



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 - 30

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 & Castelvetro 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

"Sweet potatoes have always been a staple at our family meals. The holidays always elicit warm memories of cooking together with loved ones, and the sweet potato dishes featured on this menu are family recipes. There are dozens of sweet potato varieties including *Covington*, *Beauregard*, and this year's Windswept cultivar *Orleans*. Alongside the sweets were planted white potatoes including *Fingerling*, *Red Maria*, *New Moon*, and *Kennebec*, altogether harvesting more than 350 pounds of potatoes."

- **Jason Scott**, RE Farm Café Composer