



## Welcome to Happy Hours!

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

### February 2024 Small Plates

**Fried Chesapeake Oysters with WS Sunchoke Puree** \$14

**Shanny Farm Quail & Pheasant Consommé** (DF/GF) \$8

**German Hot WS Potatoes Salad** (Vegan/GF) \$8

**House-made Ricotta Gnocchi**, greenhouse pesto (V) \$10

**Pan-seared Hudson Valley Steelhead Trout**, parsley aioli (GF/DF) \$18

**WS Lamb Shepherd's Pie**, smoked local farm cheese (GF) \$16

**WS Chicken Breast with Lemon and Capers**, gremolata (GF) \$14

**Fried Polenta Crusted with Nutritional Yeast**, (V/GF) \$14  
served with ratatouille

#### **Warm Marinated Olives**

Cerignola and Castelvetrano in citrus oil \$10

**Local Farm Cheese Slate**, accoutrements \$10

**Chocolate Fondue**, \$10

Served with house-made marshmallows and shortbread

House-made **Ice Cream and Sorbet** \$6

*For small private dinners or awe-inspiring celebrations....*

**events@refarmcafe.com**

