



Welcome to Happy Hours!

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

March 2024

Borscht, with dill crème fraiche (GF) \$8

WS Greens & Beets Salad, candied walnuts and maple-walnut vinaigrette (Vegan/GF) \$10

House-brined Corned Beef and Cabbage (GF) \$14

Green Tea Steamed Steelhead Trout, black garlic sauce (GF/DF) \$20

WS Lamb Salisbury Steak, cognac cream sauce \$18

Sweet Potato Lasagna, arrabbiata sauce (V) \$14

WS Chicken Cacciatore (GF/DF) \$16

Grilled Fennel Local Pork Chop, spicy tomato sauce (GF/DF) \$16

Warm Marinated Olives \$10

Cerignola and Castelvetro in citrus oil

Local Farm Cheese Slate, accoutrements \$10

Spruce Tip Tiramisu, \$10

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

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

events@refarmcafe.com

