



Welcome to Happy Hours!

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

December 22-30, 2024

Small Plates

Local Smoked Beef Brisket with roasted butternut squash, honey-apple vinaigrette, and candied pecans \$10 (GF/V)

Black bean Soup with preserved peppers and turmeric cream \$8 \$GF/V)

WS Greens Salad with roasted butternut squash, honey-apple vinaigrette, and candied pecans \$10 (GF/V)

Sunchoke Pierogi, caramelized onion, and brown butter \$14 (V)

Red Maria **Potato-crusted Hudson Valley Steelhead Trout** \$18 (GF/DF)

Lamb Scaloppini, shiitake mushroom bordelaise \$18 (GF)

Local Pork Stuffed Cabbage, on basmati rice with herb tomato sauce \$16 (GF/DF)

WS Vegetable Galette with a rosemary crust \$16 (V)

Buttermilk Marinated WS Fried Chicken, fermented honey-garlic drizzle \$16

Warm Marinated Olives, Cerignola and Castelvetrano in citrus oil \$10

Local Farm Cheeses, accoutrements \$8

Cranberry Cream, vanilla ganache \$8

House-made Ice Cream and Sorbet \$5