



Welcome to Happy Hours!

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

June 2024

(small plate /dinner portion)

WS Greens with feta, cocoa nibs, and rosemary balsamic vinaigrette (V/GF) **\$12**

WS Chicken Asparagus Soup (DF/GF) **\$8**

Warm Marinated Olives \$10

Cerignola and Castelvetrano in citrus oil

Braised WS Lamb, blue duchess potatoes **\$15**

Pan-seared Panisse (chickpea fries), garlic scape confit (Vegan/GF) **\$12**

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

Vegan Cassoulet of chickpeas and lentils, served with whole wheat naan (Vegan) **\$10/\$22**

Pan-seared Steelhead Trout, with maple harissa glaze (GF/DF) **\$28**

WS Chicken and Andouille Sausage Jambalaya \$15/\$28

Burgundy-braised Local Farm Osso Buco, with classic gremolata (GF) **\$30**

Cheesecake, balsamic strawberry reduction **\$10**

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

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

events@refarmcafe.com

