

Dinner Menu September 29 to October 7, 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~

Kale, toasted pumpkin seeds and creamy lemon-basil dressing, (V/GF)

Tomato Basil Soup, nettle bread crouton (Vegan)

~FIRST PLATE CHOICE

Shanny Farm Quail Ravioli, leek cream sauce

Honey-poached Beets, pecans, and goat cheese (V/GF)

~MAIN PLATE CHOICE~

Duck Confit, grits, winter squash, sweet peppers, and green beans (GF)

Poached Steelhead Trout, sweet spicy fig sauce, winter squash puree (GF)

Chicken Marsala, mushrooms, sweet peppers, and green beans (GF)

**Ratatouille, tomato, garlic, eggplant, okra, squash, and a variety of peppers,
finished with EVOO, served on grits (GF)**

Braised Lamb Shank, red wine sauce, grits, charred vegetables (GF)

~FINISH CHOICE~

Beet Cake, balsamic chocolate sauce

Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors