

MENU FOR FEBRUARY 26 – MARCH 6, 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 Veg=Vegan GF=Gluten Free

~STARTER CHOICE~

Creamy Radish Soup (V, GF)

with fresh parsley, potatoes, and onion

Hothouse Greens and Roasted Chickpeas and Soy Nuts (V)

with carrot, radish, pickled red onion, and a golden Moroccan vinaigrette

~SMALL PLATE CHOICE~

Oyster Mushroom Crepe, sherry cream (V)

Beef Tartare, house made whole wheat crisps

~MAIN CHOICE~

Pan-seared Duck Breast, black garlic port sauce
with roasted root vegetables and duchess potato.

Tofu and Mushroom Stroganoff (Vegan, GF)

with brown rice, daikon, and parsley

Schweinshaxe mit Spätzle

Roasted Windswept ham hock with pasta and a mustard cream sauce

~FINISH CHOICE~

Carrot Cake

with beet mousse and nougat

Plate of Local Amish Farm Cheese, accompaniments