

SETTLER

FOR THE TABLE

- CHARRED LEEK & ONION labneh, urfa, pomegranate 13
- WHIPPED RICOTTA wildflower honey, olive oil, mint 12
- CRISPY HERB FALAFEL harissa aioli, cilantro, za'atar 12
- CHEF'S MEZE FOR TWO selection of small plates 21
- LUCKY LIPS OYSTERS loagy bay, wellfleet, champagne mignonette 23

STARTERS

- ROASTED BEET SALAD goat's cheese, apple, hazelnut, sherry vinaigrette 15
- MARBLEHEAD LOBSTER winter citrus, leeks, potato, truffle vinaigrette 24
- MARSHALL COVE MUSSELS crème fraîche, chablis, leek, celery 16
- HARISSA SPICED STEAK TARTARE garlic labneh, radish, caper, shallot 19
- BERKSHIRE PORK COUNTRY PATE pistachio, pommery mustard, cornichon 17

MAINS

- RICOTTA GNOCCHI swiss chard, pumpkin, sage, brown butter, pecorino romano 30
- HOUSE-MADE RYE CASARECCE cinghiale, cocoa, red wine, kale, parmesan 34
- GEORGE'S BANK SWORDFISH sunchoke, bok choy, guanciale, beurre rouge 38
- SPAGHETTI ALLA CHITARRA barely gem clams, calabrian chili, fennel, botarga 36
- AMISH GREEN CIRCLE CHICKEN farm carrot, pearled barley, parsley, radicchio 30
- BRANDT BEEF DUO pommes anna, celery root, red cabbage 49

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.