



Welcome to ala Carte "Casual"!

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

August 2-17, 2024

(small plate / dinner portion with sides)

WS Tomatoes, with local farm feta and red wine vinegar reduction (V/GF) **\$10**

WS Tomato and Fennel Soup (Vegan/GF) **\$8**

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

Warm Marinated Olives **\$10**

Cerignola and Castelvetrano in citrus oil

WS Zucchini "Noodles" sauteed in fresh herb garlic oil (Vegan.GF) **\$9**

Local Pork Potstickers, black garlic soy (DF) **\$9**

Pan-seared WS Lamb Chops, mint chimichurri (GF/DF) **\$16/\$28**

Pan-seared Hudson Valley Steelhead Trout, tomatillo-jalapeño salsa (GF/DF) **\$28**

Marinated and Grilled WS Chicken Breast, currant & garlic scape chutney (GF/DF) **\$14/\$25**

Pan-seared WS Lamb Chops, mint chimichurri (GF/DF)

Curried WS Field Fresh Vegetables, with blistered shishitos and basmati rice (Vegan/GF) **\$14/\$25**

WS Lavender Crème Brûlée (GF) **\$10**

Composer's Ice Cream and Sorbet Flavors **\$6**

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

events@refarmcafe.com

