

DINNER MENU FOR MAY 28- JUNE 4, 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~

Smokey Asparagus Gazpacho with chili lime oil (Veg, GF, DF)

Ham, Potato and Tomato Soup (Veg, GF, DF)

Fresh Thyme Mixed Fancy Greens Zaatar Salad (Veg, GF, DF)

~SMALL PLATE CHOICE~

Slow Braised Pork Belly (GF)

with a spruce glaze and celeriac puree

Curried Portobellos (Veg, GF, DF)

Stuffed with parsnips, foraged ramps, garlic, and coconut milk

~MAIN CHOICE~

Braised Twin B Farm Goat Leg (DF)

with foraged ramp gremolata and nettle bread

Pan-seared Jurgielewicz Farm Pekin Duck Breast

with foraged ramp chimichurri, roasted beets, and Adirondack blue potatoes

Quinoa & Lentil Bowl with a Poached Duck Egg (V, DF)

and foraged ramp greens and radishes

~FINISH CHOICE~

Lemon Custard Tart (V)

with fresh berries and fruit preserves

Plate of Local Amish Farm Cheese, accompaniments