Welcome to the Settlers Inn where we proudly feature the products of local organic farmers and producers in the dishes we prepare for you. We believe our use of local products helps to continue the tradition of small farming in our community.

Produce Farms
Anthill
LB Wild Mushrooms
Mountain Dell
Nonnemacher
Salem Mountain

Cheese Makers
Calkins
Leraysville
Tonjes

Earth/Water/Wind/Fire
Blooming Grove Hatchery
Forks’ Poultry
Highbourne Venison
Leidy’s Pork

BEGINNINGS

STARTERS

Warm Caramelized Pear and Brie Tart 10.5
Toasted Pecans, Mulled Cider Sauce

Blackened Shrimp with Avocado Deviled Eggs 14
Arugula, Pear Salsa

Crispy Berkshire Pork Belly 12
Celeriac Mashed Potatoes

SOUP

Baked Onion Soup, Leraysville Amish Baby Swiss 7.5

Nonnemacher Farm Roasted Butternut Squash Soup 7

SALAD

"Red and Green" Salad, Pomegranate Vinaigrette 9.75
Sweet Potato "Icicles", Poached Cranberries, Clementines

An 18% gratuity will be added to all parties of 8 or more.
Earth
Ginger Spice Marinated Tofu, Warm Citrus Vinaigrette 22
Sweet Potato Quinoa Cake, Butternut Squash Ricotta Gratin

Water*
Pan Seared Shrimp, Citrus Saffron Vanilla Sauce 28
Beet Risotto
Pan Seared Chilean Sea Bass, Champagne Lemongrass Miso Broth 38
Forbidden Rice, Sesame Edamame Salad

Wind
Roast Pheasant Two Ways, Blackberry Pomegranate Salsa 29
Nonnemacher Butternut Squash Gratin

Fire*
Grilled Pork Loin, Whiskey Cola Glaze 27
Sweet Potato Quinoa Cake, Serrano Ham
Lancaster County Naturally Raised...
8 oz Twin Petite filet Mignons 32
Shropshire Blue Cheese, Red Wine Reduction
16 oz Butcher’s Cut Bone-In Ribeye 42
Hamlin Buffalo osso bucco 38
Jus reduction

Sides
5
Sweet Potato Quinoa Cakes
Butternut Ricotta Gratin
Celeriac Mashed Potatoes
Broccolini
Sesame Edamame Salad

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.