

Cafe Menu for July 23 - July 31, 2021

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

3 course dinner- salad & soup shooter, choice of main, choice of dessert

5 course dinner - soup, salad, choice of small plate, choice of main, choice of dessert

~Starters~

Quinoa and Wheatberry Grain Bowl, with farm vegetables and a lemon thyme vinaigrette (*Veg, DF*)

Smoked Corn Chowder, with potatoes, peppers and cilantro (*V, GF*)

~Small Plates~

Windswept Chicken Sausage, with sage brown butter and potato galette (*GF*)

Local Sweet Corn and Cherry Tomato Tostada, with a cilantro lemon verbena crema (*V*)

~Main Choice~

Roasted Windswept Lamb Leg, with capers, tomato, Swiss chard, garlic scapes and orzo. (*DF*)

Hudson Valley Steelhead Trout with forages ramps, hemp oil, farm vegetables and garlic scape focaccia. (*DF*)

Gnocchi Primavera of farm vegetables and garlic scapes. (*V*)

~Finish Choice~

Profiteroles and Lavender Chip Ice Cream with chocolate sauce and blueberry coulis (*V*)

Plate of Local Amish Farm Cheese and accompaniments