

DINNER MENU FOR JULY 29–AUGUST 6, 2022

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 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!

This menu is our "plan" for your dining experience, however, since it is based on local availability, last minute substitutions may become necessary.

Three Course Meal (early seating): *Salad & Soup Shooter, Main, and Dessert*
Five Course Meal (late seating): *Soup, Salad, Small Plate, Main, Dessert*

V=Vegetarian Vegan=Vegan GF=Gluten Free DF=Dairy Free

~STARTER CHOICE~

Roasted Summer Squash Soup (DF/GF)
with pickled Crook-necks

PA Peaches and Cucumber Salad (V/GF)
with toasted almonds and creamy fresh herb dressing

~SMALL PLATE CHOICE~

Herb-crusted Wild Harvest Alaskan Shrimp (DF)
with coconut pesto

Eggplant Fritter (V/DF)
with garlic scape aioli

~MAIN CHOICE~

Pan-seared Hudson Valley Steelhead Trout and Shrimp (GF)
With roasted potatoes, sauteed greens, and garlic scape cream

Windswept Lamb Sheperd's Pie
with summer vegetables

Just Harvested Summer Vegetables (V/GF)
with marinated black beans and smoky cheese grits

~FINISH CHOICE~

S'mores Cheesecake (V)
with a graham cracker crust, chocolate chunks, and marshmallow whip

Composer's Ice Cream and Sorbet Flavors

Plate of Local Farm Cheese, accompaniments