

DINNER MENU FOR APRIL 2-10, 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 DF=Dairy Free

~STARTER CHOICE~

Creamy Spinach and Mustard Greens Soup (GF, V)

Roasted Root Vegetable Salad (Veg,GF,DF)
honey mustard green vinaigrette

~SMALL PLATE CHOICE~

Coconut Milk Yogurt (Veg, GF, DG)
with radish, preserved lemon, and nasturtium blossoms

Coffee Braised Pork Belly
on mixed greens and beans, bourbon coffee sauce

~MAIN CHOICE~

Windswept Lamb Bolognese
on nasturtium pasta ribbons, with mustard greens and smoked mascarpone

Shiitake Bean Cake (Veg)
with spicy fermented greens, radish and flatbread

Atlantic Cod, plum Sauce (GF, DF)
on rice with poblano and shishito peppers, ginger, pineapple, lime, mango, and honey

~FINISH CHOICE~

Honey Meringue Apple Rosemary Custard
with blueberries, strawberries and cinnamon crumbles

Plate of Local Amish Farm Cheese, accompaniments