



SETTLER

MEZE FOR THE TABLE

a specially curated selection of small bites
designed for sharing | gf*, v, vn*, df*

STARTERS

Choice Of

Autumn Lettuces

cranberry, feta, pepitas, pomegranate apple cider vinaigrette | gf, v, vn*, df*

Marshall Cove Mussels

calabrian chili, aromatics, grilled sourdough | gf*

Prosciutto di Parma

stracciatella, fig, toasted pistachio, radicchio | df*, nf*

Sumac Roasted Carrots

charred leak labneh, pickled golden raisins, almond dukkah | df*, nf*

Beet Cured Salmon*

beet chips, frisée, dill 8 | gf, df

MAINS

Choice Of

Za'atar Roasted Cauliflowe

quinoa, farm vegetables | vn

Pumpkin Agnolotti

brown butter, honeynut, sage, hazelnut, parmigiano regiano | v, nf*

Labneh Marinated Black Cod

braised cannellini bean, charred escarole | gf

Grilled All Natural Chicken

scordalia, za'atar acorn squash, pepita chermoula | df, gf

Berkshire Pork Sugo

garganelli, tuscan kale, sourdough breadcrumb, pecorino | gf*

Pomegranate Glazed Boneless Short Rib

soft polenta, brussel sprouts | gf

ACCOMPANIMENTS

Lucky Lips Oysters*

red wine mignonette, trout roe • 25 | gf, df

Patatas Bravas

za'atar aioli, pecorino romano • 10 | gf, df*, vn*

Farm Greens

sherry vinaigrette, herbs • 8 | gf, v, vn, df



A 20% gratuity will be added 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.