



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

November 14 - 23

small plate /dinner portion with sides



WS Greens with Toasted Almonds, honey fig dressing (Vegan/GF) \$12

Roasted WS Sweet Potato & Cauliflower Soup, maple oil drizzle (Vegan/GF) \$8

Slate of Local Farm Cheese, accompaniments (V/GF) \$10

Warm Cerignola & Castelvetrano Olives, citrus oil (V/DF) \$10

Shanny Farm Quail Pate, apple-fig butter and bread crisp \$16

Roasted WS Sweet Potato Bite, with marshmallow and pecans (V/GF) \$12

WS Lamb Meatloaf, red eye gravy & sweet potato puree \$17/**\$32**

Honey Roasted WS Chicken Leg on sweet potato fries (GF/DF) \$17/**\$32**

Wine-braised **Rolling Hills Red Deer Farm Roasted Venison**, with a savory mushroom sauce and bacon lardons (GF) \$20/**\$38**

Steamed Tajin-spiced **Hudson Valley Steelhead Trout Stuffed Nasturtium Leaf** (GF/DF) \$20/**\$38**

WS Sweet Potato Risotto with house-made sage ricotta (V/GF) \$16/**\$29**

Chocolate WS Beet Cake with chocolate cream cheese icing \$10

Composer's Ice Cream and Sorbet Flavors \$6