



Welcome to Happy Hours!

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

April 2024

WS Greens with Turmeric Potatoes, lemon vinaigrette (Vegan/GF) \$10

Curried Rutabaga Soup with coconut milk and smoked paprika (Vegan/GF) \$8

Warm Marinated Olives \$10

Cerignola and Castelvetrano in citrus oil

Local Farm Cheese Slate, accoutrements \$10

Honduran Pupusa (lamb stuffed griddle corn cake), with radish slaw and turmeric crème fraiche (GF) \$14

Vegetable Tostada, with twice-cooked red beans, nasturtiums, & pickled peppers (V) \$12

Duck Egg Shakshuka with naan (V) \$18

WS Pan-seared Lamb Chops, fresh mint gremolata (GF) \$28

WS Moroccan Chicken, with olives, cous cous, almonds, apricots, tomato, and chickpeas (GF/DF) \$22

Creole Meuniere Hudson Valley Steelhead Trout, pan-seared and crowned with a spicy cream sauce \$28

Polecat Hollow Farm Pork with a roasted garlic sauce (GF) \$22

WS Maple Custard Tart, with bourbon pastry crust and toasted meringue \$10

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

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

events@refarmcafe.com

