

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.

## Libations

Bloody Mary  
8

Mimosa  
8

Kir Royal  
8

## Beginnings

Baked Onion Soup with Amish Baby Swiss  
7.5

Spinach Oyster Bisque  
8

Mountain Dell Pumpkin Spice Waffles  
Maple Fruit Chutney Candied Walnuts  
8.5

Calkins Creamery Award Winning Quark Crepes with Smoked Salmon  
Pear Ginger Chutney Candied Walnuts  
10.5

“Red and Green” Salad  
Sweet Potato Icicles Pomegranate Vinaigrette Red Apples Poached Cranberries  
9.75

Warm Caramelized Pear and Brie Tart  
Mulled Cider Sauce  
10.5

## Main

3 Eggs Benedict with Grandma Sutter’s English Muffin Bread  
Housemade Smoked Hamlin Bison Ham Ginger Spice Béarnaise Sauce  
16.5

Marinated Hangar Steak and Two Over Easy Eggs  
Ginger Spice Béarnaise Sauce Sweet Potato Sausage Hash  
Toast Points  
19.75

Chef’s Vegetarian Inspired Omelet  
Toast Points Fresh Fruit Greens Salad  
16.5

Open Faced Forks Farm Turkey, Brie, and Cranberry Aioli Sandwich on Baguette  
Spinach Greens Salad Fresh Fruit  
14

Housemade Tonjes Farm Ricotta Ravioli with Sherry Brown Butter Sauce and Poached Shrimp  
Butternut Squash Bok Choy  
24

## Sides

Maple Glazed Bacon  
4

Glazed Housemade Cinnamon Rolls  
4.5

Fresh House Made Scones, Daily Variety  
3

Sweet Potato and Sausage Hash  
4.5

*All of our eggs are farm fresh from Clearfield Farms in Honesdale, PA*

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