic, hummus, fresh pita
nf, gf*, df *

STARTERS

Choice Of

Za'atar Roasted Cauliflower

quinoa, farm Vegetables
vegan, gf, df

Pumpkin Cappelletti

amaretto cookie, delicata squash, brown butter, pecorino romano

Yogurt & Za'atar Marinated Black Cod

cauliflower, couscous, cara cara orange

La Belle Chicken

honey nut squash, pumpkin seed granola, charred treviso
gf, df

Rye Cassarecce

berkshire pork sugo bianco, tuscan kale, parmigiano, sourdough crumb
gf*, df*

Pomegranate Glazed Beef Shoulder

soft polenta, brussel sprouts

Dishes are thoughtfully composed and served as described. Please let us know if you have any dietary restrictions - we're happy to guide you.

A 20% gratuity will be automatically added for parties of 7 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server if a person in your party has a food allergy.