

MENU FOR JANUARY 15 – 23, 2021

About “local foods” and this week’s featured farmers and suppliers- RE Farm Café at Windswept is committed to building a more permanent, healthy, available and accessible food system. Windswept’s fields, greenhouses and pastures supply much of our year-round needs. To augment menu offerings, we look to regional biodynamic small farm sources first, all the while never compromising on your safety or the inherent food flavors that add “wonderfulness” to our dishes. Our composers work tirelessly to grow relationships for a widening network of trusted growers. We buy the best directly from the best, cutting out the middleman and helping small growers keep more of the profit so their work can be....sustainable! V=Vegetarian GF=Gluten Free

~STARTER CHOICE~

Potatoes and Greens Salad

with radish and dill/fennel mustard vinaigrette (V, GF)

Italian Wedding Soup

~SMALL PLATE CHOICE~

Pastrami Carrot with Chickpea Sauerkraut Dip

and everything bagel spiced radish chips and house-made crackers (V,GF)

Pork Tenderloin Tournedos

with garlic confit, pea tendrils, white wine cream and house-made cracker

~MAIN CHOICE~

Lentil Potato Croquettes with Coconut Brown Rice Risotto

and Coconut Curry Turnip Sauce (V,GF)

Bacon-wrapped Chicken Mousseline

with button mushrooms, roasted red pepper sauce and caramelized carrot farro

Butter-poached White Fish

with white wine potato broth

~FINISH CHOICE~

Baked Apple with Chestnut Flour Crumble and rosemary whipped cream (V)

Plate of Local Amish Farm Cheese, accompaniments