

Dinner Menu September 15 - 23, 2023

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, well, sustainable!

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

**WS=From our own Windswept Farm pastures, fields, or greenhouses V=Vegetarian
Vegan=Vegan GF=Gluten Free DF=Dairy Free**

~SALAD WITH A SOUP SHOOTER~

WS Grilled Panzanella Summer Salad, (V)
Chilled WS Carrot Soup, with garlic scapes, and mint pesto drizzle (V/GF)

~FIRST PLATE CHOICE

WS Roasted Beet Poke with crisp tortilla wedges (Vegan)
Chesapeake Bay Oyster Shooters (GF/DF)
with 3 salsas; tomatillo, corn, and fennel

~MAIN PLATE CHOICE~

Green Tea Wok-steamed Alaskan Salmon with Shiso Infused Cream
WS Honey and Nasturtium Blossoms Pecan-cruste WS Chicken (GF)
Grilled Marinated Shanny Farm Quail, peach basil gastrique (GF)
Smoked and Grilled Brisket of Local-pastured Beef
on rosemary blistered tomato sauce, topped with
crispy onions
WS Potato Gnocchi (V)
sauteed with kale, tomatoes, and fresh thyme, topped
with house-made ricotta

~FINISH CHOICE~

WS Honey Marzipan Carrot Cake
Slate of Local Farm Cheese, accompaniments
Composer's Ice Cream and Sorbet Flavors