

SETTLER

FOR THE TABLE

- WHIPPED RICOTTA wildflower honey, olive oil, mint 9
LIUZZI HANDMADE BURATTA first light beets, sherry, walnut 14
CHEF'S MEZE FOR TWO selection of small plates 20
LUCKY LIPS OYSTERS loagy bay, wellfleet, champagne mignonette 21

STARTERS

- LOCAL FARM SALAD delicata squash, dates, pecorino romano 12
BUTTERNUT SQUASH VELOUTE labneh, hazelnut dukka 11
BIG EYE TUNA TARTARE harissa, radish, kohlrabi, caper, yoghurt 21
MAINE PEMAQUID MUSSELS celery, leek, crème fraîche, chablis 16
BERKSHIRE PORK COUNTRY PATE pistachio, pommery mustard 15

MAINS

- PUMPKIN CUSCINI swiss chard, pumpkin seed, pecorino romano 28
SPAGHETTI ALLA CHITARRA barely gem clams, calabrian chili, white wine, fennel 35
BUCATINI BOLOGNESE san marzano tomato, arugula, parmigiano reggiano 30
GLOUCESTER LEMON SOLE cauliflower, caper, brown butter, preserved lemon, almond 32
AMISH GREEN CIRCLE CHICKEN bulghur wheat, foraged mushroom, pancetta 29
HERITAGE GLOUCESTERSHIRE PORK kabocha squash, apple, pickled mustard seed 31
BRANDT BEEF DUO celery root, cabbage, turnip, bone marrow crumble 48

sides	charred brassicas 9	hand cut fries 7
	spiced sweet potato 9	green salad 7

WE APPLY A 3% KITCHEN APPRECIATION FEE ON ALL CHECKS.

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.