



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

Aug 29 – Sept 7, 2024

(small plate /dinner portion with sides)

WS Kale Caesar Salad, with garlic crouton (V) **\$8**

WS Roasted Vegetables Soup (Vegan/GF) **\$8**

Slate of Local Farm Cheese, accompaniments **\$10**

Warm Marinated Olives \$10

Cerignola and Castelvetrano in citrus oil

Chili Crunch Rosemary Smashed WS Fingerling Potatoes, aioli (V/GF) **\$10**

WS lamb Kofta, blistered shishito, turmeric yogurt (GF) **\$12**

Marinated & Grilled Local Pork Loin, elderberry honey sauce **\$16/\$30**

WS Braised Lamb Shank, garlic scape pesto, red wine au jus (GF/DF) **\$34**

Pan-seared Hudson Valley Steelhead Trout, romesco sauce (GF/DF) **\$16/\$30**

Roasted WS Chicken, romesco, chili crunch (GF) **\$15/\$28**

Risotto with Roasted Tomato and Fennel (V/GF) **\$14/\$26**

Chocolate Beet Cake, brandy-fig sauce **\$10**

Composer's Ice Cream and Sorbet Flavors \$6

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

events@refarmcafe.com

