



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

September 19 - 28, 2024

(small plate /dinner portion with sides)

WS Greens and Cantaloupe, toasted pepitas, citrus-thyme vinaigrette (Vegan/GF) \$10

Local Sweet Corn Chowder (V/GF) \$8

Slate of Local Farm Cheese, accompaniments \$10

Warm Cerignola & Castelvetro Olives, citrus oil \$10

WS Lamb and Dirty Rice Stuffed Cupid Pepper, jalapeño aioli. (GF/DF) \$12

Compressed Watermelon with WS kimchi and radishes (Vegan/GF) \$12

WS Lamb Roulade with Swiss chard duxelles and roasted garlic sauce (GF) \$15/\$32

WS Chicken Leg Quarter, Tuscan cream sauce \$28

WS Fig* and Local Apple **Braised Pole Cat Hollow Duck**, black garlic jus (GF/DF) \$17/\$36

Lemon Verbena Poached Hudson Valley Steelhead Trout (GF/DF) \$17/\$36
with lemon verbena aioli

Wild and Cultivated Mushrooms Bourguignon (Vegan/GF) \$15/\$32

Classic Cheesecake with salted caramel (GF) \$10

Composer's Ice Cream and Sorbet Flavors \$6

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

events@refarmcafe.com

